

## small dishes

<b>MISO SOUP</b> 	3
Served with wakame & tofu	
<b>GYOZA</b> 	<b>CHICKEN</b> 7 <b>VEGETABLE</b> 6.5
<b>EDAMAME SPRING ROLLS</b> 	5
Served with sweet chilli sauce	
<b>BEEF TATAKI</b>	8
Seared beef in a coriander sauce served cold	
<b>SALMON PONZU</b>	7.5
Thinly sliced salmon in a tangy ponzu dressing	
<b>KARAAGE</b> <b>SMALL</b> 7.5 <b>MEDIUM</b> 10.5 <b>LARGE</b> 15.5	
Deep fried, Japanese style	
<b>HIYASHI WAKAME</b> 	6.5
Seaweed salad	
<b>TEMPURA</b> 	<b>VEGETABLE</b> 8 <b>KING PRAWN</b> 9 <b>MIXED</b> 8
<b>TAKOYAKI</b>	7
Octopus balls with tonkatsu sauce & bonito flakes	

## ramen




Ramen Noodles In Pork Bone-Broth Served with Seaweed, Spring Onions, bamboo shoots & boiled egg

**Can be made spicy**

<b>CHICKEN GYOZA RAMEN</b>	12.5
<b>VEGETABLE GYOZA RAMEN</b>	11.5
<b>CHASU PORK RAMEN</b>	12.5
<b>BEEF TATAKI RAMEN</b>	12.5
<b>KING PRAWN TEMPURA RAMEN</b>	13.5
<b>DUCK RAMEN</b>	13.5
<b>KIMCHI CHICKEN RAMEN</b>	13.5
<b>SALMON RAMEN</b>	14.5

## vegetarian ramen

Ramen noodles in a miso broth served with Seaweed, Spring Onions, bamboo shoots & boiled egg


<b>VEGETABLE GYOZA RAMEN</b> 	11.5
<b>VEGETABLE TEMPURA RAMEN</b> 	12.5
<b>KIMCHI RAMEN</b> 	13.5

## sushi platter




<b>PLATTER FOR ONE</b> 	<b>FISH</b> 14.5 <b>VEG</b> 13 <b>MIXED</b> 16
Five nigiri, two rolls & six maki	

## main dishes

<b>TERIYAKI</b> <b>TOFU</b> 12 <b>CHICKEN</b> 13 <b>SALMON</b> 15	
Served with steamed rice	
<b>BULGOGI</b> 	13
Marinated sizzling beef & vegetables. Served with steamed rice, lettuce wraps & Korean BBQ sauce	
<b>YAKI SAKE</b>	15
Pan fried spicy salmon served with steamed rice	
<b>YUM YUM CHICKEN</b>	12
Wok fried in tomato, fresh chilli, garlic, soy sauce & served with steamed rice	
<b>HOEDEOPBAP</b>	13.5
Salmon sashimi with salad & steamed rice & a light spicy sauce	
<b>CHA HAN</b> 	<b>CHICKEN</b> 12.5 <b>SEAFOOD</b> 12.5 <b>VEG</b> 11.5
Wok fried rice bowl	
<b>YAKI SOBA</b> 	<b>CHICKEN</b> 12.5 <b>VEG</b> 11.5 <b>BEEF</b> 12.5
Wok fried soba noodles	
<b>KATSU CURRY</b> 	<b>CHICKEN</b> 12.5 <b>PUMPKIN</b> 12 <b>PRAWN</b> 13.5
Katsu smothered in authentic Japanese curry sauce & served with steamed rice	

<b>TONKATSU</b> 	<b>CHICKEN</b> 12.5 <b>PUMPKIN</b> 12 <b>PRAWN</b> 12.5
Katsu drizzled in Tonkatsu sauce, Japanese mayo & served with steamed rice	

## special rolls

<b>DRAGON</b> 4pc	8
Prawn katsu, avocado, eel, carrot, lettuce, cucumber & fish	
<b>RAINBOW</b> 4pc	8
Crabstick, mayonnaise & onion. Topped with salmon, prawn & avocado	
<b>SPICY TUNA</b> 4pc	8
Tuna, lettuce, avocado, cucumber, carrot & spring onion	
<b>VOLCANO</b> 6pc	8
Salmon, lettuce & avocado. Topped with crabstick, spicy mayo & eel sauce	
<b>VEGETABLE TEMPURA</b> 4pc 	8
Our vegetable futomaki roll but done in tempura batter	
<b>SEABASS TEMPURA &amp; SPICY SALMON</b> 8pc	8
Seabass tempura, avocado & topped with spicy salmon	
<b>TOFU</b> 4pc 	7
Tofu, avocado, cucumber, lettuce & sweet chilli sauce	
<b>PUMPKIN KATSU ROLL</b> 4pc 	8
Pumpkin croquettes, avocado, lettuce	

