

# Lunch Menu

## Lunch Box

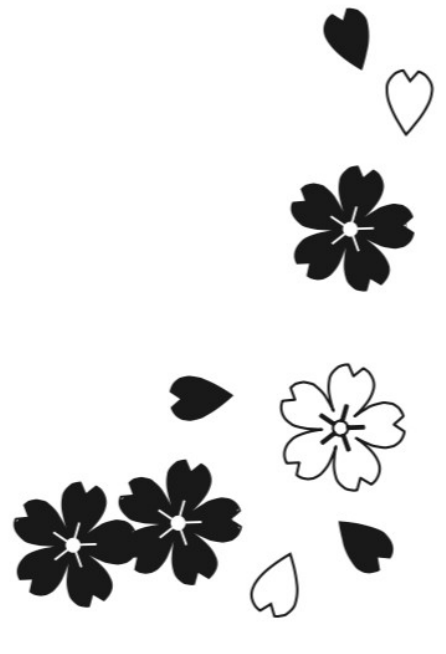
all served with miso soup

<b>Maku Box</b>	幕の内弁当	\$ 27
Combination of teriyaki chicken, tempura, sashimi, dish of the day and rice in a lunch box		
<b>Roll Maku Box</b>	寿司幕の内弁当	\$ 32
Combination of rolled sushi, teriyaki chicken, tempura, sashimi and dish of the day in a lunch box		
<b>Deluxe Maku Box</b>	デラックス幕の内弁当	\$ 32
Combination of karaage, teriyaki chicken, tempura, sashimi and dish of the day in a lunch box		
<b>Beef Maku Box</b>	ビーフ幕の内弁当	\$ 32
Combination of teriyaki beef, tempura, sashimi, dish of the day and rice in a lunch box		
<b>Eel Maku Box</b>	うなぎ幕の内弁当	\$ 33
Combination of eel on rice, salmon sashimi, teriyaki chicken, tempura and dish of the day in a lunch box		
<b>Vege Maku Box</b>	ベジタリアン幕の内弁当	\$ 25
Combination of vege tempura, vege roll sushi, agedashi tofu and gomaee spinach in a lunch box		
(Additional Small Salad)		\$ 3)

## Combination Lunch

<b>Choose any two</b>	\$ 32
all served with rice, miso soup, salad and dish of the day	
- Sashimi	
- Tempura	
- Teriyaki Chicken	
- Teriyaki Salmon	
- Teriyaki Beef	

<b>Sushi &amp; choose any one</b>	\$ 35
all served with miso soup, salad and dish of the day	
- Sashimi	
- Tempura	
- Teriyaki Chicken	
- Teriyaki Salmon	
- Teriyaki Beef	



# Lunch Menu

## Set Menu

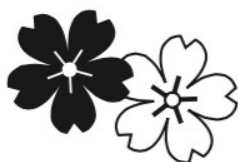
all served with rice (except sushi set), miso soup, salad, dish of the day and pickles

<b>Sushi Set</b> 7 pieces of New Zealand inshore sliced raw fish on cubes of vinegared rice	寿司定食	\$ 25
<b>Sashimi Set</b> A selection of New Zealand inshore sliced raw fish, served with wasabi & soy sauce	刺身定食	\$ 25
<b>Tempura Set</b> Two prawns and vegetables tempura served with dipping sauce	天ぷら定食	\$ 25
<b>Teriyaki Chicken Set</b> Grilled chicken with teriyaki sauce	照り焼きチキン定食	\$ 25
<b>Teriyaki Salmon Set</b> Grilled New Zealand king salmon with teriyaki sauce	照り焼きサーモン定食	\$ 25
(Additional Small Udon		\$ 5)

## Bowl Menu

all served with dish of the day and pickles

<b>Nabeyaki Udon</b> Prawn and vege tempura, egg, shiitake mushroom and udon noodle soup served in an earthen pot	鍋焼きうどん	\$ 24
<b>Eel Bowl</b> BBQ eel on a bowl of rice and miso soup	うな井	\$ 29
<b>Tempura Bowl</b> Prawn and vegetables tempura on a bowl of rice drizzle with special soy sauce and miso soup	天井	\$ 18
<b>Teriyaki Salmon Bowl</b> Grilled New Zealand king salmon with teriyaki sauce on a bowl of rice and miso soup	照り焼きサーモン井	\$ 18
<b>Chicken Katsu Bowl</b> Fried chicken cutlet prepared with egg and special soy sauce on a bowl of rice and miso soup	チキンカツ井	\$ 18
(Additional Small Udon		\$ 5)
(Additional Small Salad		\$ 3)



# Lunch Menu

## A la carte

---

<b>Edamame</b> Boiled soy beans	枝豆	\$ 5
<b>Karaage Chicken</b> Deep fried seasoned chicken	鶏の唐揚げ	\$ 10
<b>Gyoza</b> 6 pieces of Japanese pork & vegetable dumpling	餃子	\$ 10
<b>Beef Tataki</b> Thin sliced seared beef served with onion based dressing	牛たたき	\$ 15
<b>Teriyaki Chicken</b> Grilled chicken with teriyaki sauce	照り焼きチキン	\$ 11 (small) \$ 20 (large)
<b>Prawn Tempura</b>	海老の天ぷら	\$ 4 each
<b>Vege Tempura Platter</b> Assorted vegetable tempura	野菜の天ぷら盛り合わせ	\$ 9
<b>Tempura Platter</b> Assorted prawn and vegetable tempura	天ぷら盛り合わせ	\$ 18
<b>Sashimi Platter</b> Assorted freshly prepared New Zealand inshore sashimi	刺身の盛り合わせ	\$ 21 (small) \$ 31 (large)
<b>Sushi Platter</b> A selection of sushi freshly prepared inshore fish of the day	寿司の盛り合わせ	\$ 21 (small) \$ 32 (large)

