

Chef's Special




Small dishes

Yuzu kosho King Prawn (2) [A] GF

18

Chargrilled king prawn with yuzu kosho citrus chilli paste and aromatic prawn oil, finished with crispy kale, coriander and fresh herbs.

Maguro Tartare (2) [I]

24

Diced tuna with house made tangy kimchi siracha sauce served with crispy rice paper and avocado dip.

Shogun Crunchy Tacos (4)

26

Crispy wonton shell filled with teriyaki chicken, fresh slaw, and topped with our special citrus & sweet chili mayo.

Main dishes

Okinawa Hambāgu Omurice

40

Fluffy omelette over Japanese-style fried rice with bacon, peas, carrots, and corn, topped with beef hamburger, special rich demi-glace sauce and a layer of Cheddar cheese. Serve with miso soup.

Sakura Lemon Shio Ramen

31

Clear slow cook chicken broth seasoned with our signature shio tare and aromatic katsuobushi oil, inspired by the classic shio ramen of Tokyo. Served with tender sous vide chicken, scallop, shallot, bamboo shoots, ajitama, seaweed and fresh lemon zest; clean, deeply umami and refreshing finish.





Small dishes

Renkon Chips VG , GF	14	Tokyo Ebi Gyoza [l] (5)	19
Crispy lotus root chips served with house-made guacamole		Pan fried prawn dumplings with citrus soy sauce, chili oil, spring onion and crispy potato threads	
Takoyaki [l] (6)	17	Togarashi Sesame Edamame VG , GF	12
Fried octopus ball with Okonomiyaki sauce and mayo		Steamed young soybean with sesame oil, togarashi (mixed chili), soy sauce, vinegar	
Hokkaido Korokke (4)	23	Miso-Glazed Eggplant VG , GF	22
Potatoes with minced beef croquettes with honey yogurt, parmesan, crispy kale		Roasted eggplant glazed with miso teriyaki, served with cauliflower purée, roasted tomato, dill, chili oil and sunflower seeds	
Nanban Karaage (6) GF	21	Blossom Soft Shell Crab Salad [l] GF option	26
Japanese style fried chicken with savoury sauce topped with creamy aioli, onion, sesame		Crispy soft shell crab with mixed green, apple, tangerine, nori emulsion, passionfruit wine glaze vinegar, fish roe and feta	
Kinoko Agedashi Tofu (4) VG option , GF	16		
Light fried tofu served in warm mushroom and kombu sauce with shitake, bonito and crispy potato threads			

 Signature House-Made Japaneses Curry Rice

Our unique, rich and savory curry is crafted with 24-hour slow-cooked beef broth (vegetable broth also available for vegetarian/vegan option). Made with a blend of variety ingredients, including fresh vegetables and aromatic spices, our curry delivers a smooth texture with complex flavor. Perfectly balanced and served with Japanese steamed rice and your choice of protein, it's a delightful experience for everyone to enjoy.

Choice of Protein

 Roasted Maryland Chicken	34	 Slow-cooked stew beef	32
Pork Katsu	30	Veggies Katsu (Broccoli,Pumpkin, Eggplant) Veg option	30
 Chicken Katsu	30	 Lava Egg Veg option	28
Karaage Chicken	30	Teriyaki sauce glazed Fried Tofu VG option	30
Prawn Katsu (l)	32	Seafood (Mussel, Prawn, Squid) [M]	38
 Japanese Style Beef Hamburg	32		

Or customise with our tasty toppings

Call me Combo (select 2 choices)	38
Call me Super Combo (select 3 choices)	42
(Roasted Maryland Chicken or Seafood +5 for the combo and super combo)	

- * Udon noodle option available (instead of rice) + 3
- * Add Mozzarella cheese torch for more umami taste + 3



Combo Katsu Set



Traditional Deep fried cutlet with Japanese bread crumbs (Panko), serve with Japanese steamed rice, finely shred cabbage, miso soup, rich tangy sweet Tonkatsu sauce and Sesame mayo

Select 2 choices of : *Pork Katsu/ Chicken Katsu/ Prawn Katsu/ Veggie Katsu / Beef Hamburg Katsu*

- Please inform our friendly staff of any food allergies or dietary preferences -

A 10% surcharge applies on Sundays and 15% on public holidays to help support fair wages for our team under new award rates. We truly appreciate your understanding and continued support.



Must Try! Hokkaido Curry Soup Set

Featuring a slow-simmered chicken broth infused with our house signature spice blend, with seasonal vegetables such as eggplant, broccoli, pumpkin, capsicum, and renkon.

Served with Japanese steamed rice and side dishes including pickles, seaweed salad, and tamago (sweet omelet).

The soup is light, aromatic, and perfectly balanced, something we can enjoy sipping on its own.



Choice of Protein

 Signature Roasted Maryland Chicken	38	Karaage Chicken	34
Pork Katsu	34	 Slow-cooked Beef Stew	36
Chicken Katsu	34	Teriyaki sauce-glazed Fried Tofu	34
Prawn Katsu [I]	36	 Seafood (Mussel, Prawn, Squid, Scallop) [M]	40
* Udon noodle option available (instead of rice)		Side: Japanese steamed rice	5
Add lava Egg on the side		Miso soup	5
		Cabbage salad with sesame mayo	6

Noodle Lover

Ramen



Inspired by modern ramen craftsmanship, Kumamoto style the house-made broth blends pork and chicken bones to create a rich, smooth, and deeply savory flavor.

Kuro-Mayu Shoyu Ramen	31	Seafood Yume Ramen [M]	38
Choice of Roasted Pork Belly or Slow cooked Stew Beef , Ajitama, mayu, sweet corn, bok choy, seaweed, spring onions, fried onion		King prawns, mussels, and squid, aromatic prawn oil, bok choy, fresh herbs and spring onions	
Maji TanTan Ramen 	30	Miso Plant base ramen VG	32
Tasty minced pork, spicy paste, Ajitama, shimeji mushroom, bokchoy, seaweed, spring onions		A smooth soy milk-based broth served with glazed teriyaki fried tofu, corn, renkon, bok choy, spring onion, fried onion, seaweed	

Adding:	Ramen Noodle	5	Ajitama (shoyu egg)	3.5
	Fungus	3	Chashu Pork	8.5
	Stewed Beef	9	Chili oil	1

Udon



Wagyu Udon Noodle Soup	32
Japanese Udon noodle with sliced wagyu beef, shimeji mushroom, bok choy and onion, served in rich house-made Kombu and shitake broth	
Rosé Creamy Seafood Udon [M]	42
Japanese Udon noodle tossed with king prawns, mussels and squid in a rich Italian-inspired tomato cream sauce, finished with garlic, basil and parmesan.	



Today's Special Dessert



Berry Panna Cotta	Silky Panna Cotta, seasonal berries served with house-made berry jam and parmesan tuile	17.8
Lemon Doki-Doki Cheese cake	House-made lemon cheesecake, served with passion fruit honey sauce and vanilla bean gelato	19.8
Strawberry Daifuku	Chewy strawberry mochi with sweet red bean filling, served with matcha ice cream	18