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<b>Omakase Signature</b>	29
Chicken Momo / Chicken Tsukune / Sausage / King Prawn / Zucchini	
<b>Omakase Premium</b>	40
Chicken Momo / Pork Belly / Wagyu / Dry Aged Squid / Shiitake Mushroom	

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<b>Chicken Momo</b>	6
Thigh fillet	
<b>Chicken Tsukune</b>	6
Meatballs	
<b>Pork Belly</b>	7.5
Yuzu miso	

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<b>Wagyu</b>	12
Chilli yakiniku sauce	

<b>Arabiki Sausage</b>	6
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<b>Foie Gras Mochi</b>	12
Sweet shoyu, nori	

<b>Prawn</b>	8
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<b>Dry Aged Squid</b>	11.5
Oyster shoyu, mayo	

<b>Zucchini</b>	5
Sansho pepper sauce	

<b>Shiitake Mushroom</b>	6.5
Miso butter	

<b>Sweet Corn</b>	7.5
Chilli miso BBQ sauce, parmesan	

<b>Atsuage Tofu</b>	6.5
Ginger shoyu, spring onion	

<b>Yaki Onigiri</b>	6
Grilled Rice Ball	

<b>Yaki Onigiri Mentaiko</b>	7
Grilled rice ball, red caviar mayo, cheese	

\*Weekend and public holiday surcharges apply

**Charcoal Grill**

O T S U M A M I	Edamame	7
	Hakata sea salt	
	Truffle Garlic Edamame	9
	Shichimi chilli, parmesan	
お つ ま み	Gobo Chips	12
	Tempura burdock, chilli miso mayo	
	Spicy Crab Karaage	13
I P P I N 一 品	Deep fried mini crab, mayo	
	Yamaimo Chips	12
	Japanese mountain potato chips, truffle mayo	
S U S H I & S A S H I M I	Takoyaki Pancake (3pcs)	10.5
	Crispy mini octopus pancake, yuzu mayo, bonito flakes	
	Poached Pork Gyoza (5pcs)	17.5
	Chilli ponzu	
寿 司 と 刺 身	Karaage Chicken	18
	Fried chicken thigh fillet, yuzu kosho mayo	
	Agedashi Tofu	19
S U S H I & S A S H I M I	Fried tofu & seasonal vegetable tempura	
	Tuna Tataki	25
	Yuzu chilli ponzu, negi oil, shiso	
	Salmon Yukke	26
	Freshly diced salmon tartare, taro potato crisp, wasabi sauce, onsen egg	
S U S H I & S A S H I M I	Foie Gras Sushi	12ea
	Sweet shoyu, nori	
	Aburi Wagyu Sushi	10ea
S U S H I & S A S H I M I	Wasabi stalk	
	Crispy Calamari Sushi	7.5ea
S U S H I & S A S H I M I	Calamari tempura, tobiko, chilli mayo, nori	
	Crispy Eggplant Sushi	6.5ea
S U S H I & S A S H I M I	Eggplant tempura, truffle mayo	

R A M E N ラ ー メ ン	*Premium noodle crafted with <b>Hokkaido Haruyutaka wheat flour</b>	
	Signature Pork Shoyu	23
	Aromatic light tonkotsu shoyu broth, Haruyutaka straight noodle, chashu pork belly, gobo chips, fungus, spring onion +Umami Egg 3.5	
	Spicy Pork Shoyu	25
	Aromatic light tonkotsu shoyu broth w/ house made chilli paste, Haruyutaka, chashu pork belly, gobo chips, fungus, spring onion +Umami Egg 3.5	
	Yuzu Duck	29
	Clear duck & dashi shoyu broth, Haruyutaka straight noodle, yuzu, smoked duck breast, menma, gobo chips, spring onion +Umami Egg 3.5	
	Ebi Shoyu	28
	Deep shrimp umami broth, Haruyutaka straight noodle, prawn, burnt butter, nori, menma, gobo chips, spring onion +Umami Egg 3.5	
	Foie Gras Duck	39
E X T R A T O P P I N G S	Duck shoyu broth, black pepper sauce, Haruyutaka straight noodle, smoked duck breast, french foie gras, menma, gobo chips, spring onion +Umami Egg 3.5	
	Premium Wagyu	45
	Wagyu shoyu broth, M9+ wagyu sirloin, Haruyutaka straight noodle, lemon black pepper sauce, menma, gobo chips, spring onion +Umami Egg 3.5	
S T I L L H U N G R Y	Veggie	25
	kombu & soy umami soup, Haruyutaka straight noodle, fried tofu, melody cherry tomato, gobo chips, fungus, spring onion +Umami Egg 3.5	
S T I L L H U N G R Y	Pork Tsukemen [Original / Yuzu / Spicy]	27
	Cold Haruyutaka flat noodle w/ special dipping sauce, chashu pork belly, nori, menma, gobo chips, spring onion +Umami Egg 3.5	
S T I L L H U N G R Y	Chashu Pork Belly	8
	Onsen Egg	3
S T I L L H U N G R Y	Asari Clams	8
	Chilli Paste	3
S T I L L H U N G R Y	Smoked Duck Breast	11
	Umami Egg	3.5
S T I L L H U N G R Y	M9+ Wagyu Sirloin	36
	Gobo Chips	4
S T I L L H U N G R Y	Nori Seaweed	3
	Extra Soup	10
S T I L L H U N G R Y	Calamari Tempura (1pcs)	5
	Haruyutaka flat noodle	6
S T I L L H U N G R Y	Haruyutaka straight noodle	6
	Steamed Japanese Rice	4.5

