


APPETISERS

Miso Soup  3.40
Delicious soup with beancurd, spring onions and Japanese seaweed.

Edamame  4.80
Japanese steamed soy beans with sea salt.


Shichimi Edamame   5.60
Spicy Japanese steamed soy beans.

Agedashi Tofu  4.90
Deep fried beancurd with spring onions, Japanese seaweed & nori with tempura sauce.

Wakame Salad  5.80
Japanese seaweed marinated with sesame oil, toasted sesame, chilli, vinegar & soy sauce.

Tobiko Kani Salad 6.50
Snowcrab, flying roe and cucumber with mayo sauce

Shichimi Tofu   5.80
Fried beancurd with Japanese 7 spices & chilli salt.

Korokke  5.50
Mashed mixed vegetable cakes served with mayonnaise and tonkatsu sauce.



APPETISERS

Kabocha  5.50
Japanese pumpkin croquettes with mayonnaise and tonkatsu sauce.

Tori Karaage 6.10
Chicken lightly battered with Japanese herbs, fried & served with dipping sauce.

Takoyaki 6.60
Octopus in crispy fried ball brushed with tonkatsu sauce & mayonnaise.

Hotate Black Truffle 14.50
Pan fried scallop with black truffle sauce

Hotate Premium XO  14.50
Pan fried scallop with chef's dried shrimp and chili sauce

Yakitori 5.80
Chicken skewer with Teriyaki Sauce

Shichimi Ikaten  8.50
With Japanese 7 spices & chilli salt

Shichimi Soft Shell Crab  14.50
With Japanese 7 spices chilli salt

Shichimi Pork Ribs  8.90
With Japanese 7 spices & chilli salt

APPETISERS

Shichimi Chicken Wing 🌶️ 7.90
With Japanese 7 spices & chilli salt

Sake Shioyaki 8.80
Grilled salmon with sea salt.

Saba Shioyaki 8.80
Grilled mackerel with sea salt.

Teriyaki Pork Ribs 8.40

Teriyaki Chicken Wings 7.40

Teriyaki Chicken 8.80

Teriyaki Roast Duck 9.50

Vegan Sake Salad (Salmon) 🌱 9.90
With wasabi or sesame dressing

Vegan Maguro Salad (Tuna) 🌱 9.90
With wasabi or sesame dressing

Avocado Salad 🌱 8.90
With wasabi or sesame dressing



HIRATA BUNS

[1 piece] Light soft fluffy buns with rich filling.

Roast Duck 6.50

Avocado Salad 🌱 5.50
With wasabi or sesame dressing

Teriyaki Chicken 5.50

Chicken Katsu Curry 🌶️ 5.50

GYOZA

Steamed dumplings finished on the teppan grill & served with dipping sauce. [4 pieces]

Chicken Gyoza 5.90

Seafood Gyoza 6.30

Vegetable Gyoza 🌱 6.00

SHOULD YOU HAVE ANY ALLERGY OR DIETARY RESTRICTIONS, PLEASE ENQUIRE WITH OUR STAFF.

🌶️ HOT & SPICY

🌱 VEGETARIAN

TEMPURA

Classic Japanese appetiser made with crispy a light batter with tempura sauce dip.

Tempura Moriawase 9.80
King prawn, aubergine, sweet potato, pumpkin, red peppers & asparagus.

Ebi Tempura 8.60
King prawn in light tempura batter.

Yasai Tempura 🌱 8.20
Aubergine, sweet potato, pumpkin red pepper, asparagus or seasonal vegetables.

SASHIMI

[5 raw Slices] Premium cuts of fresh fish or seafood.

Sake Raw salmon	6.80
Maguro Raw tuna	7.80
Hotate Scallop	9.90
Surfclam	7.20
Tai Raw sea bream	7.20
Tako Octopus	7.20
Suzuki Raw seabass	7.20
Amaebi Raw sweet prawn	7.00
Vegan Sake (Salmon) 	6.80
Vegan Maguro (Tuna) 	6.80

SASHIMI PLATTER

Platter of premium cuts of fresh raw fish or seafood.

10 Pieces Moriawase Sashimi Platter 13.80
Raw salmon, tuna, sea bream & seabass

15 Pieces Moriawase Sashimi Platter 18.80
Raw salmon, tuna, sea bream, seabass
sweet prawn & octopus

21 Pieces Moriawase Sashimi Platter 24.80
Raw salmon, tuna, sea bream, seabass
sweet prawn & octopus



MAKI MONO SUSHI

[6 pieces] Cylindrical sushi rolled in seaweed & rice.

