



# LUNCH MENU

## STARTERS

<b>EDAMAME</b> Boiled and lightly salted soy bean	V/GF	5
<b>HOUSE SALAD</b> Seasonal vegetable & salad leaves with homemade house dressing	V/GF	5
<b>TAKOYAKI (4PC)</b> Crispy Octopus balls served with mayo & Takoyaki sauce with bonito flakes		5
<b>GYOZA(PORK OR VEGETABLE 6PC)</b> Pork or Vegetable dumplings served with gyoza sauce	V avail	9.8
<b>KARAAGE</b> Japanese style fried chicken		10
<b>SALMON SASHIMI(9PC)</b> Thinly sliced of salmon sashimi	GF	16

## SUSHI ROLL

<b>VEGETABLE ROLL</b>	V/GF	4
<b>CALIFORNIA ROLL</b>	GF	5
<b>SPYDER ROLL</b>		6
<b>FRESH SALMON</b>	GF	5
<b>CHICKEN</b>		5
<b>COOKED TUNA</b> All sushi rolls served with crispy Nori(seaweed) & film wrapped	GF	5

## UDON

<b>BEEF UDON</b> Udon Soup Noodle with stew beef, seaweed & spring onion		13
<b>KITSUNE UDON</b> Udon Soup Noodle with broth tofu, seaweed & spring onion	V avail	11

## RAMEN

<b>TONKOTSU RAMEN</b> Pork based soup noodle with seared chashu(pork), black fungus & spring onion Extras: Egg \$2 Vege(Beanshoots & Bokchoy) \$2 Noodle \$2 Chashu(3pc) \$5		13
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## SIDE DISHES

<b>RICE</b>	V/GF	3.5
<b>BROWN RICE</b>	V/GF	4
<b>MISO SOUP</b>	V/GF	3.5

## BENTO BOX

comes with steam rice, house salad, edamame, potato mayo, pickles and miso soup	
<b>SHONAN KAMAKURA BENTO</b> Sushi roll, salmon sashimi, karaage(2pc)	GF avail 18
<b>GYOZA (PORK OR VEGETABLE) BENTO</b> Pork or vegetable gyoza(6pc)	V avail 15
<b>KARAAGE BENTO</b> Japanese style fried chicken	15
<b>TERIYAKI SALMON BENTO</b> Pan fried salmon with teriyaki sauce	GF 15
<b>TERIYAKI CHICKEN BENTO</b> Pan fried chicken with steak sauce	GF 15
<b>TOFU STEAK BENTO</b> Pan fried tofu & stir fried vegetables with steak sauce	V/GF 15
<b>YAKINIKU BENTO</b> Pan fried thinly sliced beef with yakiniku sauce	GF 15
OPTIONAL: change to Brown Rice \$1 extra	

## DONBURI (RICE BOWL)

<b>CHICKEN KATSU DON</b> Fried bread crumbed chicken cutlet on rice	13
<b>SUDORI DON</b> Sweet & sour chicken on rice	13
<b>SALMON POKE DON</b> Diced cut fresh salmon marinated with homemade poke sauce on rice	GF 15
<b>VEGETABLE TEMPURA DON</b> Lightly battered fried vegetables with sweet soy sauce on rice	V 12
<b>GYUDON</b> Slow cooked thinly sliced beef stew on rice	13
<b>CHASHU DON</b> Seared & slow cooked pork fillet with sweet soy sauce on rice	13
OPTIONAL: change to Brown Rice \$1 extra	

## CURRY

<b>VEGETABLE</b> Curry with variety of vegetable tempura	V 12
<b>CHICKEN KATSU</b> Curry with bread crumbed chicken cutlet	13
<b>BEEF</b> Curry with slow cooked beef	13
OPTIONAL: change to Brown Rice \$1 extra	