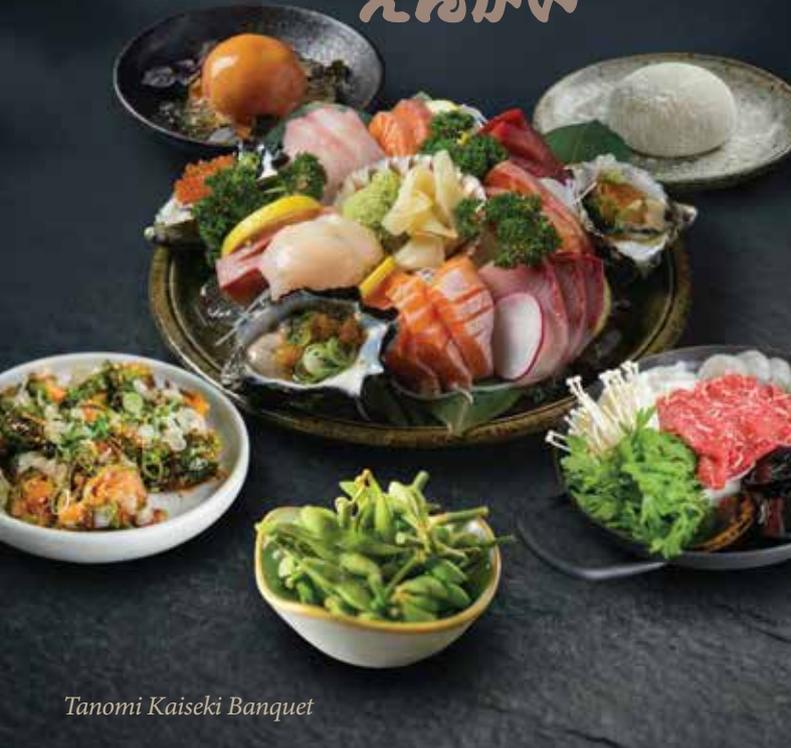


Banquet

元かい



Tanomi Kaiseki Banquet

Signature

シグネチャー



Signature Course Menu

Tanomi Kaiseki Banquet

\$180 per set (Suittable for 2-3 people)

- Edamame
- Hiyashi Tomato
- Fried Brussels Sprout
- Choice of Sushi & Sashimi
 - Assorted Sashimi 28pcs
Salmon, Kingfish, White Fish, Tuna, Scallop, Hikari Prawn, Amaebi, Uni
 - Assorted Sushi & Sashimi
Assorted Sushi 12pcs : Salmon, Tuna, Kingfish, White Fish, Mentaiko Prawn, Scallop
Assorted Sashimi 14pcs : Salmon, Tuna, Kingfish, White Fish
- Choice of Hot Pot
 - Yose Nabe with Udon Noodle
 - Nagasaki Nabe with Udon Noodle
 - Spicy Snapper Nabe with 2 Bowl of Rice
- Mochi Plate

Nabe Only

Yose Nabe \$70.00

Assorted Seafoods, Thin Sliced wagyu with octopus, Soy broth, Udon noodle

Nagasaki Nabe 🌶️ \$70.00

Assorted Seafoods, Thin Sliced pork belly with octopus, Tanomi Tonkotsu Broth, Udon noodle

Spicy Snapper Nabe 🌶️🌶️ \$70.00

Assorted Seafoods, snapper, Spicy fish broth, 2 bowl of Rice

Signature Course Menu

\$120 per person

Plate of Entrees

- Angel Aji Tamago 1pc
- Spicy Kani Salad 1pc
- Hokkaido Scallop on Shell 1pc

Sushi & Sashimi Combo

- Sushi 6pcs of Daily Fishes
- Sashimi 6pcs of Daily Fishes

Main (Please Choose one per person of the following option)

- Teppan Wagyu Steak
- Glacier 51 Toothfish Saikyo Miso Yaki

Mochi Plate



TANOMI

The actual food may be different from the picture.