## rolls & mini rolls

<b>CALIFORNIA</b> 4pc	7.5
Prawn katsu, avocado, eel, carrot, lettuce, cucumber & fish	
<b>VEGETABLE FUTOMAKI</b> 4pc 	7.5
Lettuce, cucumber, avocado, inari, yellow raddish & carrot	
<b>PRAWN KATSU</b> 4pc	7.5
Prawn katsu, avocado, sesame seeds & masago	
<b>SPICY CHICKEN</b> 4pc	8
Chicken katsu, lettuce, avocado & katsu sauce	
<b>FUTOMAKI SALMON</b> 4pc	7.5
Avocado, cucumber, yellow raddish & lettuce	
<b>MINI SPICY SALMON</b> 6pc	7.5
Salmon, sriracha sauce, avocado, sesame seeds & spring onion	
<b>MINI PRAWN &amp; SPICY TUNA</b> 6pc	8
Prawn katsu, avocado, sesame seeds & spicy tuna drizzled with eel sauce	
<b>MINI TERIYAKI CHICKEN</b> 6pc	7.5
Chicken, lettuce, teriyaki glaze & spring onion	
<b>MINI TOFU TERIYAKI</b> 6pc	7
Tofu, lettuce, teriyaki glaze & spring onion	

## maki - 6 piece

<b>SALMON</b> 	4
<b>TUNA</b> 	4.5
<b>PRAWN</b> 	4
<b>CUCUMBER</b>  	3
<b>AVOCADO</b>  	3.5
<b>CRABSTICK</b>	3.5
<b>YELLOW RADDISH</b>	3.5
<b>GRILLED SALMON SKIN</b>	3
<b>SEABASS</b> 	4

## nigiri - 2 piece

<b>SALMON</b> 	4
<b>TUNA</b> 	4.5
<b>SEABASS</b> 	4
<b>PRAWN</b> 	4
<b>TAMAGO</b>  	3.5
<b>INARI</b> 	3
<b>EEL</b>	4
<b>YELLOW RADDISH</b>	3.5
<b>ASPARAGUS</b> 	3.5
<b>BEEF</b>	4

## temaki - 1 cone



<b>SALMON &amp; AVOCADO</b>	4.5
<b>SPICY TUNA</b>	5
<b>EEL</b>	4
<b>CALIFORNIA</b>	4
<b>VEGETABLE</b>	4
<b>SALMON SKIN</b>	3.5

## sashimi - 6 piece

<b>SALMON</b> 	8
<b>TUNA</b> 	9
<b>SEABASS</b> 	8
<b>MIXED TO SHARE</b> 	17

## bento box

Served with rice, salad, nigiri & miso soup

<b>CHICKEN TERIYAKI</b>	14
<b>TOFU TERIYAKI</b> 	13
<b>CHICKEN KATSU / CURRY</b>	14
<b>PUMPKIN KATSU / CURRY</b> 	13
<b>PRAWN KATSU / CURRY</b>	15
<b>SWEET POTATO KATSU / CURRY</b>	13

## extras

<b>CHIPS</b>	3
<b>CHIPS &amp; CURRY SAUCE</b>	3.5
<b>STEAMED RICE</b>  	3
<b>FRIED RICE</b> 	4
<b>NOODLES</b> 	4
<b>STIR FRIED VEGETABLES</b> 	4.5
<b>PICKLED VEGETABLES</b> 	4.5
<b>EDAMAME</b> 	3.5

## desserts

<b>MOCHI</b>	6
Please ask your server for available flavours	
<b>DORAYAKI</b>	6
Please ask your server for details	

## pickledginger

**SUITABLE FOR VEGETARIANS**  **GLUTEN FREE**   
**SUITABLE FOR VEGANS**  **CONTAINS NUTS**   
**VEGAN OPTION AVAILABLE** 

Some dishes may contain traces of nuts, ask your server if you are unsure. Please inform your server if you have allergies we should know about. **Please Note:** Items & prices listed on our menu are subject to change.

The background consists of a complex, abstract pattern of overlapping, low-poly geometric shapes. The color palette is dark and muted, featuring various shades of teal, dark green, and brown. The shapes are irregular and sharp, creating a textured, crystalline appearance. The overall effect is a dense, layered composition that changes as the viewer's perspective shifts.

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