Kappa (Cucumber) 	3.60
Avocado 	4.00
Sake (Raw salmon)	4.40
Maguro (Raw tuna)	4.60
Spicy Sake (Raw salmon) 	4.80
Spicy Maguro (Raw tuna) 	4.80
Tamago (Egg)	3.60
Kani (Snowcrab)	3.80

ABURI SUSHI

[2 pieces] Fresh seafood lightly grilled on sushi rice.

Sake (Raw salmon)	4.60
Maguro (Raw tuna)	4.60
Tai (Raw sea bream)	4.60
Suzuki (Raw seabass)	4.60
Ebi (Prawn)	4.60
Kani (Snowcrab)	4.60
Hotate (Scallop)	7.00
Hotate with Yuzu Sea Salt (Scallop)	7.20
Hotate with Sea Salt (Scallop)	7.20
Hotate with cheese (Scallop)	7.20

BENTO BOX

Bento A

14.50

- Inari Nigiri (Beancurd)
- Kabocha (Pumpkin croquettes)
- Yasai Gyoza (Vegetable)
- Yasai Katsu Curry (Vegetable)
- Japanese Steamed Rice
- & fresh salad
- Miso Soup



BENTO BOX

Bento C

17.50

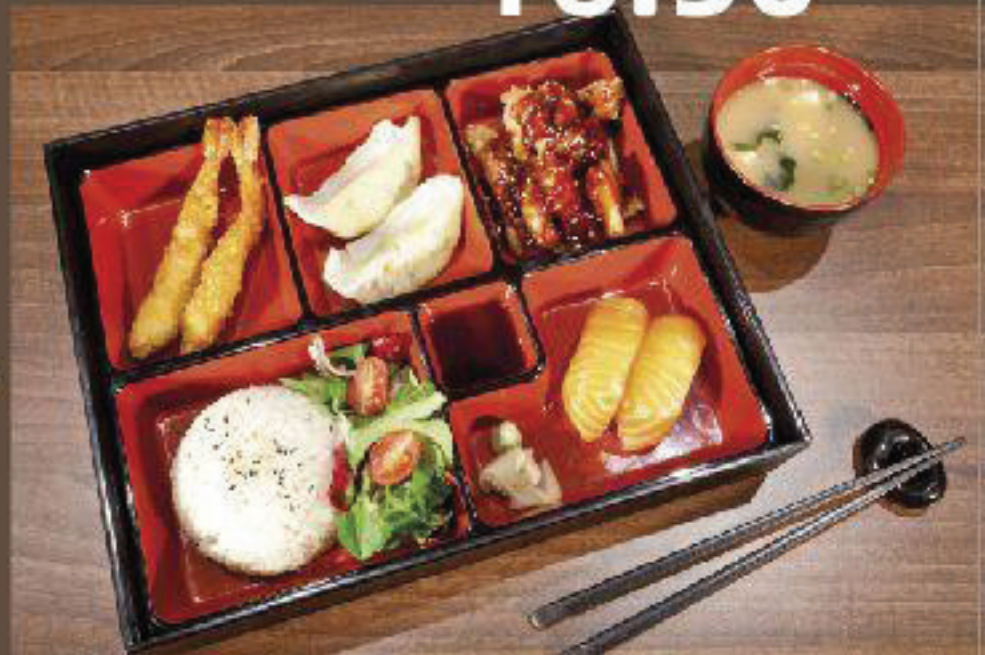
- Teriyaki Salmon
- Seafood Gyoza
- Maguro Nigiri (Raw tuna)
- Tai Nigiri (Raw sea bream)
- Mixed Tempura
- Japanese Steamed Rice
- & fresh salad
- Miso Soup



Bento B

16.50

- Ebi Katsu (King prawn)
- Chicken Gyoza
- Teriyaki Chicken
- Sake Nigiri (Raw salmon)
- Japanese Steamed Rice
- & fresh salad
- Miso Soup



Bento D

18.50

- Yasai Tempura (Vegetable)
- Saba Shioyaki (Grilled mackerel)
- Yaki-niku Gohan (Chilli beef)
- Unagi Nigiri (Eel) & Sashimi Selection (Raw)
- Japanese Steamed Rice
- & fresh salad
- Miso Soup



 HOT & SPICY
 VEGETARIAN

SHOULD YOU HAVE ANY ALLERGY OR DIETARY RESTRICTIONS, PLEASE ENQUIRE WITH OUR STAFF.

STIR FRY NOODLES & UDON

(Egg noodles)

(Rice udon)

Yaki Noodles 14.80

King prawn, chicken, fish cakes, egg, mixed vegetables & sesame seeds.