Snack & Entree

スナック、アットレ

Fried Brussels sprout

Hiyashi Tomato

Angel's Aji Tamago

Sashimi Taco

Hokkaido Scallop on Shell

Uni Chawanmushi

Snack

Sashimi Taco 1pc \$10.50

Taco with mixed sashimi, red onion, mayo, shallot, sesame

Hokkaido Scallop On Shell 1pc \$10.50

Premium hokkaido scallop, fried sushi rice, uni cream, ocean Trout caviar, chive

Premium Edamame \$6.00

Japanese green pea, himalayan pink salt

Truffle Edamame \$7.50

Japanese green pea, truffle oil, himalayan pink salt, pepper

Grilled Edamame \$7.50

Japanese green pea, garlic oil, shiso salt

Tempura Zucchini Flower 1pc \$9.00

Zucchini flower stuffed with mashed potato & creamy corn

Entree

Tuna Yukke \$16.50

Diced raw tuna, onion, cucumber, avocado, shallot, truffle Mayo, rice flower, grana padano, chive

Angel's Aji Tamago 2pcs \$12.00

Japanese seasoned soft-boiled egg, blue cheese Mashed Potato, crispy prosciutto, hot honey, dill, Avruga Caviar, Aioli

Hiyashi Tomato \$14.50

Stuffed whole tomato with cucumber and cooked tuna, umeshu jelly, shiso, onion maple mayo, creamy tomato sauce

Agedashi Tofu (Deep Fried Bean Curd) \$10.50

Deep fried beancurd, bonito flake, shallot, grated radish, ginger broth

Spicy Miso Eggplant \$12.50

Deep fried eggplant, mixed seeds, shallot, confetti coriander, spicy miso sauce

Cheese Miso Butter Corn \$9.50

Corn, miso butter, grana padano, shichimi, chive

Fried Brussels Sprout \$10.50

Brussels sprout, gochujang dressing, rice flake, shallot, sesame

Uni Chawanmushi \$24.50

Steamed Japanese soft egg, sea urchin, snow pea, ocean yroot caviar, ankake sauce

Karaage Chicken \$15.50

Deep fried chicken with aioli



TANOMI

Salad



Salmon Avo Bouquet Salad



The actual food may be different from the picture.

Nori

Salad

Salmon & Avo Bouquet \$31.00

Fresh salmon, avocado, mixed herbs, fennel pickle, ocean trout caviar, miso dressing, crispy pastry

Salmon & Avo Warm Salad \$28.50

Salmon, avocado, grilled cabbage, grana padano, chive, miso dressing

Grilled Salmon & Potato Salad \$28.50

Creamy mashed potato salad, cucumber, corn, grilled salmon, wasabi mayo, fried onion, pepper, aji tamago, shallot, red onion

Mt. Fuji \$34.00

Smoked salmon, pecan soil, leaf salad, cucumber, crispy potato, red onion, red radish, tomato, fried caper, shiso, tanomi ranch sauce

Spicy Kani Salad \$34.00

Cos lettuce, crispy soft shell crab, shredded crab meat salad, spicy mayo, mango, tobiko, burnt lime, cumin salt

Tanomi Special Crispy Nori Sushi (1pc each)

Grilled Salmon & Avo Crispy Nori \$9.50

Sushi rice, grilled salmon, avocado, mayo, teriyaki, sesame, chive, herb

Spicy Soft Shell Crab Crispy Nori \$9.50

Sushi rice, deep fried soft shell crab, spicy mayo, sesame, chive, confetti coriander

Grilled Miso Scallop Crispy Nori \$14.00

Sushi rice, grilled scallop, miso butter mayo, sesame, chive, herb

Eel & Egg Crispy Nori \$12.00

Sushi rice, grilled eel, egg, teriyaki, sesame, chive, herb

White Fish & Aged Kimchi Crispy Nori \$12.00

Sushi rice, daily white fish, aged white kimchi, wasabi mayo, sesame oil, chive, herb

Ama Ebi & Uni Crispy Nori \$16.50

Sushi rice, sweet prawn, sea urchin, teriyaki, wasabi mayo, chive, herb



TANOMI

Sashimi 刺身

The actual food may be different from the picture.



