

## Japanese Tapas

**Entrée Platter** (min. 2) **\$17.00** (p/p)

Fresh oyster kaki, seared tuna tataki,  
pork gyoza, prawn ebi tempura,  
chicken tori kara, crispy wagyu beef ball

**Edamame** (V) \* **\$6.00**

Boiled soy beans lightly seasoned with pink salt



**Kaki** (GF Optional) **\$12.00**

Fresh oysters with Japanese citrus ponzu sauce

**Maguro Tataki** (GF Optional) **\$15.50**

Lightly seared tuna with Japanese citrus onion sauce

**Aburi Hotate** (GF Optional) **\$12.00**

Seared scallop with Japanese citrus ponzu sauce & spices

**Wagyu Beef tataki** (GF Optional) **\$21.00**

Lightly seared wagyu beef with pickled onion, garlic chips  
and green chilli served with ponzu dressing



**Gyoza** **\$11.50**

Home-made pork dumplings

**Yasai Gyoza** (V) \* **\$11.50**

Home-made vegetable dumplings

**Agedashi Tofu** (GF Optional, V Optional) **\$11.50**

Deep fried tofu in light soy soup with bonito flakes

**Nasu Dengaku** (GF, V) **\$12.00**

Grilled eggplant tossed with sweet miso paste

**Ebitem** **\$15.50**

Prawn tempura with mustard mayo

**Tempura** **\$17.00**

Lightly battered prawn, fish and vegetables  
served with Yokoso tartar

**Yasai Tempura** (V) **\$15.00**

Lightly battered seasonal vegetables  
served with Yokoso tartar

**Tori Kara** **\$12.50**

Deep fried marinated chicken served with mayo & lemon

**Kani Kara** **\$14.50**

Deep fried marinated soft shell crab served  
with sweet chilli mayo

**Crispy Wagyu** **\$13.00**

Crumbed wagyu beef ball with Yokoso tartar & bbq sauce

**Hamachi Yaki** (GF) **\$15.50**

Grilled miso-marinated king fish



**Ika Miso** (GF) **\$14.00**

Stir-fried calamari with chilli miso paste

**Okonomiyaki** (V Optional) \* **\$14.00**

Vage pancake topped with  
Japanese bbq sauce & fish bonito flakes



**Gohan** **\$3.50**

Steamed rice

**Miso Soup** **\$4.00**

## YakiYaki Charcoal Grills

**Yaki Platter** **\$24.00**

Chicken, pork belly, wagyu beef, prawn, salmon

**Tori** **\$8.80**

Chicken thigh

**Butabara** **\$10.00**

Pork belly

**Wagyu** **\$13.50**

Beef

**Sake** **\$11.00**

Salmon

**Ebi** **\$11.00**

Prawn



\* GF available for all skewers

## Fresh Salads

**Green Salad** (V) \* **\$9.50**

Lettuce, carrot, daikon, cherry tomato  
with oriental dressing

**Seaweed Salad** (V) \* **\$13.50**

Seaweed on green salad

**Tofu Salad** (V) **\$14.00**

Tofu, spinach and cabbage  
with sesame dressing

**Soba Salad** (V) **\$15.50**

Buckwheat noodle salad with sesame dressing



**King Crab Salad** **\$21.50**

King crab on green salad  
with onion ponzu, bonito flakes and mayo sauce

**Grilled Wagyu Salad** **\$21.50**

Grilled wagyu on green salad  
with sesame dressing

**Chirashi Salad** **\$21.50**

Mixed sashimi on green salad  
with onion ponzu, flying fish roe and mayo sauce

## Sushi & Sashimi

<b>Sashimi Moriawase (Small)</b>	<b>\$17.50</b>
Assorted 9 slices of raw fish	
<b>Sashimi Moriawase (Large)</b>	<b>\$37.00</b>
Assorted 16 slices of raw fish with 2 oysters	
<b>Sushi Moriawase (Small)</b>	<b>\$17.50</b>
Assorted 5 pcs of nigiri with 2 salmon roll	
<b>Sushi Moriawase (Large)</b>	<b>\$37.00</b>
Assorted 10 pcs of nigiri with 4 salmon roll	
<b>Yokoso Platter</b>	<b>\$72.00</b>
16 sashimi, 10nigiri, 4 pcs of yokoso roll with 2 oysters	

