

# LUNCH SPECIALS

## SLYDE ME

6.50 PP

A mouthful of heaven and one won't be enough! Choose from panko crab, tempura lobster or miso marinated pork belly fillings, served on toasted black sesame brioche rolls with shredded cabbage and savoury dressing.

1 Slyder for **6.50**

2 Slyders for **12.50**

3 Slyders **18.00**

Side order of teriyaki potatoes **5.0 pp**

## GYU NIKOMI

(JAPANESE WAGYU STEW)

15.0 PP

Perfect for cold days, you'll need an appetite for this hearty rich stew of braised wagyu flavoured with soy, ginger and mirin, slow cooked with mirepoix kestrel potatoes and carrot and served with rice and a side salad

## ACE SUSHI

25.9 PP

If you love sushi, this is perfect for you. ACE means All-you Can Eat with shared platters for a minimum of two people. All ACE platters include our famous Volcano Roll and a selection of the chef's daily rolls.

## BENTO BOX

20.0 PP

For a traditional Japanese lunch choose one of our bento boxes. Your bento box will include signature entree, steamed rice, red and white miso soup and dessert.

Choose from:

- Robata seared beef tenderloin
- Teriyaki style chicken breast
- Selection of tempura vegetables.

## SUSHI AND SASHIMI SET

22.0 PP

Your set includes our chef's selection of finest sashimi cuts and freshly made sushi, with steamed rice and red and white miso soup.

## TEPPANYAKI EXPRESS

25.0 PP

In a hurry? The Express Lunch balances your teppanyaki experience within a time limit.

Your Tepp Express includes:

Seasonal salad

Choice of:

- Grain fed beef tenderloin
- Chicken thighs, skin off
- Fish of the day
- Silken tofu topped with spinach and selection of mushrooms

Steamed or garlic fried rice

Red and white miso soup

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## LUNCHEON SET MENU

39.5 PP

[MINIMUM OF 3 PEOPLE]

### **Edamame**

Steamed and salted young soya beans in pods

### **Sashimi and Soba Salad**

Cold soba noodles topped with fresh sashimi, shallot, masago and crab salad, drizzled with soy vinaigrette

### **Bondi Roll [H3]**

Crab salad and avocado roll topped with oven baked prawns and KJ spicy cream sauce, garnished with shallot, anago sauce, roasted sesame seeds and masago

### **Soft Tofu and Vegetable Tempura**

Soft tofu and seasonal vegetables, gently deep fried in furikake and tempura batter, served with dipping sauce

### **Exotic Wasabi Mushroom Motoyaki**

Assortment of exotic wild mushrooms, sautéed with garlic seaweed butter, layered on top of Akitakomachi rice, then baked with wasabi mototyaki sauce

### **Chicken Teriyaki**

Chicken thigh fillet marinated in teriyaki sauce, ginger and garlic, dusted with seasoned starch, lightly fried in soybean oil, then tossed with teriyaki sauce and vegetables

With red and white miso soup and steamed rice