Premium Sashimi Combination



Kingfish Carpaccio



Large Combination

Sashimi

XL Oyster	• 1pc	\$ 7.00
	• Half dozen	\$ 42.00
	• 1 dozen	\$ 84.00
Sashimi Small 6pcs		\$20.50
<i>Daily fresh fishes</i>		
Sashimi Medium 16pcs		\$60.00
<i>Daily fresh fishes include 2 oysters</i>		
Sashimi Large 24pcs		\$89.00
<i>Daily fresh fishes include 3 oysters</i>		
Premium Sashimi Combination		\$169.00
<i>Daily fresh fishes with 3 oysters, salmon belly, kingfish Belly, tuna belly, seasonal prawn, scallop, scampi, katsuo tataki, sea urchin</i>		

Katsuo Tataki \$20.50

Hay smoked bonito, ponzu, garlic oil, shallot & ginger oroshi, garlic chip, aioli

Sushi & Sashimi Combination

Fish could be vary depending on the same day supply

Salmon Lover		\$44.50
<i>4 sashimi + 2 belly zuke, 4 sushi + 2 aburi sushi, california roll 4pcs</i>		
Medium		\$51.50
<i>Sashimi 6pcs. Sushi 6pcs, california roll 4pcs</i>		
Large		\$96.00
<i>Sashimi 12pcs (inc. 2 oysters), sushi 12pcs, california roll 4pcs</i>		

Carpaccio

Salmon Carpaccio 7pcs		\$21.50
<i>Soy-truffle dressing, shiso, sesame</i>		
Kingfish Carpaccio 7pcs		\$25.00
<i>White soy dressing, caper, yuzu kosho mayo, jalapeno, confetti coriander</i>		



TANOMI

Sushi 寿司



Sushi Luxury

Assorted Tempura



The actual food may be different from the picture.

Tempura 天ぷら

Sushi

Sushi Small 6pcs <i>Daily fresh fishes</i>	\$20.50
Sushi Medium 16pcs <i>Daily fresh fishes, prawn, eel</i>	\$52.00
Sushi Large 26pcs <i>Daily fresh fishes, prawn, eel, scallop</i>	\$87.00
Sushi Luxury 26pcs <i>Daily fresh fishes, seasonal prawns, scallop, scampi, eel, wagyu, salmon belly, kingfish belly, tuna belly, sea urchin, grilled mentaiko prawn</i>	\$148.50

Aburi sushi

Grilled All Salmon Sushi 6pcs	\$22.00
Grilled Prawn & Scallop Sushi <i>Hiraki Prawn 3pcs, Scallop 3pcs</i>	\$33.00
Grilled Assorted Sushi 6pcs <i>Daily Sushi 4pcs, Hiraki Prawn 1pc, Scallop 1pc</i>	\$25.00

Tempura

Assorted Tempura <i>Prawn 4pcs, soft shell crab, zucchini flower, vegetable</i>	\$31.00
Veggie Tempura <i>Assorted vegetable with enoki, zucchini flower</i>	\$23.00
Prawn Tempura 6pcs <i>With ginger soy broth</i>	\$27.00
Soft Shell Crab <i>With cumin salt, curry leaves, curry mayo, tentsuyu</i>	\$29.50



TANOMI

The actual food may be different from the picture.



