



# 秋の特選

## Autumn Specials

### Kisu (sand-borer) no tempura

キスの天ぷら

Kisu (sand-borer) tempura with shiitake and bean tempura  
\$17.8



### Sakana no spicy marinade

魚のスパイシーマリネ

Mixed fresh fish marinated with tasty and spicy sauce.  
served with daikon radish and lettuce  
\$14.8



### Shiitake vegetarian soup

椎茸ベジタリアンスープ

Creamy vegetarian shiitake mushroom soup  
\$9.8



### Sanma no shioyaki

秋刀魚の塩焼き

Grilled Sanma (Pacific Saury) with sea salt flakes,  
served with daikon radish and lemon  
\$15.8



### Wagyu hamburger steak 和牛ハンバーグ

Premium Japanese kuroge wagyu hamburger steak.  
served with demi glace sauce  
\$28



### Kakuni katsu 角煮カツ

Deep-fried panko crumbed of  
slow cooked pork belly  
\$16.8

## South Island Seasonal Seafoods

### Bluff oyster from Bluff

They are grown in the cold, clean waters of Foveaux. The official bluff oyster season is between March and July only.



**Tempura Bluff**  
w/ wasabi mayo \$6

**Grilled Bluff**  
w/ house made mayo \$6



**Panko Bluff**  
w/ tonkatsu sauce \$6

**Fresh Bluff**  
w/ jp dressing \$5.8

### King salmon caviar season from Marlborough Sounds

Our chef marinated the salmon caviar in Japanese style. It called Ikura, the best way to eating with sushi rice.



**Ikura Don**  
\$20

Let us help make your birthday a special day!

**FREE BIRTHDAY DESSERT**  
for the birthday celebrant with an order of main meal.

As our staff chimes in to sing happy birthday, we will capture this special moment and email the photos to you.



\* Only available at dinner time,  
Please bring a photo ID with date of birth.