Yasai Yaki Noodles 14.00

Mixed seasonal vegetables.

Kaisen Udon 16.50

King prawn, squid, fish cake, crab sticks with mixed vegetables

Ginger Chicken Udon 14.80

Chicken marinated in ginger with egg & mixed vegetables

Sweet Chilli Noodles

Cherry Kamo (Roast duck) 15.80

Chicken 14.80

Beef 14.80

Prawn 16.50

Kaisen (Mixed seafood) 16.50

Yasai (Mixed seasonal vegetables) 14.00

Yakisoba Noodles

Cherry Kamo (Roast duck) 15.80

Chicken 14.80

Beef 14.80

Prawn 16.50

Kaisen (Mixed seafood) 16.50

Yasai (Mixed seasonal vegetables) 14.00



SIDES

Japanese Steam Rice 3.50

Tamago Fried Rice(Egg) 4.00

Tamago Ginger Fried Rice (Egg) 4.40

Tamago Garlic Fried Rice (Egg) 4.40

Tamago Truffle Sauce Fried Rice (Egg) 5.40

Stir -Fried Noodle 5.20

Stir -Fried Udon 5.20

Stir -Fried Beansprouts 5.00

Stir -Fried Vegetables 5.00

Chips 3.80

Shichimi Chips 5.60

Japanese Curry Sauce 3.80

Teriyaki Sauce 3.80

Pickled Ginger 2.00

Pickles 4.00

Wasabi Peas 4.20

MORE FROM THE KITCHEN

[+1.50 for Egg Fried Rice] [+2.50 for Egg Noodle or Udon Noodle]

Yaki-Niki Gohan  **15.50**
Grilled beef with garlic
onions & chilli sauce.

Crispy Kamo Amai Sauce **15.80**
Duck fried in light batter with Japanese
sweet & sour sauce.

Crispy Chicken Katsu Amai Sauce **15.50**
Chicken in breadcrumbs with Japanese
sweet & sour sauce.

Crispy Prawn Katsu Amai Sauce **15.80**
King prawn in breadcrumbs with Japanese
sweet & sour sauce.

Yasai Katsu Amai Sauce  **14.50**
Seasonal vegetables in breadcrumbs
with Japanese sweet & sour sauce

NIPPON CHA-HAN

Japanese style stir-fried rice served with salad.

[+3.50 with truffle sauce]

Kaisen Cha- Han **15.80**
Mixed seafood stir fried with egg, mixed
vegetables and gamished with seaweed & pickles

Sake Cha- Han **14.80**
Salmon stir fried with egg, mixed
vegetables and gamished with flying
fish roe & pickles

Tamago Yasai Cha- Han **13.20**
Seasonal mixed vegetables stir fried with egg.

Chicken Cha-Han (stir fried with egg) **13.80**

Mixed Meat Cha- Han **14.80**
King prawn, chicken & fishcake stir fired with egg.



SOUP

RAMEN & UDON

Our soup broths are made the traditional Japanese way with pork & vegetables. Gamished with egg seaweed, sesame & spring onions.

CHOOSE YOUR NOODLES

RAMEN NOODLES
Thin wavy noodles made from wheat flour & eggs.


UDON NOODLES
Thick & flat noodles made from wheat & flour.

SERVED WITH SOUP BASE

[A] TRADITIONAL SOUP

[B] MISO SOUP

[C] TONKOTSU SOUP

[D] OIISHI STYLE  VOLCANO CHILLI

[E] HELL SOUP 

King Prawn **14.80**

Sake (Pan fried salmon) **14.80**

Chicken (Grilled & sliced) **13.80**

Japanese Roast Pork **13.80**

Kaisen (Mixed seafood) **14.80**

Prawn Tempura (Lightly battered) **16.50**

Sliced Fillet Steak (Grilled scotch fillet) **18.80**

Scotch Gyu (Pan fried scotch beef & sliced) **13.80**

Yasai Tempura  **13.50**
Mixed seasonal vegetables lightly battered.

TERIYAKI

Glazed with sweet Teriyaki sauce served with Japanese steam rice & salad.

[+1.50 for Egg Fried Rice]

[+2.50 for Egg Noodle or Udan Noodle]

Teriyaki Chicken 14.50

Teriyaki Roast Duck 15.50

Teriyaki Sake (Salmon) 15.50

Teriyaki Unagi (Grilled eel) 15.80

TEPPANYAKI

Made traditional Japanese way on a flat hot iron griddle. Served with steamed Japanese rice, salad & chef's spicy dipping sauce.