Aburi Salmon Roll



Dragon Roll



Tempura Prawn Roll

Roll まきずし

Roll

Salmon & Avocado Roll \$22.50
Salmon, avocado, and salmon, mayo on top

Grilled Salmon Roll \$19.50
Cucumber, avocado, seafood stick and grilled salmon, mayo, teriyaki, red onion, tobiko, shallot on top

Soft Shell Crab Roll \$23.50
Crispy soft shell crab, cucumber, avocado and sesame, aonori, mayo on top

Volcano Roll  \$29.00
Seafood stick, cucumber, avocado and mixed sashimi, spicy volcano sauce, tobiko, shallot on top

Tempura Prawn Roll \$19.50
Tempura prawn, cucumber, avocado and sesame, aonori, mayo, tenkasu on top

California Roll \$27.50
Salmon, seafood stick, cucumber, avocado and tobiko on top

Dragon Roll \$21.50
Tempura prawn, cucumber, avocado and eel, egg, teriyaki, chive on top

Teriyaki Fried Chicken Roll \$19.50
Fried chicken, cucumber, avocado, egg and sesame aonori, teriyaki on top

Crunchy Salmon Roll \$22.50
Crispy Salmon, avocado, cucumber, teriyaki, spicy mayo, crispy onion

Baby Roll

Cucumber roll \$ 5.00

Avocado roll \$ 5.00

Salmon roll \$ 8.00



TANOMI

The actual food may be different from the picture.



Hokkaido Chicken Soup Curry

Main 主料理



Kaisei Donburi

Donburi 丼



Glacier 51 Toothfish Saikyo Miso Yaki



Wagyu Steak Tataki Donburi

Ippin (Hot food main)

24 Hours Beef Rib \$55.00
With fried potato, aioli, chive, fennel pickle

Pork Katsu 2pcs \$29.50
Cabbage Salad, Sesame Katsu Sauce, Herb Salt, Pickle, Wasabi, Yuzukosho, Wholegrain Mustard

Grilled Fish Head \$23.50 / \$19.50
Kingfish / Salmon
With ponzu, wasabi, ginger, lemon
*please note that it takes 30 min to grill

Hokkaido Chicken Soup Curry \$28.50
Crispy chicken maryland, seasonal vegetables, soup curry, Choice of udon noodle or cheese rice

Glacier 51 Toothfish Saikyo Miso Yaki \$65.00
Saikyo miso marinated glacier 51 toothfish, fresh cucumber salad, Pickle, Daikon Oroshi, Shallot & Ginger Oroshi

Teppan Wagyu Steak \$58.00
Wagyu steak, tanomi special steak sauce, butter, Seasonal Vegetable, Wasabi, Pickle, Cabbage salad, Rice, miso soup

Premium Donburi

Inc. miso, daily side dish

Hitsumabushi Donburi \$39.00
Hay Smoked Grilled Eel, Rice, Eel sauce, Shallot, Nori, Wasabi, Today's Salad, Pickle, Oocha Dashi, Miso

Spicy Sashimi Donburi 🌶️ \$34.50
With Various Vegetables

Kaisei Donburi \$40.50
Assorted sashimi, sushi rice, yuzu onion soy, Nori Sheet, Today's Salad, wasabi, pickles, miso

Warayaki Wagyu Tataki Donburi \$41.50
Hay Smoked Wagyu, Rice, Shallot, Shredded Egg, Onion Soy, Wasabi, Today's Salad, Pickle, Pasteurised Egg Yolk, Cabbage Salad, Shallot & Ginger Oroshi, Miso



TANOMI

Meal Set セット



Miso Yaki Mackerel



Wagyu Gyu Katsu

The actual food may be different from the picture.

Meal Set Menu *Inc. rice, miso, daily side dish*

Teriyaki Chicken 🌶️ \$25.50
Spicy Available

Slow cooked deep fried chicken with teriyaki sauce

Teriyaki Pork Belly 🌶️ \$26.50
Spicy Available

Slow cooked pork belly with teriyaki sauce

Teriyaki Wagyu Beef \$37.50
Pan fried wagyu beef mb+9 with teriyaki sauce

Saikyo-miso Yaki Salmon \$31.50
Grilled salmon with saikyo miso marinade

Miso Yaki Mackerel \$22.50
Grilled norway mackerel with sour red miso marinade

Kara-age Chicken \$25.50
Karaage chicken, mayo, teriyaki sauce

Pork Katsu \$24.50
With sesame tonkatsu sauce

Fresh Salmon Zuke \$31.50
With soy-truffle dressing, fennel pickle, chive

Spicy Seafood Hot Pot \$27.00

Snapper, prawn, crab, pipi, bok, choy, radish, tofu, enoki, crown daisy

Wagyu Gyu Katsu \$49.50

Breaded wagyu beef, katsu sauce, sansho salt, curry mayo, fresh wasabi, daikon oroshi, pasteurised egg yolk, cabbage salad, rice, miso soup

