

SAUCES

SIDES

Assortment of Pickles	3.00
Kimchi	3.00
Fries	4.00
Rice	4.00
Tenderstem Broccoli	4.00
Avocado	4.00
Chilli Salted Edamame	5.00
Salt & Pepper Fries	5.00
Miso Soup	5.00
Wasabi Mayo	1.50
Sriracha Mayo	1.50

SUSHI & SIDES

(VG) = Vegan
(V) = Vegetarian
(GF) = Gluten Free

Due to sourcing, some items are subject to availability. Please let your server know if you have any allergies or intolerances. We operate a no nut kitchen.



SUSHI

URAMAKI
8 PIECES

Spicy Kimchi (GF) <i>Sesame Seeds, Spicy Gochujang Sauce</i>	8.50
Chicken Teriyaki (GF) <i>Roasted Red Pepper, Sesame Seeds</i>	9.50
Mackerel (GF) <i>Smoked Tomato, Ginger and Garlic Aioli</i>	11.00
Salmon (GF) <i>Maple Pumpkin, Candied Pumpkin Seeds</i>	10.50
Vegetable (VG) (GF on Request) <i>Tempura Pumpkin, Spinach, Avocado, Tempura Flakes, Teriyaki Sauce</i>	11.75
Duck (GF) <i>Pickled Rhubarb, Burnt Soy</i>	12.00
Salmon and Tuna (GF) <i>Avocado, Togarashi Mayo</i>	13.00
Dragon Roll (GF on Request) <i>Tempura Prawn, Avocado, Teriyaki Sauce, Wasabi Mayo</i>	14.50
Gravad Lax (GF) <i>Tuna, Cucumber, Beetroot Marinade</i>	15.00
Fillet of Beef <i>Burnt Onion Crust, Black Garlic Aioli, Truffle Slaw</i>	15.00

SUSHI

MAKI
8 PIECES

Omakase Experience	25.00/50.00/75.00
<i>Omakase is the Japanese tradition of letting a chef choose your food. Let our chefs use their creative freedom and choose.</i>	
PLEASE PRE ORDER AT LEAST 24 HOURS IN ADVANCE OF YOUR BOOKING.	
20/40/60 PIECES	

Cucumber (VG) (GF)	5.00
Rainbow Vegetable (VG) (GF)	7.00
Salmon (GF)	7.00
Tuna (GF)	9.00
Salmon (GF)	7.00
Mackerel (GF)	7.00
Tuna (GF)	8.00
Pumpkin (VG) (GF) <i>Pumpkin Seeds</i>	5.50
Mackerel (GF) <i>Burnt White Chocolate, Tobiko</i>	6.00
Salmon (GF) <i>Cherry Maple Glaze</i>	7.00
Marinated Tuna (GF) <i>Teriyaki Sauce</i>	8.00
Mixed Nigiri Platter (GF)	13.00/26.00/39.00
<i>Omakase 4/8/12</i>	

SASHIMI
3 PIECES

NIGIRI
2 PIECES