\* GF Available for all sushi, Sashimi

## Maki Rolls

<b>Yokoso Roll</b> (GF Optional)	<b>\$14.00</b>
4 pieces of king crab roll with avocado and cucumber topped with carrot, daikon, flying fish roe & mayo	
<b>Salmon California Roll</b> (GF Optional)	<b>\$9.00</b>
4 pieces of Salmon roll with avocado, cucumber topped with flying fish roe & mayo	
<b>Spicy Tuna Roll</b>	<b>\$11.50</b>
4 pieces of spicy tuna roll with cucumber, avocado topped with flying fish roe	
<b>Double Salmon Roll</b> (GF Optional)	<b>\$11.50</b>
4 pieces of salmon roll with avocado, cucumber topped with seared salmon, mayo and spicy sauce	
<b>Teriyaki Chicken Roll</b> (GF Optional)	<b>\$12.50</b>
5 pieces of teriyaki chicken roll with spinach, cucumber & mayo topped with sesame seed & teriyaki sauce	
<b>Spider Roll</b>	<b>\$13.50</b>
5 pieces of soft shell crab roll with avocado, cucumber & mayo topped with flying fish roe	
<b>Prawn tempura Roll</b>	<b>\$13.50</b>
5 pieces of prawn tempura roll with avocado, cucumber, mix lettuce and mayo	
<b>Vege Roll</b> (GF, V) *	<b>\$11.50</b>
5 pieces of vegetable roll with avocado, carrot, Japanese pickled radish and mayo topped with sesame seed	

## Gourmet Mains

<b>Teriyaki Chicken</b> (GF Optional)	<b>\$19.50</b>	<b>Grilled Wagyu</b> (GF Optional)	<b>\$33.00</b>
Teriyaki chicken and vegetables on <u>rice or udon</u>		Charcoal-Grilled wagyu served with rice and vegetables	
<b>Chicken Curry</b>	<b>\$19.50</b>	<b>Tsuke Sashidon</b>	<b>\$24.50</b>
Chicken curry with vegetable on <u>rice or Udon</u>		Marinated mixed sashimi on seasoned sushi rice with soy based sauce	
<b>Tofu Curry</b> (V)	<b>\$18.50</b>	<b>Unagi Don</b>	<b>\$24.50</b>
Tofu curry with vegetables on <u>rice or Udon</u>		Grilled eel served with rice and vegetables	
<b>Tofu Steak</b> (GF Optional, V Optional) *	<b>\$18.50</b>	<b>Chillie Ebi Prawn</b> *Peanuts	<b>\$26.50</b>
Pan-fried tofu with teriyaki sauce served on spinach and rice		Stir-fried prawn & veges with spicy teriyaki sauce served on sizzling hot plate with rice	
<b>Kinoko Bata</b> (GF, V)	<b>\$20.50</b>	<b>Chillie Ebi Yaki Udon</b> *Peanuts	<b>\$26.50</b>
Stir-fried assorted mushrooms & vegetables with butter and garlic served on sizzling hot plate with rice		Stir-fried prawn, veges and udon with spicy teriyaki Sauce	
<b>Buta Kakuni Don</b>	<b>\$23.50</b>	<b>Sukiyaki Hotpot</b> (GF Optional)	<b>\$26.50</b>
Braised pork belly marinated in herbal soy based sauce with vegetables on rice		Sliced wagyu beef sukiyaki soup with tofu, mushroom, wombok served with rice	
<b>Salmon Steak</b> (GF Optional)	<b>\$25.50</b>		



\*\*\* Please be advised by our wait staff if you have any allergy.  
We are not able to include all the ingredients on the menu\*\*\*

## Desserts

<b>Chocolate Spring Roll</b> with Greentea Ice Cream	<b>\$10.50</b>	<b>Greentea Ice Cream</b>	<b>\$6.00</b>
<b>Cinnamon Pancake</b> with Black Sesame Ice Cream *Nuts	<b>\$10.50</b>	<b>Black Sesame Ice Cream</b>	<b>\$6.00</b>
<b>Banana Tempura</b> with Vanilla Ice Cream	<b>\$10.50</b>	<b>Vanilla Ice Cream</b>	<b>\$6.00</b>
<b>Yuzu Pannacotta</b> with caramelized rice syrup	<b>\$9.00</b>		