Option Add on

Fried Chicken Maryland \$14.00

Pork Katsu \$14.00

Tempura Prawn 2pcs \$9.50

Sushi 5pcs \$15.00

Sashimi 5pcs \$15.00



TANOMI

The actual food may be different from the picture.

Noodle 麺



Mentaiko Miso Cream Udon



Nagasaki Ramen



Zen Carbonara Udon

Tonkotsu Ramen

Aji Tamago, Black fungus, Leek, Corn, Seaweed, Fish Cake, Nori

Spicy Available + \$1 🌶️

Plain Ramen	\$16.00
Pork Chashu Ramen	\$24.00
Fried Chicken Ramen	\$23.50
Nagasaki Ramen or Udon 🌶️	\$27.00

Thin sliced pork belly, prawn, pipi, crab, basa fillet, aji tamago, leek

Inaniwa Udon

Fried Beancurd, Fishcake, Seaweed, Corn, Crown Daisy

Spicy Available + \$1 🌶️

Plain Udon	\$15.00
Wafu Caprese Salad Udon	\$28.50
<i>Cold inaniwa udon, tomato, bocconcini, lettuce, cucumber, red onion, shiso, avocado, red radish, corn, edamame, yuzu oriental dressing</i>	
Mentaiko Miso Cream Udon	\$24.50
<i>Inaniwa udon, onion miso cream sauce, mentaiko, pasteurised egg yolk, shallot, dried red miso</i>	
Zen Carbonara Udon	\$23.00
<i>Inaniwa udon, mentsuyu sauce, grana padano, pepper, shallot, pasteurised egg yolk, bacon tempura</i>	

Option Add on

Fried Chicken Maryland	\$14.00
Pork Katsu	\$14.00
Tempura Prawn 2pcs	\$9.50
Sushi 5pcs	\$15.00
Sashimi 5pcs	\$15.00

Cold Soba (*Available From Oct to Apr*) \$15.00



TANOMI



Drinks

イソラ

Loose-Leaf Tea Pot

Genmaicha

*Premium Green Tea with Roasted Rice
A Bold, Rich Flavour*

\$4.00 Per Person
\$7.00 for 2 people
\$10.00 for 3 people

Lemongrass & Ginger

Immerse yourself in the refreshing zest of lemongrass, lemon verbena, lemon myrtle, and lemon peel, perfectly complemented by the warmth of dried ginger.

\$4.00 Per Person
\$7.00 for 2 people
\$10.00 for 3 people

Soft Drink

Coke, Zero	\$ 4.50
Solo	\$ 4.50
Ramune	\$ 6.00
Calpis Water	\$ 5.00
Ginger Wasabi Ale	\$ 9.00
Peach or Mango Soda	\$ 6.00
Orange Juice	\$ 5.50
Lemon Lime Bitter (House made)	\$ 9.00
Yuzu Lime Bitter (House made)	\$ 9.00
Sparkling Water 500ml	\$ 5.00



Tasting Sake

Signature Sake Tray (60ml Each) \$ 17.00

Ippin Junmai / Nanbubijin / Otokoyama

Fruit Sake Tray (60ml Each) \$ 19.00

Organic Umeshu / Shiso Umeshu / Yuzu Umeshu

Fruits Sake



Organic Umeshu (On the rock)

Japanese Plum (Alc. 10.0%)

100ml : \$ 9.00

270ml : \$ 21.00

Yuzu Umeshu (On the rock)

