

SASHIMI TATAKI



Sashimi of the day 12pc / 20pc

Assorted sashimi of the day

刺身の盛り合わせ

\$28 / \$42



Spicy tuna tataki

Seared sashimi of miso/soy marinated tuna with a hint of mild chili

ぴりぴり味噌漬け鮪の焼き霜お造り

\$19



Wagyu beef tataki

Thinly sliced seared local wagyu beef rump served with ginger pickles & tosozu vinaigrette

地元産和牛肉のたたき 土佐酢がけ

\$19



Tuna and poached "onsen" egg

Finely chopped fresh sashimi tuna with shallots julienne, wonton crisps and 65C poached egg Combined with soy sauce and wasabi

ネギトロと温泉卵

\$14



Tempura battered sushi roll – 7 pieces

天ぷら巻き寿司 7 貫

\$10.5



Sushi Roll of the day – 5 pieces

本日の巻き寿司 5 貫

\$12

SUSHI



Assorted nigiri sushi – 7 pieces

握り寿司 7 貫盛

\$26.8



Grilled octopus

\$19

Char grilled tender octopus with garlic panko and shallots, served with plum and sesame oil
真ダコの一本焼き



Wonton basket prawn

\$18

Deep-fried tiger prawn with oriental mayonnaise sauce served in wonton basket and onsen poached egg
車海老の唐揚げとオリエンタル・マヨネーズ

OCEAN

Assorted Tempura **\$23.5**

Assorted tempura of king prawns and vegetables with tentsuyu sauce and daikon radish

野菜と車海老の天ぷら盛り合わせ

Char-grilled salmon **\$15.8**

Charcoal grilled Saba with daikon radish and soy

グリル サーモン

Teriyaki Kingfish **\$21**

Kingfish fillet cooked with orange teriyaki sauce

ぶりのみかん風味照り焼き

Char-grilled Saba **\$15.8**

Charcoal grilled salmon with plum sauce and pickles

炭焼塩鯖



Softshell crabs with white miso ginger garlic sauce **\$21**

Lightly deep fried soft shell crabs with white miso sauce and fresh mango coulis

揚げソフトシェルクラブ 白味噌とマンゴーのクーリ



Scallop naban **\$18**

Scallop tempura in sweet soy vinaigrette served with crispy lotus root chips, chili mayonnaise

帆立の天婦羅 軽い南蛮漬け風

PADDOCK



Spicy Chicken Karaage \$15

Crispy deep-fried chicken pieces dressed with black pepper sweet soy sauce

名古屋風甘辛唐揚げ



Aubergine Dengaku \$14

Minced teriyaki chicken and sweet miso glazed baked aubergine

肉味噌茄子田楽



Pork belly kakuni \$16

Slow cooked pork belly with soy dashi jus

豚の角煮

Teriyaki Chicken \$14

Chicken thigh cooked with a teriyaki sauce, on a bed of sesame oil infused beansprouts

鳥もも肉の照り焼き

Duck.potato.nitsume sauce \$18

Slow cooked duck breast slices & potato served with nitsume sauce, fried leek, and salted onion

鴨のロースと 炭火煮詰め

GAREDN

Tofu salad with wonton crisps

Fresh tofu on salad leaves with wonton crisps, pumpkin, daikon radish and cherry tomato
豆腐サラダ 雲吞クリスプ

\$14

Vegetable tempura

Assorted tempura of vegetables with tentsuyu sauce
野菜の天ぷら盛り合わせ

\$16

Agedashi tofu

Deep fried tofu served with a tentsuyu radish dashi sauce
揚げ出し豆腐のみぞれ和え

\$10.8



Yuzu pepper and wasabi edamame

Snap cooked soybeans seasoned with yuzu citrus pepper and wasabi
枝豆 2 種 柚子胡椒風味とわさび風味

\$9.8



Sashimi seafood and gari tempura salad

Fresh seafood on a bed of salad leaves served with pickled ginger tempura & soy dressing
刺身サラダ ガリの天婦羅

\$16.8

Food may have come into contact with wheat,nuts,seafood,sesame,dairy products or egg

SIDE DISHES



Ramen noodle **\$8.5**
Ramen noodle soup with pork and bonito broth
桜月風 豚骨かつおラーメン

Nagoya noodle **\$10.5**
Dry Ramen noodle with spicy pork mince,
slow poached egg and bonito flakes & wanton
桜月の名古屋風ラーメン

Steamed rice **\$3.5**
ご飯

Miso soup **\$2.5**
みそ汁

Assorted pickles **\$8.8**
Yama gobo roots, sibazuke cucumber
and ume plum
お漬物盛り合わせ (山ごぼう、柴漬け、梅干)

Teriyaki Chicken rice **\$4.5**
Minced chicken teriyaki on a bed of
steamed rice
鶏そぼろご飯

DESSERT

Roasted tea crème caramel

ほうじ茶のブリュレ カラメルソース

\$7.5

Ice cream duo . Green tea and black sesame ice cream

抹茶アイスと黒ゴマアイス

\$7



Soy milk pannacotta with raspberry, vanilla granite, tea jelly and lemon ginger syrup

豆乳のパンナコッタとバニラのみぞれ 紅茶寒天
レモン・ジンジャー蜜とラズベリー

\$9.5

Black sesame creamy tiramisu with sesame crunch

黒ゴマ ティラミス

\$9.5



Green tea ice cream with cocoa azuki and mango granita

抹茶のアイスクリームとチョコレートあんこ
マンゴーのみぞれと苺

\$8.5

