

Starters

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| | 8 |
| 1. Tempura
Deep-fried vegetables and a black tiger prawn served with tempura soy sauce | |
| 2. Agedashi Tofu
Deep-fried organic tofu, topping with bonito and agedashi tofu sauce | 8 |
| | 7 |
| 3. Gyoza
5 pieces of pan-fried, Japanese-styled dumplings, mixed pork & vegetables inside, serving with gyoza sauce | |
| | 6 |
| 4. Edamame
A dish of boiled Japanese green soybeans with rock-salt | |
| | 6 |
| 5. Green Salad
Fresh organic mesculine and lettuce and finely shredded carrot, white & red cabbage served with very special chef's green salad dressing | |
| 6. Wakame Salad
Well seasoned—Japanese sesame seaweed salad with fresh organic mesculine | 6 |
| | 7 |
| 7. Tofu Salad
4 pieces of cold organic fresh tofu with mesculine topped with bonito and chopped spring onions, serving with soy-based tofu salad dressing | |
| 8. Seafood Salad
Fresh salmon slices and 2 pieces of cooked prawns and fresh organic mesculine and other vegetables topping with our chef's salad dressing, made with more than 14 ingredients | 9 |

*Fresh Lobsters, fresh oysters, fresh kina are also available.

The order has to be taken a day before. The prices subject to change availability to seasonal

Sushi & Sashimi

Served with one free miso soup per dish

1. Sushi (Regular)	20
Assortment of 8 pieces of various thinly sliced fresh raw fish, on the top of the small rice beds and 8 pieces of baby rolled-sushi	
2. Sushi (Large)	28
Assortment of 10 pieces of various thinly sliced fresh raw fish, on the top of the small rice beds and 8 pieces of baby rolled-sushi	
3. Sashimi (Regular)	22
16 pieces of various thinly sliced fresh raw fish	
4. Sashimi (Large)	30
24 pieces of various thinly sliced fresh raw fish	
5. Salmon Sashimi (Regular)	28
16 pieces of various thinly sliced fresh raw salmon	
6. Sushi & Sashimi Combination	32
Assortment of 8 pieces of various thinly sliced fresh raw fish, on the top of the small rice beds and 12 pieces of various thinly sliced fresh raw fish	

Nigiri Sushi (NIGIRIZUSHI)

2 pieces per serving

*NIGIRIZUSHI means, thinly sliced fresh raw fish on the top of the small rice bed

Tuna nigiri	6
Unagi (eel) nigiri	6
Groper nigiri	5
Salmon nigiri	5
Ebi (Shrimp) nigiri	5
Tarakihi nigiri	5
Tobiko (Flying fish roe) nigiri	6

Rolled Sushi (MAKIZUSHI)

Served with one free miso soup per order

***MAKIZUSHI** means, roll the sushi roundly and put various type of ingredients inside. (Each sushi cut into 8 pieces per roll)

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| 1. Vegetable Roll | 10 |
| Fresh organic shredded carrots, snowpea shoots, avocado, red cabbage, red capsicum, green capsicum, Japanese QP mayonnaise | |
| 2. Teriyaki Chicken Roll | 10 |
| Well-cooked and caramelised tender chicken chunks, avocado, teriyaki sauce | |
| 3. Fresh Raw Salmon Roll | 10 |
| Fresh raw salmon chunks, avocado | |
| 4. California Roll | 10 |
| Crabmeat, sesame seeds, avocado | |
| 5. Magic Roll | 12 |
| Cooked shrimp, cucumber, snowpea shoots, avocado, coated with flying fish roe | |
| 6. Philadelphia Roll | 11 |
| Fresh salmon chunks, avocado, Philadelphia cream cheese | |
| 7. Tuna Roll or Tuna hot Roll | 14 |
| Fresh raw tuna chunks, avocado, with or without specially – made hot sauce (mild hot) | |
| 8. Unagi Roll | 15 |
| Grilled and well-seasoned eel chunks, with special eel sauce, cucumber | |
| 9. Ace Wasabi Roll | 15 |
| Deep-fried black tiger prawns, cucumber, avocado, snowpea shoots, Japanese QP mayonnaise | |
| 10. Rainbow Roll | 18 |
| Wrapped with various fresh raw fish (usually tuna, salmon, groper), avocado slices, Japanese QP mayonnaise and special hot sauce (mild hot) | |
| 11. Dragon Roll | 18 |
| Wrapped with thinly sliced grilled and seasoned eel and avocado slices, topping with our special hot sauce and Japanese QP mayonnaise | |

