



Tuesday – Thursday 6pm – 10pm Friday & Saturday 5:30pm – 10pm
03-9645-7448

Menu (Dine in & Take away)

Edamame (v)(GF)	6
Fresh oyster with mint green chili coriander frozen ponzu (GF)	5 each
Crispy chicken wrap with cucumber carrot & sweet soy sauce	8 each
Gyoza (7p)	15
Fresh crab meat dumpling with citrus soy sauce (5p)	17
'Tatsuta age' fried marinated chicken (GF)	17
Fresh scallop carpaccio with orange vinaigrette, basil pesto & tobiko (GF)	21
Salmon carpaccio sea salt lemon juice & basil paste (GF)	21
Steamed spinach with sesame paste (v)(GF)	12
Grilled half eggplant with miso paste and spring onion (v)(GF)	18
'Age dashi tofu' (v)(GF)	17
'Tatsuta age' fried marinated chicken (GF)	17
'Gyunonikomi' slow cooked beef with ginger and spring onion (GF)	19
Grilled king fish cheek with Daikon radish (GF)	29
Vegetable nori roll (v)(GF)	(4p)9/(8p)18
Salmon rolls with shichimi chili spice, mayonnaise, fresh local cucumber & avocado (GF)	(4p)10/(8p)20
Sushi entrée (5p sushi & 2p nori rolls) / Sushi main (10p sushi & 2p nori rolls)(GF)	24/42
Sashimi entrée (9p) / Sashimi main (18p)(GF)	24/42
Sushi & Sashimi combination for two or more (10p sushi, 4p nori rolls & 18p sashimi)(GF)	84
Chicken teriyaki with grilled vegetable (GF)	30
Yellow fin tuna grilled steak (GF)	38
Grilled eye fillet 300g wudonga beef seasoned with teriyaki sauce, wasabi mustard (GF)	42
Roast duck breast, pinot noir orange reduction, finished with extra virgin olive oil	38
Radish and cucumber pickles	9
Green tea ice cream	7
Panko crumb fried banana Ecuador 70% dark cacao chocolate with sesame ice cream	15

Bento

Age dashi tofu teriyaki /salad/ rice / miso soup	20
Tatsuta age (soy sauce marinated fried chicken) /salad/ rice / miso soup	20
Chicken katsu (bread crumb fried chicken) /salad/ rice / miso soup	20
Chicken teriyaki /salad/ rice / miso soup	20
Beef teriyaki /salad/ rice / miso soup	22
Traditional with Tatsuta age / sashimi / gyoza / salad/ rice / miso soup	22
Traditional wiyh chicken katsu / sashimi / gyoza / salad/ / rice / miso soup	22

We use gluten free miso paste, soy sauce, corn flour and vinegar. Most our dish is gluten free. ^