

Bento Lunch course \$24

Choice of 1 Entree

- Salt & pepper squid
- Crispy prawn roll
- Green salad
- Crumbed Prawns
- Agedashi Tofu



Salt & pepper squid



Crispy prawn roll (2pcs)



Agedashi Tofu

+

Choice of 1 Main

TERIYAKI pan fried

- Chicken
- Salmon
- Tofu

PANKO Crumbed

- Chicken
- Mixed Seafood

- KARAAGE (Marinated fried Chicken)

- TEMPURA (Vege and Prawns)

- Beef Sirloin Steak (+\$3)



Crumbed Chicken



TERIYAKI Chicken



KARAAGE



Sirloin Steak

Served with Miso soup, Today's small dish & choice of Rice (Brown / White)

Second choice of main is available upon a request (+\$13)

Donburi - On rice (On Udon noodle available +\$2)



TERIYAKI DON \$16
Pan fried Chicken thigh, Salmon or Tofu on rice



KARAAGE DON \$16
Marinated Fried Chicken thigh on rice



Sauce KATSU DON \$16
Panko crumbed Chicken or combination of Seafood



Egg KATSU DON \$17
Chicken cutlet bowl



Steak DON \$20
Sirloin steak on rice

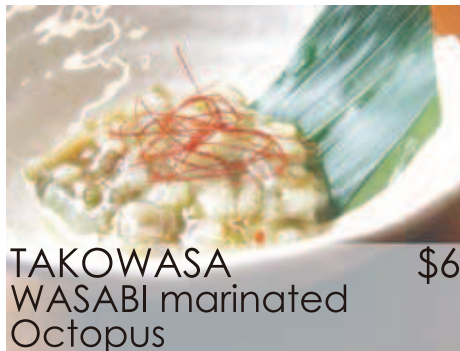


Wakanui Steak DON \$29
Wakanui steak on rice

Side dish - from our menu



EDAMAME \$6
Boiled young soy beans



TAKOWASA \$6
WASABI marinated Octopus



TOFU Salad \$14
TOFU with sesame sauce



Salt & Pepper squid \$9
Battered Squid with Homemade Tartare sauce



KAKUNI \$15
Slow cooked Pork Belly



TONSHABU \$14
Pork with PONZU citrus salad



TAKOYAKI \$10
Fried Octopus balls



AGEDASHI \$14
Fried fresh TOFU w seasonal vege in soupy sauce



KARA AGE \$13
Marinated Fried Chicken thigh



GYOZA \$9
Pan fried dumplings Pork & vege or Vegetarian



CHAWAN MUSHI \$10
Savoury egg custard with Seafood in Japanese Tea cup



GESO \$9
Fried squid tentacles

Noodles



Mix TEMPURA on Rice \$17
With Udon noodle soup \$18



YAKI SOBA Vege \$16
Stir fried noodles with vege



YAKI SOBA Seafood \$16
Stir fried noodles w seafood



Vegitarian option Available



Spicy option Available