Set Meals

Served with one free miso soup and rice per meal

1. Chicken Teriyaki	15
Grilled chicken with various vegetables cooked with homemade teriyaki sauce	
2. Chicken Cutlet	17
Golden deep-fried tender chicken breast with homemade cutlet sauce, served with a small fresh green salad	
3. Ginger Chicken	15
Grilled chicken with various vegetables and fresh ginger cooked with homemade teriyaki sauce	
4. Pork Cutlet	17
Golden deep-fried tender butterfly pork steak with homemade cutlet sauce, served with a small fresh green salad	
5. Beef Teriyaki	17
Rib-eye beef and vegetables cooked with homemade teriyaki sauce	
6. Seafood Teriyaki	18
Today's fish with scallops, green-lipped mussels and shrimps cooked in homemade teriyaki sauce	
7. Tempura	17
Deep-fried black tiger prawns (2 pieces) and vegetables served with tempura sauce	
8. Prawn Tempura	18
5 pieces of deep-fried black tiger prawns, served with tempura sauce	
9. Vegetables Tempura	16
Deep-fried various fresh vegetables, served with tempura sauce	

Side Dishes

Steamed Rice	2	Miso Soup	2
Green Tea (Cup)	2	(Pot)	4

Noodles

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| 1. Kake (Plain) Udon | 13 |
| Japanese thick noodle in a broth | |
| 2. Chicken Udon or Beef Udon | 14 |
| Japanese thick noodle in a broth with chicken or beef | |
| 3. Tempura Udon | 15 |
| Japanese thick noodle in a broth, served with 3 pieces of tempura | |
| 4. Chicken or Beef Yakisoba | 13 |
| Stir-fried Japanese thin noodle and vegetables with chicken or beef | |
| 5. Seafood Yakisoba | 14 |
| Stir-fried Japanese thin noodle and vegetables with fish of the day and scallops, green mussels and shrimps | |
| 6. Chicken or Beef Yakiudon | 15 |
| Stir-fried Japanese thick noodle and vegetables with chicken or beef | |
| 7. Seafood Yakiudon | 17 |
| Stir-fried Japanese thick noodle and vegetables with fish of the day and scallops, green mussels and shrimps | |

Rice dishes & delicacies

Served with one free miso soup per meal

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| 1. Oyako-don - Thin sliced chicken slices and egg cooked with vegetables, served on a bed of steamed rice | 14 |
| 2. Beef-don - Thin sliced rib-eye beef and egg cooked with vegetables, served on a bed of steamed rice | 14 |
| | 15 |
| 3. Salmon-don - Thin sliced fresh raw salmon with organic vegetables and mescaline on a bed of steamed rice, serving with our special chef's green salad dressing | |
| 4. Ai-Bab - Flying fish roe, Japanese pickles, vegetables on a bed of rice in a sizzling hot stone-bowl | 12 |
| 5. Whae-Dup-Bab - Thin sliced fresh raw fish and flying fish roe with organic vegetables and mescaline on a bed of steamed rice, serving with our hot and spicy chili sauce | 17 |
| 6. Unaju - Grilled and well-seasoned 5 pieces of eel chunks, on a bed of steamed rice, serving with eel sauce and ginger pickles | 18 |
| 8. Grilled-fish (SAI-KYO YAKI) | 20 |
| Marinated fish chunks with Japanese white miso for 3 days and grilled, served with Japanese radish pickles and wakame salad | |
| 9. Grilled-Squid | 19 |
| Marinated squid chunks with Japanese white miso for 3 days and grilled, served with Japanese radish pickles and wakame salad | |