

TOKUTOKU 2 COURSE

\$55 per person

YOUR CHOICE OF ANY 1 ENTRÉE & 1 MAIN

OSUSUME 3 COURSE

\$75 per person

YOUR CHOICE OF ANY 2 ENTRÉES & 1 MAIN

SAMPLE MENU

ENTRÉE

SASHIMI OF THE DAY

PLEASE SEE SPECIAL MENU OR ASK YOUR WAIT PERSON

SPECIAL OF THE DAY

PLEASE SEE SPECIAL MENU OR ASK YOUR WAIT PERSON

VEGETABLE SUI-GYOZA (SOUP) (VG)

VEGETABLE DUMPLINGS, WAKAME SEAWEED, ASIAN GREENS, CHILLI GARLIC CONDIMENTS, DASHI BROTH

NASU EGGPLANT SALAD (COLD) (VG)

OHITASHI MARINATED EGGPLANT, AVOACADO, INARI BEAN CURD, SANSAI, SPRIN ONION & COS, SESAME SEEDS, CHILLI MISO, WASABI CITRU SOY DRESSING

CAVIAR PASTA (LARGE SIZE + \$10)

ANGEL HAIR, TOBICO CAVIAR, MUSHROOMS, ONION, PARMESAN, CREAM SOY REDUCTION

MAIN

FISH OF THE DAY

PLEASE SEE SPECIAL MENU OR ASK YOUR WAIT PERSON

KINOCO PASTA (VG)

ANGEL HAIR, MIXED MUSHROOMS, SPICED SEAWEED, SHISO SOY

LAMB RIB (DFO) (GF)

BRASIDE LAMB RIBS, CHICKPEA, BEANS & PUMPKIN SALAD, MINT, YOGRUT, PLUM MISO

BEEF SIRLOIN (+ \$3) (DF)

GRILLED, SLICED BEEF SIRLOIN (200g / MD), TEMPURA KAKIAGE POTATO, GARLIC ONION SOY

DESSERT

CHEESECAKE 10
WALNUTS, CARAMEL, BLUE CHEESE DUST

MATCHA GREEN TEA GELATO 7

MANGO SORBET & FRUIT (DF) 7

EXTRA

EDAMAME (DF) (GF) 6

TEMPURA PURPLE POTATO CHIPS (DF) 7

CREAM CRAB CROQUETTE 3 EA

MISO SOUP (DF) 3

(GF) = GLUTEN FREE

(GFO) = GLUTEN FREE OPTION

(DF) = DAIRY FREE

(DFO) = DAIRY FREE OPTION

(V) = VEGETARIAN

(VG) = VEGAN

PRICES INCLUSIVE G.S.T / NO SEPARATE BILLS / EFTPOS, VISA, MASTERCARD, AMEX ACCEPTED

BYO (WINE ONLY) \$5 PER PERSON / BYO CAKE \$ 5.00 PER CAKE + \$1.00 PER PERSON

SPECIALS

(LIMITED OFFER)

SAMPLE MENU

(SPECIALS changes frequently with seasonal availability)

SASHIMI OF THE DAY (ENTRÉE)

SALMON & SCALLOP SASHIMI (DF) (GFO)

FRESH TASMANIAN SALMON, HOKKAIDO SCALLOP, IKURA CAVIAR, SHISO BASIL SOY

SPICY TUNA SASHIMI (DF)

MARINATED TUNA SASHIMI, AVOCADO, HERBED ONION SALAD, SPICY TOM-YUM SAUCE,
TOBICO CAVIAR MAYO

SPECIAL OF THE DAY (ENTRÉE)

BEEF TATAKI (COLD) (DFO)

LIGHT GRILLED BEEF (RARE), HERBED SALAD, BLUE CHEESE DUST, PLUM MISO,
WASABI SOY DRESSING

YELLOWTAIL & SCALLOP (DF)

GRILLED YELLOWTAIL, SCALLOP, CHASOBA GREEN TEA NOODLE SALAD,
CHILLI MISO, ONION DRESSING

CHICKEN TERIYAKI (DF)

MIRIN BRAISED CHICKEN, ARTICHOKE & GREEN SALAD, MAYO, TERIYAKI SAUCE

FISH OF THE DAY (MAIN)

BARRAMUNDI & PRAWN (DFO) (GFO)

MIRINATED GRILLED BARRAMUNDI & PRAWNS,
BEAN SHOOT & PICKLED RADSHI SALAD, CREAMY SESAME DRESSING