Citrus (Alc. 12.5%)

100ml : \$ 14.50

500ml (Bottle) : \$ 67.50

Shiso Umeshu (On the rock)

Perilla (Alc. 12.0%)

100ml : \$ 11.00

720ml (Bottle) : \$ 71.50

Manjo Kinpaku Umeshu

*Japanese premium pear
(Alc. 12.0%)*

100ml : \$15

500ml (Bottle) : \$ 70.00



Chu-hi

Shiso (House made) \$ 15.50

Alc. 6.2%

Melon (House made) \$ 15.50

Alc. 7.2%

Peach & Cherry (House made) \$ 15.50

Alc. 5.5%

Kizakura Yuzu High-ball \$ 18.50

Alc. 7.0%

Hot Tokkuri Sake

Ippin Junmai

(Alc. 15.9% / Rice Polishing Rate 60%)

270ml : \$ 22.50 / 550ml : \$ 44.00

Ippin is a light and dry sake with a soft and inviting texture. Best balance of umami and acidity.

All rounder with chill to warm sake. Matching with sushi, sashimi to hot meals.



Otokoyama Tokubetsu-Junmai

(Alc. 16.0% / Rice Polishing Rate 55%)

270ml : \$ 27.50 / 550ml : \$ 53.50

Quite grain-like aroma with a hint of fruity nose.

Refreshing lightness with vivid acidity. Very dry Sake with sharp, rich and full-bodied taste.



Nanbubijin Tokubetsu-Junmai

(Alc. 15.5% / Rice Polishing Rate 55%)

270ml : \$ 31.00 / 550ml : \$ 58.50

Rich, but refreshing, medium intensity of aromas,

quality rice notes with some floral characters and marshmallow. Velvety texture, subtle.



Sparkling Sake

Awayuki

(Alc. 5.0% / Rice Polishing Rate 70%)

300ml : \$ 24.00

Affectionately known as the "sparkling snow," this Sake is light, fizzy and mildly sweet, perfect for sharing or just for you! Hints of delicate cucumber, peach and marshmallows make this an irresistible treat to beat any summer heat.



TANOMI

Japanese Cold Sake



Ippin Junmai 300ml : \$30.00
 (Alc. 15.9% / Rice Polishing Rate 60%)
 720ml : \$70.00
 1800ml : \$128.00
Ippin is a light and dry sake with a soft and inviting texture. Best balance of umami and acidity. All rounder with chill to warm sake. Matching with sushi, sashimi to hot meals.

Otokoyama Tokubetsu Junmai 720ml : \$88.50
 (Alc. 16.0% / Rice Polishing Rate 55%) 1800ml : \$156.00
Quite grain-like aroma with a hint of fruity nose. Refreshing lightness with vivid acidity. Very dry sake with sharp, rich and full-bodied taste.

Nanbubijin Tokubetsu Junmai 720ml : \$93.00
 (Alc. 15.5% / Rice Polishing Rate 55%) 1800ml : \$176.00
Rich, but refreshing, medium intensity of aromas, quality rice notes with some floral characters and marshmallow. Velvety texture, subtle.

Sakura Sarasara 180ml : \$42.00
 (Alc. 11.0%)
Cherry blossom liqueur.

Yamadanishiki Junmai 300ml : \$26.00
 (Alc. 14.9% / Rice Polishing Rate 70%)
Excellent for pairing with fine seafood (sashimi, grilled fish, prawns), fine beef, soup and simmered dishes (nabe hot pot, seafood soup)

Chokara 300ml : \$22.00
 (Alc. 15% / Rice Polishing Rate 70%)
Brewed in nishinomiya's famed nada district, hakushika chokara is a distinctly dry sake that offers a full body typical of fine junmai sakes

Sayuri Nigori 300ml : \$ 27.00
 (Alc. 12.5% / Rice Polishing Rate 70%)
Sayuri means "little lily" in japanese and the name is apt for this soft, floral noted nigori. Hints of white grape and elements of cherry blossom tie in seamlessly to create a lush, creamy sake with a deliciously smooth finish.

