

SUSHI & NORI

OMAKASE (CHEF'S CHOICE) SUSHI TRAIN



\$4.50 / COLOURED DISH

This style of sushi train dining essentially offers the chef the choice of what to serve you based on what he feels best represents his skills, while using the freshest fish that is available today. Expect the chef to be innovative and surprising in the selection of dishes. The meal can be likened to an artistic performance by the chef.



\$8 / PREMIUM DISH

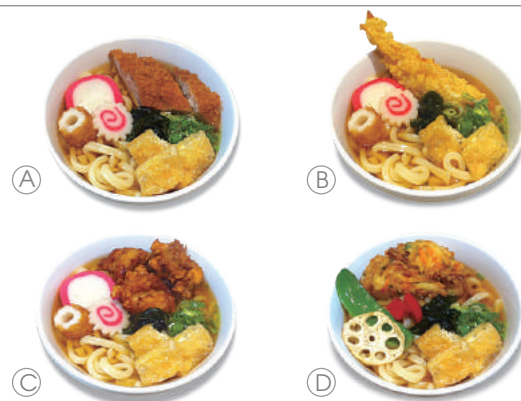
SPECIAL MENU BY ORDER



CHEF'S SPECIAL DELUXE SASHIMI

L, 18 PIECES \$38
M, 12 PIECES \$28

Head Chef's finest selection of the daily fresh salmon, tuna, king fish & assorted local fish on Ice.



MINI UDON

- A. CHICKEN KATSU
- B. PRAWN TEMPURA
- C. KARAAGE CHICKEN
- D. VEGE TEMPURA

Famous original Sanuki Udon. Our best quality of Sanuki wheat flour noodles from Japan are noted for their strong body and smooth texture.

\$8



JAPANESE ICE CREAM

GREEN TEA or BLACK SESAME

Delicious mini cake style of green tea or black sesame Ice cream are served with fresh strawberry.

\$4.5



GREEN TEA OR MISO

\$4

Homemade green tea, a mixture of high quality of Matcha and Genmaicha.

Japanese traditional style of homemade miso soup with fresh tofu, seaweed and chopped spring onion.

DRINKS

HOMEMADE ICED MINT GREEN TEA	\$6
LEMON, LIME & BITTER	\$6
FUZE ICE TEA PEACH / LEMON	\$4.5
FRUIT JUICE ORANGE / APPLE	\$4.5
BUNDABERG GINGER BEER / LEMONADE / LEMON LIME BITTER	\$4
COCA COLA ORIGINAL / DIET / ZERO	\$4
SPRITE	\$4
SPARKLING WATER	\$4
MOUNTAIN FRANKLIN WATER	\$3

THE HONEST FOOD EXPERIENCE

• Please inform your server of any dietary requirements • All seafood is subject to availability & seasonality • All Prices are GST inclusive • Menu items may contain traces of nuts
• Take away available for all menu items • 1.5% of transaction fee on credit card and pay pass only. No fee on savings and cheque account.