[+1.50 for Egg Fried Rice]

[+2.50 for Egg Noodle or Udon Noodle]

Chicken Teppanyaki 15.50

Fillet Steak Teppanyaki 18.80

Sliced scotch fillet steak.

Sake Teppanyaki (Salmon) 15.80

King Prawn Teppanyaki 16.50

Hotate Teppanyaki (Scallop) 18.50



JAPANESE CURRY


Deep fried in crispy panko breadcrumbs served with a mild curry sauce. Served with steamed rice & Salad.

[+1.50 for Egg Fried Rice]

[+2.50 for Egg Noodle or Udan Noodle]

Yasai Katsu Curry  12.80
Mixed seasonal vegetables.

Kabocha & Tofu Curry  12.80
Pumpkin croquette and tofu deep fried in panko breadcrumb.

Chicken Katsu Curry  13.80

Prawn Katsu Curry  15.50

Fillet Steak Curry  18.80
(No breadcrumb, pan fried & sliced)

Roast Duck Curry  15.50
(No breadcrumb)

Salmon Fillet Curry  15.50
(No breadcrumb, pan fried & sliced)

SPECIAL SUSHI ROLLS

[inside out] Sushi rice with fresh seafood or vegetarian topping.

Fire Dragon Roll [8 pieces]

Salmon (raw), avocado, cucumber, fried onions & spicy mayo.

16.80

Golden Dragon Roll [8 pieces]

Salmon (raw), avocado, cucumber, bonito flakes with honey, mustard & mayo.

16.80

Green Dragon Roll [8 pieces]

Prawn tempura, avocado, cucumber, sesame seed, flying fish roe & unagi sauce.

17.80

Black Dragon Roll [8 pieces]

Unagi (eel), prawn Tempura, avocado, cucumber, sesame seed, flying fish roe & unagi sauce

18.80

Volcano Roll [8 pieces]

Avocado, cucumber, bonito flakes, flying fish roe, mayo & unagi sauce

A. Chicken Katsu 16.80

B. Prawn Katsu 17.80

C. Grilled Eel 19.80

Summer Roll [4 pieces]

Kimchi sauce, fried leek, cucumber & mayo.

A. Chicken Katsu 7.20

B. Prawn 8.20



SPECIAL SUSHI ROLLS

[inside out] Sushi rice with fresh seafood or vegetarian topping.

Cherry Kamo Roll [4 pieces] 7.80

Roast duck, cucumber, sesame seed, hoi-sinsauce

Rainbow Roll [8 pieces]

Filling with avocado wrapped with slices of salmon, seabass & tuna (raw).

A. Salmon (raw) 16.80

B. Prawn 18.80

California Roll [4 pieces] 6.80

Snowcrab, avocado, cucumber, flying fish roe & mayo

Highland Roll [4 pieces] 6.80

Crabmeat, avocado & cucumber

Spider Roll [4 pieces] 8.50

Fried soft shell crab, avocado, flying fish roe & mayo

Yasai Roll [4 pieces] 6.00

Sweet tofu, avocado & cucumber

TEMAKI SUSHI

[1 piece] Cone shaped sushi.

Avocado 4.00

Yasai 4.00

Sake (Raw salmon) 4.20

Maguro (Raw tuna) 4.50

Kani Karaage (Soft shell crab) 5.80

Unagi (Grilled eel) 5.80

Tobiko Kani Salad 4.80
Snowcrab, flying roe and cucumber with mayo sauce

GUNKAN SUSHI

[2 pieces] Oval shaped sushi with choice of filling.

Tobiko (Flying fish roe) 4.50

Wakame (Seaweed salad) 4.20

Spicy Sake Mayo (Raw salmon) 4.50

Spicy Maguro Mayo (Raw tuna) 4.50

Tobiko Kani Salad 4.50
Snowcrab, flying roe and cucumber with mayo sauce



NIGIRI SUSHI

[2 pieces] Sushi rice with fresh seafood or veg. on top.

Inari (Beancurd) 3.50

Avocado 3.50

Tamago(Egg) 3.50

Ebi (Prawn) 4.00

Amaebi(Raw sweet prawn) 4.40

Sake (Raw salmon) 4.20

Tail (Raw sea bream) 4.40

Maguro (Raw tuna) 4.60

Suzuki (Raw seabass) 4.40

Unagi(Grilled eel) 5.00

Kani(Snowcrab) 4.20

Tako(Octopus) 4.40

Hotate (Scallop) 6.90

Surf Clam 4.40

Vegan Sake (Salmon) 4.50

Vegan Maguro (Tuna) 4.50