Premium Sake

Tatenokawa 18 Junmai Daiginjo
 (Alc. 15.0% / Rice Polishing Rate 18%)
 \$ 600.00



Driven by our 100 year vision to make excellent sake with dedication where the focus is on quality improvement, in 2010 we established ourselves as the first brewery in yamagata prefecture to make only junmai daiginjo sake. A junmai daiginjo that with its rice-polishing ratio is the pinnacle of sake. Made with rice that has been polished down to 18%, it takes extravagance to the extreme. Additionally, we bottled only the best part of the sake pressing nakadori (middle-cut) to give it an elegant umami (savory) and beautiful silky.



Hakutsuru Nishiki Junmai Daiginjo
 (Alc. 15.5% / Rice Polishing Rate 50%)
 \$ 242.00



Hakutsuru Nishiki is an expression of sake perfection. This luxurious sake is mouth-filling and full of rich flavour, yet delicately refined. To craft our finest sake, we developed a new strain of rice that surpasses traditional varieties. After eight years of development, we successfully cross-breed Yamada-ho and Tankan-Wataribune rice - the first successful hybrid of its kind in 70 years.

TASTING NOTES : A luxurious sake, mouth-filling and full of rich flavour, yet delicately refined. Enjoy the elegance of refreshing floral notes of jasmine with a hint of vanilla sweetness in the extra-long finish.



Ippongi Denshin 'Rin' Junmai Daiginjo
 (Alc. 16.0% / Rice Polishing Rate 45%)
 \$ 189.00



Ippongi Kubohon Ten is dedicated to brewing sake using locally sourced rice and water, with a particular focus on Fukui Prefecture's sake rice and high-quality water. The brewery combines traditional brewing methods with modern techniques to produce high-quality Japanese sake.

TASTING NOTES : Rich aroma that carries undertones of peach and lychee and elegant taste full of depth and freshness.



Goka Sennenju Junmai Daiginjo
 (Alc. 15.7% / Rice Polishing Rate 50%)
 \$ 121.00



Excellent for pairing with fine japanese cuisine such as sashimi, tofu dishes, and lightly flavored sauteed poultry, beef and vegetables. Also excellent for fusion and crossover cuisine which uses such traditional japanese flavors as yuzu citrus, kombu kelp, dashi soup stock and soy sauce.



Ippin Junmai Daiginjo Junmai Daiginjo
 (Alc. 16.0% / Rice Polishing Rate 50%)
 \$ 94.00



It has been recognized internationally, winning a double gold medal at the san francisco international wine competition. Ippin's new ginjo method sake. Perfect volume of ginjo flavour such as pineapple. Nice comb with sashimi, sushi, even for warm up, smooth sweetness will cover and taste up with your favorite dishes.



Soju



Cham E Sul	\$20.00
Chum Churum	\$19.00
Sae ro (Zero sugar)	\$19.00
Soon Hari (Grape Flavour)	\$17.50



Somac Set (3 Cass + 1 Choice of Soju)

Cham E Sul	\$38.00
Chum Churum	\$37.00
Sae ro (Zero sugar)	\$37.00

Beer



Suntory Draft Tap Beer	\$13.00
VB	\$8.00
Cass	\$7.00
Asahi	\$8.00
Kirin	\$8.00
Yebisu Black	\$15.50
Echigo Koshihikari (Rice Beer)	\$19.00

Alcohol



White Wine

Baby Doll Sauvignon Blanc	\$37.00
Patal Stem Sauvignon Blanc	\$35.00
Maxwell Chardonnay	\$32.00
Printhie Pinot Gris	\$45.50

Red Wine

Baby Doll Pinot Noir	\$57.50
d'Arenberg Love Grass Shiraz 2020 (Organic, Vegan Friendly)	\$59.50
Maxwell Shiraz	\$57.00
S3' Shiraz McLaren vale 2022 (Jericho Family Wine)	\$50.50

Side & A La Carte

サイドメニュー & アラカルト



A La Carte
Tuna



Mochi



The actual food may be different from the picture.

