- Starter

1. Edamame (V) 4.9
2. Spinach (V/S/C) 4.9
3. Salmon Salad $(S / C) \quad 8.5$
newl! 4. Tuna Tataki (6 pcs) (C) 10.9
newll! 5. Salmon Tataki (6 pcs) (C) $\mathbf{8 . 9}$
4. Spring Roll (5 pcs) (V/C) 5.5
5. Takoyaki (4 pcs) (C/E) 6.5
6. Satay Chicken (2 pcs) (P/S/E/C) 7.5
7. Dumpling (C/S) (4 pcs)
(Chicken or Vegetable) 7.5
8. Prawn Dumpling (C) (4pcs) 8.5
9. Sashimi Salad (E/C) 10.9
10. Seaweed Salad (V/S/C) 6.9
11. Mix Starter $(G / S) 17.5$
12. Mix Fry ( $E / C$ ) 14.5

- Sashimi (3 slices)

15. Tuna 7.9
16. Salmon 6.9
17. Yellow Tail 8.5
18. Scallop 7.5
19. Mackerel 5.9
20. Seabass 6.5
21. Sweet Prawn

## Allergen Code

$S$ - Sesame
$P$ - Peanut Other Code
E-Egg
M- milk $\quad V$ - Vegetarian

- Nigiri (2 pieces/portion)

23. Mackerel 4.9 27. Scallop 5.9 31. Boiled Prawn 4.5
24. Sweet Prawn 5.5
25. Inari Tofu (C) 4.5
26. Yellow Tail 5.5
27. Flying Fish Roe 4.9
28. Clam 4.9
29. Tuna 5.5
30. $\mathbf{E e l}(\mathrm{C}) 5.5$


- Hand Rolls

52. Tuna Cucumber (S) 5.9
53. Tuna Spring Onion (S) 5.9
54. Yellow Tail Spring Onion $(S) 6.5$
55. Spicy Salmon Avocado (S/E/C) 4.9 56. Spicy Scallop Flying Fish Roe (S/E/C) 6.5

- Regular Rolls (6 pieces)

42. Cucumber $(V / S) \quad 3.5$
43. Pickled-radish ( $V$ ) 3.5
44. Natto (V/C) 3.5
45. Avocado (V) 3.5

Cucumber \& Avocado (V) 3.5
47. Salmon 3.9
48. Squid Natto (C) 3.9
49. Tuna 4.5

50. Spring Onion Tuna 4.5 51. Spring Onion Yellow Tail 5.9

$$
1.0 \text { 有 } 8 \text { or }
$$

57. Prawn Mango Cucumber (S/E) 4.9
58. Asparagus Tempura (S/E/V/C) 4.9
59. Radish Avocado Cucumber (S/V/C) 4.5 newI! 60. Prawn Tempura (S/E/C) 5.5 newII. 61. California ( $\in$ ) 5.5

## - Special Rolls

66. Sushi Café Roll (5 pcs) (G/E) Fresh crab meat, salmon, cream cheese, bread crumb 12.9
67. Green Dragon (8 pCs) (C/E) Wasabi mayonnaise, flying fish roe, prawn tempura, flycacado, stick soya, tempura
68. Volcano Maki (8 prs) (C/E/M) Seared Eel, leeks, bonito flakes, eel sauce, avocado \& mayonnaise, cucumber 12.9 69. Rainbow Roll (8 pcs) (E) Spicy mayonnaise, flying fish roe, seabass, salmon, tuna, prawn, avocado 12.9 70. Spider (5pcs) (G/日) Soft shell crab, flying fish roe, mayonnaise, avocado, cucmber, lettuce 12.9 71. Spicy Tuna (6pcs) (E/S) Spicy mayonnaise, tuna 6.9
69. Spicy Salmon Avocado (5pcs) (C/E) Spicy mayonnaise, salmon, avocado, kizami wasabi, tempura flake 7.5 73. Prawn Tempura (6pcs) (C/E/S) Prawn tempura, mayonnaise, asparagus 6.9 74. California (6pccs) (E) Fresh crab meat, prawn, mango, cucumber, avocado, flying fish roe 8.5 75. Eel $(5$ pcs $)(G / S)$ Cucumber, tempura flakes, avocado, kizami \& eels 8.5 76. Fried Yellow Tail ( $6 p \mathrm{pcs}$ ) ( $(/ / / / S)$ Spicy mayonnaise, fried yellow tail, spring onion 7.5 77. Fried Tuna (6prss) (GIE/S) Fried tuna, spicy mayonnaise, spring onion 6.9
70. Fried Salmon (6pcs) (C/E/S) Fried salmon, spicy mayonnaise, spring onion 6.5

