

## **Chef Special**

<i>GFO</i>	<b>Premium Wagyu Steak MBS 9+ , 200g</b>	65
	<i>full-blood grilled wagyu chuck tail flap w/ teriyaki sauce &amp; ponzu sauce</i>	
	<i>add pan-fried broccoli and green beans</i>	5
<i>GFO</i>	<b>Wagyu Beef Tataki</b>	21
	<i>lightly seared wagyu slices w/ roasted garlic, dried chili, shallot &amp; special ponzu sauce</i>	
<i>GFO</i>	<b>Today's Fish Carpaccio</b>	25
	<i>thinly sliced today's fish sashimi w/ sesame seed, black truffle oil, jalapeño, shio konbu &amp; special ponzu sauce</i>	
<i>GFO</i>	<b>Premium Wagyu Donburi</b>	37
	<i>lightly seared wagyu beef w/ teriyaki sauce on the bed of steamed rice w/ shallot, roasted garlic, egg yolk, ginger &amp; fresh wasabi</i>	
<i>GFO</i>	<b>Tuna Tataki</b>	36
	<i>lightly seared tuna sashimi w/ shio-konbu, pink salt, fennel, apple, black truffle oil &amp; special ponzu sauce</i>	
<i>GFO</i>	<b>Chef's Selection Sushi (6pcs)</b>	35

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## **Entrée**

<i>GFO</i>	<b>Edamame</b> <i>boiled soybeans sprinkled w/ Murray River pink salt</i>	7
<i>GFO</i>	<b>Kingfish Carpaccio</b> <i>thinly sliced kingfish sashimi w/ jalapeño &amp; special ponzu sauce</i>	24
<i>GFO</i>	<b>Salmon Carpaccio</b> <i>thinly sliced salmon sashimi w/ jalapeño &amp; special ponzu sauce</i>	24
	<b>Gyoza (5pcs)</b> <i>slightly battered homemade pork dumplings w/ gyoza sauce</i>	16
<i>GFO</i>	<b>Agedashi Tofu (3pcs)</b> <i>deep-fried soft tofu w/ bonito flakes &amp; shallot in tempura sauce</i>	14
<i>GFO</i>	<b>Nasu(Eggplant) Dengaku</b> <i>deep-fried eggplant w/ yuzu miso dipping sauce</i>	15
	<b>Popcorn Prawn</b> <i>bite sized tempura prawns w/ sweet mayo sauce</i>	22
	<b>Grilled Chicken Pancakes (3pcs)</b> <i>grilled chicken, topped w/ shallot on a thin pancake w/ yuzu miso &amp; teriyaki sauce</i>	17
<i>GFO</i>	<b>Teriyaki Chicken (E)</b> <i>pan-fried chicken tenderloin w/ teriyaki sauce, topped w/ shallot &amp; sesame seed</i>	17
	<b>Prawn Tempura (4pcs)</b> <i>slightly battered crispy tiger prawns w/ tempura sauce</i>	22

## **Salad**

<i>GFO</i>	<b>Seaweed Salad</b>	8
<i>GFO</i>	<b>Gochiso Garden Salad</b> <i>radicchio, cos lettuce, tomato, apple &amp; fennel w/ ponzu sauce</i>	15

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## **Sashimi**

### **GFO Assorted Sashimi**

*assorted sashimi daily sourced from Sydney Fish Market  
including salmon, tuna & today's fish*

- Large ( 20 pcs )	70
- Small ( 10 pcs )	36

### **GFO Tuna & Salmon Sashimi**

*fresh tuna & salmon sashimi daily sourced from Sydney Fish Market*

- Large ( Salmon 12 pcs & Tuna 6 pcs)	77
- Small ( Salmon 6 pcs & Tuna 3 pcs)	39

### **GFO Salmon Sashimi**

*fresh salmon sashimi daily sourced from Sydney Fish Market*

- Large ( 20 pcs )	75
- Small ( 10 pcs )	38

### **GFO Tuna Sashimi ( 9 pcs )**

*fresh tuna sashimi daily sourced from Sydney Fish Market*

41

### **GFO Salmon Sashimi 3pcs**

13

### **GFO Tuna Sashimi 3pcs**

14

### **GFO Today's Fish Sashimi 3pcs**

12

## **Nigiri Sushi**

per piece

<b>GFO Salmon</b>	5.5
<b>GFO Today's Fish</b>	5
<b>GFO Tuna</b>	6
<b>GFO Hokkaido Scallop</b>	7
<b>GFO Scampi no.4</b>	9
<b>GFO Aburi(seared) Salmon</b>	6
<b>GFO Aburi(seared) Scallop</b>	8
<b>GFO Aburi(seared) Scampi no.4</b>	10

