

LUNCH SPECIALS



SHOUJIN RYOURI (V) 35 PP

Cauliflower soup

demitasse of hand blended cauliflower puree, with a dash of fresh cream

Mushroom and seaweed salad

exotic mushrooms sizzled with garlic seaweed butter, on a bed of fresh greens

Grilled tofu and vegetable dengaku

silken tofu with pumpkin, sweet potato and spinach with dengaku sauce

Garlic or steamed rice
Red and white miso soup

NIKU 45 PP

Amuse

Chef's daily appetiser

Hot Mushroom salad

garden greens topped with exotic mushroom cooked in seaweed butter with soy vinaigrette

Tenderloin

150gm of grass fed Oconnor tenderloin cooked to your liking, with bean sprouts and asparagus

Garlic or steamed rice
Red and white miso soup



CHIKIN MOMO 40 PP

Cauliflower soup

demitasse of roasted cauliflower ,pureed with a dash of fresh cream

Seaweed salad

garden greens topped with marinated mustard seaweed and soy vinaigrette

Chicken teriyaki

Barossa chicken thigh sizzled with house made teriyaki, bean sprouts and spinach

Garlic or steamed rice
Red and white miso soup

SHIFUDO 49PP

Amuse

Chef's daily appetiser

Spicy Calamari and Mussle salad

garden greens with shoyu dressing, with calamari, mussels and house made chilli sauce

Seafood

king prawn, calamari and the fish of the day, served with teppan grilled vegetables

Garlic or steamed rice
Red and white miso soup