71. Futomaki (5pcs) (C/E) Eel, prawn, omelet, cucumber \& pickle radish 8.9
72. Vegetable Futomaki ( 5 pcs) ( () Cucumber, avocado, pickle radish 5.9
73. A Buri Eel Maki ( 8 pcss) (C/S) Seared eel, avocado, cucumber, crab meat \& stick soya sauce 12.9
 83. Crunchy Spicy Tuna Maki (8 pcs) (C/E) Spicy mayonnaise, cucumber, tuna \& tempura flake 8.9 84. Crunchy Spicy Salmon Maki ( 8 pcs) (G/E) Spicy mayonnaise, cucumber, slamon \& tempura flake 8.5 85. White Tiger ( 8 prss) (C/E/S) Mayonnaise, cucumber, flying fish roe, seabass, prawn tempura 12.9 86. Cha Cha Roll (8 pCs) (CIEES) Cucumber, fried leek, crispy duck, sesame, salad, special sauce 8.5 87. Phoenix Roll (8 prss) (C/E) Yukari powder, prawn katsu, cucumber, avocado, yukari sauce 8.5 88. Soft Shell Crab Roll ( 8 pcs) (C/S) Soft shall crab, tobiko, cucumber, avocado, mayonnaise 12.9


Bento Set Meals (served with miso soup छ salad) *All miso soup containgluten

| 132. Sushi Sashimi Bento S) 4 nigiri, 3 <br> 133. Sashimi Bento $\qquad$ inces, servieawn pain rice ${ }_{\mathbf{1 6 . 5}}$ |
| :---: |
|  |  |


134. Nigiri Bento $(C / S) 8$ kinds nigiri and
seaweeal salad. 14.9


37. Mackerel Salt Bento (C/S) Crilled
ack
arer
with salt served witt dumplings and - Donburi (served with miso soup © salad) 38. Mackerel Teriyaki Bento (C/S) Grilled mplings and ricice. 13.9
139. Salmon Teriyaki Bento (C/S) Grilled
saino with teriyk
dumpling sace served with
umplings and rice. 13.9
 anchen
dumplings and dice. 13.9

142. Grill Black Cod Bento (G/S) Crilled miso
143. Salmon Teriyaki Sashimi Bento (C/S)
 17.5
144. Tempura Teriyaki Bento (C/E/S) Crilled
samon with teriyalisauce, prawn \& vegetable mpura served with dumplings and rice. 17.5 45 Tofu Teriyaki Bento (CG/5) Crilled tofu
y.th tery
aki sauce served with dumplings and ith 11.5



48, Salmon Set (C/S)
ashimi and maki meces nigiri, 6 slices
18.9
 and rice.
and
17.5
 $\begin{array}{ll}\text { 111. Volcano Donburi (C/E/S) } & \text { Deep fried } \\ \text { chicken shredded with spicy sauce and rice. }\end{array}$ 112. Chasiu Donburi $(G / S) \mathrm{BBQ}$ pork
served with rice. ${ }_{12.9}$ 113. Sashimi Donburi (C/S) Variety of raw ${ }^{114 .}$ Tuna Donburi $(C / S)$ Tuna sashimi
115. Salmon Donburi (G/S) Salmon
116. Ten Donburi (CI/E/S) Prawn \&
vegetable tempura with Ten Don sauce verved on top of rice. 13.9
s.
117. Curry Chicken Katsu Donburi (CIE) nevil! and rice. 13.9
118. Curry Prawn Katsu Donburi (CIE) 119. Grill Eel Donbe. 14.9 119. Grill Eel Donburi (C) Crilled eel

