



# 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

\$18.8



## Kakuni katsu 角煮カツ

Deep-fried panko crumbed of  
slow cooked pork belly

\$17.8



## Sanma no shioyaki

秋刀魚の塩焼き

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

\$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 \$6.5

### Grilled Bluff

w/ house made mayo \$6.5



### Panko Bluff

w/ tonkatsu sauce \$6.5

### Fresh Bluff

w/ jp dressing \$6

### 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

\$22



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.

