

Main Lunch Menu

Sautéed salmon fillet with wasabi sauce, served with crispy green salad and Japanese style potato salad \$19

Set lunch with 3 grain rice and miso soup \$25

Mushi dori no dengaku miso: steamed free range chicken thigh fillet in sake seasoned and dengaku miso (rich dark red miso) on top served with a crispy salad \$20

Set lunch with rice and miso soup \$25

Tiger prawns simmered in sake with a rice vermicelli salad, Japanese seasoned vegetables, fresh mint & coriander with chilli soy dressing. Served with 3 grain rice and miso soup \$19

Quick poached sliced beef 'shabu shabu' with green beans and broccoli, fresh salad leaves and sesame paste dressing. Served with 3 grain rice and miso soup \$19

Organic buckwheat noodle salad with shiitake mushrooms, beancurd, green beans, crispy vegetables and a seasoned sesame dressing. Served with 3 grain rice and miso soup \$19

Chicken dumplings (6 pieces) \$12.50

Set lunch with rice and miso soup \$17.50

Organic *somen* noodles in miso soup \$13.50

Small dishes / extras

Rice \$4

Miso soup \$4

Small salad/ Large Salad \$6/\$10

Dessert

A selection of cakes on display

Green Tea (*matcha*) or black sesame ice cream \$6

Japanese 'wagashi' sweet served with a pot of green tea \$9

A selection of cakes with tea or coffee \$9

-Special diets can be catered for if booking in advance-