## - Side

129. Plain Rice (s) 3.5 130. Sushi Rice (S) 5.5 31. Miso Soup (C) 3.5

- Dessert

167. Japanese Custard Pancake (C/E) 4.9
168. Ire Cream (2 scoops) (S/E/M) Chestnut)
Creen Tea/ Red Beans/Sesame 4.9
169. Prawn Tempura Udon (CI/日) Udon served
with prawn and vegetabletempura seaweed spring onion in soya soup. 13.9 152. Vegetable Tempura Udon (V/CIE) Udon
served, with vegetable tempura, seaweed, spring served with vegetable temp
onion in soy a soup. 12.9 153. Seafood Curry Udon (C/G) Udon served with prawn, squid, Ish cake, egg, spinach,
bamboo shoot, seaweed, spring onion in curry 154. Chicken Curry Udon (C/E) Udon served With chicken katsu, fish cake, egg, spinach,
bamboo shoot, seaweed, spring onion in curry 155. Chicken Dumpling Ramen (C/E) Reman served with chicken dumping, fish cake, egg,
spinach, bamboo shoot, seaweed, spring onion in soya soup. 12.9
170. Spicy Chicken Ramen (C/E) Reman served with grilled chicken, fish cake, eggg
spinach, bamboo shoot, seaweed, spring on p. 12.9
171. House Tonkatsu Ramen(C/E/S) Reman served with pork chasiu, fish cake, egg, spinach
bamboo shoot seased shin bamboo shoot seaweed, spring onion in bla
sesame oil tonkotsu broth soup.

## - Fried

91. Prawn Katsu (6 pcs) (G/E) 12.9
92. Oyster Tempura ( 6 pcs) (C/E) 12.9
93. Prawn Tempura (6 prawns) (G/E) 12.9
94. Fishcake With Cheese (8 pcs) (C/E) 11.5
95. Seafood Tempura (C/E) 13.9
96. Vegetable Tempura (C/V/E) 11.5
97. Soft Shell Crab (2 pcs) (C) 13.9
98. Chicken Katsu (C/E) 10.5
99. Pork Katsu (C/E) 10.5
100. Spicy Baby Squid (C/S) 9.5
101. Tofu (C/V) 6.9
102. Wasabi Prawn (C/E) 9.5
103. Sesame Prawn Toast (2 pcs) (C/E/S) 6.9
104. Pumpkin Coquette (2 $2 c s)(C / M) 5.9$
105. Chicken Kara-age (C/E) 6.5
106. Shio Ramen (CIG) Reman served with
rilled chicken, fish cake, egg, spinach, bamboo
hoot, seaweed, spring oniong in soyay soup. 12.9 159. Miso Ramen (C/I) Reman served with
grilled chicken, fish cake, egg, spinach, bamboo grilled chicken, fish cake, egg, spinach, bamboo
shoot, seaweed, spring onion in miso broth soup
107. Vegetable Curry Ramen (V/G/E Ramen

## servect weth mix vegetabie, spinach, bamboo hoot, seaweed, spring onion in curry soup.

161. Chasiu Ramen (C/IE Reman served with
bba pork chasiu, fis cake, egg, spinach, bamboo
hoot seaweed, spring on
bba pork chasiu, fish cake, egg, spinach, bamboo
shoot, seaweed, spring onion in soya soup. 13.9 162. Chicken Yaki Udon (C/S) Stir fried udon
with chicken and vegetables

63 Seafood Yaki Udon (GIS.9 163. Seafood Yaki Udon (CC/S) Stir fried udon
with prawn, squid and vegetables. 12.9 164. Chicken Yaki Soba ( $C / S$ ) Stir fried soba
with chicken and vegetables.
12.9 165. Seafood Yaki Soba (C/S) Stir fried soba 166. Chasiu Yaki Soba ( $C / / S$ ) Stir fried soba with
bbq pork chasiuand vegetables. 12.9

- Fried Rice \& Steam Bun

106. Egg Fried Rice $(C / E / S) 5$.
107. Chasiu Fried Rice (C/E/S) 10.5
108. Satay Chicken Fried Rice (C/E/S/P) 10.5 109. Seafood Fried Rice (C/E/S) 12.9 will 110. Steam Bun with Pork Belly (C/E) 6.5

- Grill

120. Black Cod Miso (C) 14.9 121. Okonomiyaki (4 pcs) (C/E) 6.9 122. Salmon Teriyaki ( $(/ S) \quad 12.9$ 123. Mackerel Teriyaki $(G / S) \quad 12.9$ 124. Chicken Teriyaki ( $(/ S) \quad 11.5$ 125. Mackerel Salt (C) 12.9 126. Yellow Tail Jaw With Salt 12.9 127. Salmon Jaw With Salt 7.5
121. Tofu Teriyaki $(C / S) 6.5$

Takeaway
Menu Мепи