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## **Sushi Roll**

	<b>Prawn Tempura Roll (4pcs)</b>	16
	<i>tempura prawn, avocado &amp; sesame seed</i>	
GFO	<b>Salmon Lover's Roll (4pcs)</b>	18
	<i>fresh salmon sashimi on top of salmon &amp; avocado roll w/ Japanese mayo</i>	
GFO	<b>Spicy Tuna Roll (4pcs)</b>	16
	<i>fresh tuna sashimi &amp; cucumber w/ spicy sauce &amp; fish roe</i>	
	<b>Fantastic Roll (4pcs)</b>	17
	<i>seared salmon sashimi on top of cooked tuna &amp; avocado roll w/ spicy mayo, parmesan cheese, teriyaki sauce &amp; fish roe</i>	
GFO	<b>California Roll (4pcs)</b>	17
	<i>fresh salmon, cooked prawn, avocado &amp; cucumber w/ Japanese mayo &amp; fish roe</i>	
GFO	<b>Spider Roll (4pcs)</b>	16
	<i>deep fried soft shell crab, cucumber &amp; fish roe</i>	
	<b>Chicken Katsu Roll (4pcs)</b>	16
	<i>crumbed chicken w/ avocado or cucumber, topped w/ sesame seed</i>	
GFO	<b>Cooked Tuna Roll (4pcs)</b>	16
	<i>cooked tuna w/ avocado or cucumber, topped w/ sesame seed</i>	
	<b>Hand Roll (cone-shaped sushi roll)</b>	10/pc
	<i>Choice of <u>Chicken teriyaki</u> or <u>Chicken katsu</u> or <u>cooked tuna</u> or <u>Fresh tuna</u> or <u>Fresh salmon</u> or <u>Tempura prawn</u> or <u>soft shell crab</u></i>	

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## **Main**

<i>GFO</i>	<b>Chicken Teriyaki</b> <i>pan-fried chicken tenderloin w/ teriyaki sauce, topped w/ sesame seed &amp; shallot</i>	
	<i>Chicken Only</i>	23
	<i>Chicken w/ broccoli and green beans</i>	28
	<b>Chicken Katsu</b>	27.5
	<i>crumbed chicken tenderloin w/ premium fresh panko, served w/ cabbage, kale chips &amp; tonkatsu sauce</i>	
<i>GFO</i>	<b>Wagyu Teriyaki</b>	30
	<i>pan-fried wagyu beef, broccoli &amp; green beans w/ teriyaki sauce, topped w/ kale chips, sesame seed, shallot &amp; leek</i>	
<i>GFO</i>	<b>Salmon Teriyaki</b>	36
	<i>pan-fried sashimi grade salmon, broccoli &amp; green beans w/ teriyaki sauce, topped w/ kale chips, sesame seed, shallot &amp; leek</i>	
<i>GFO</i>	<b>Wagyu Striploin Steak, MBS 4-5, 300g</b>	62
	<i>grilled full-blood wagyu striploin w/ sweet soy sauce</i>	
	<i>add pan-fried broccoli and green beans</i>	5
	<b>Assorted Tempura</b>	27.5
	<i>lightly battered prawn, fish &amp; vegetables w/ tempura sauce</i>	
	<b>Premium Thin Udon (Inaniwa Udon)</b>	21
	<i>hand-stretched thin udon noodles w/ beautiful texture in soy sauce based soup, topped w/ shallot, seaweed, leek &amp; fish cake</i>	
	<b>Plain Thick Udon</b>	17
	<i>thick udon noodles in soy sauce based soup, topped w/ shallot, seaweed, leek &amp; fish cake</i>	
	<b>Wagyu Udon</b>	23
	<i>teriyaki wagyu beef on top of thick udon topped w/ shallot, seaweed, leek &amp; fish cake</i>	

## **Side Dish**

<i>GFO</i>	<b>Steamed Rice (premium koshihikari rice)</b>	3.5
<i>GFO</i>	<b>Miso Soup</b>	3.5
<i>GFO</i>	<b>Pan-fried Broccoli and beans</b>	6
<i>GFO</i>	<b>Kale Chips</b>	5
	<b>Extra sauce or ginger or fresh wasasbi</b>	0.5

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## **Kids Menu (for take away only)**

<i>GFO</i>	<b>Chicken Kids Bowl</b> <i>chicken teriyaki on a bed of steamed rice</i>	<b>10</b>
<i>GFO</i>	<b>Double Chicken Kids Bowl</b>	<b>20</b>
<i>GFO</i>	<b>Salmon Kids Bowl</b> <i>salmon teriyaki on a bed of steamed rice</i>	<b>15</b>
<i>GFO</i>	<b>Double Salmon Kids Bowl</b>	<b>30</b>
	<b>Simply Udon</b> <i>thick wheat noodles w/ soy sauce based soup</i>	<b>8</b>
	<b>Double Simply Udon</b>	<b>16</b>
<i>GFO</i>	<b>Baby Roll</b> <i>- cooked tuna or avocado or cucumber or fresh salmon or fresh tuna</i>	<b>8</b>

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