Side Dish

Miso Soup	\$3.00
Scampi Head Miso Soup	\$5.50
Rice	\$3.00
Ginger Pickle	\$1.00
Fresh Washbi	\$1.00

Side dish for Set menu *price may different depends on the menu

Dessert

Green Tea Ice Cream	\$4.00
Black Sesame Ice Cream	\$4.00
Mochi	\$4.00

A La Carte Sashimi or Sushi

Salmon	\$3.50
Salmon Belly	\$4.50
Kingfish	\$4.00
Kingfish Belly	\$5.00
Tuna	\$4.50
Tuna Belly	Market Price
Scallop	\$6.00
Paradise Prawn	\$8.00
Hiraki Prawn	\$5.00
Snapper	\$5.50
Sea Urchin	\$8.50
Scampi	Market Price

A La Carte Sushi

Prawn	\$3.00
Amaebi	\$5.50
Wagyu MB 9+	\$6.50
Eel	\$5.50
Ocean Trout Caviar	\$11.00
Tobiko	\$4.50
Grilled Mentaiko Prawn	\$6.50

The actual food may be different from the picture.

Lunch Set

和食



Teriyaki Pork Belly Meal Set



Warayaki Wagyu Tataki Donburi

Meal Set Menu Inc. rice, miso, daily side dish

Teriyaki Chicken 🌶️ ~~\$25.50~~ \$23.50
Spicy Available
 Slow cooked deep fried chicken with teriyaki sauce

Teriyaki Pork Belly 🌶️ ~~\$26.50~~ \$24.50
Spicy Available
 Slow cooked pork belly with teriyaki sauce

Teriyaki Wagyu Beef ~~\$37.50~~ \$34.50
 Pan fried wagyu beef mb+9 with teriyaki sauce

Saikyo-miso Yaki Salmon ~~\$31.50~~ \$29.50
 Grilled salmon with saikyo miso marinade

Miso Yaki Mackerel ~~\$22.50~~ \$20.50
 Grilled norway mackerel with sour red miso marinade

Kara-age Chicken ~~\$25.50~~ \$23.50
 Karaage chicken, mayo, teriyaki sauce

Pork Katsu ~~\$24.50~~ \$22.50
 With sesame tonkatsu sauce

Fresh Salmon Zuke ~~\$31.50~~ \$29.50
 With soy-truffle dressing, fennel pickle, chive

Spicy Seafood Hot Pot ~~\$27.00~~ \$27.00
 Snapper, prawn, crab, pipi, bok, choy, radish, tofu, enoki, crown daisy

Premium Donburi Inc. miso, daily side dish

Hitsumabushi Donburi ~~\$39.00~~ \$36.00
 Hay Smoked Grilled Eel, Rice, Eel sauce, Shallot, Nori, Wasabi, Today's Salad, Pickle, Oocha Dashi, Miso

Spicy Sashimi Donburi 🌶️🌶️ ~~\$34.50~~ \$32.50
 With Various Vegetables

Kaisen Donburi ~~\$40.50~~ \$37.50
 Assorted sashimi, sushi rice, yuzu onion soy, Nori Sheet, Today's Salad, wasabi, pickles, miso

Warayaki Wagyu Tataki Donburi ~~\$41.50~~ \$38.50
 Hay Smoked Wagyu, Rice, Shallot, Shredded Egg, Onion Soy, Wasabi, Today's Salad, Pickle, Pasteurised Egg Yolk, Cabbage Salad, Shallot & Ginger Oroshi, Miso

Set Menu Inc. Miso, Daily side dish, Pickle

Sushi & Sashimi (9pcs) \$31.00
 Fresh Sashimi 4pcs, Fresh Sushi 5pcs

Sushi (8pcs) \$27.50
 Fresh Sushi 6pcs, Grilled Sushi 2pcs

Sashimi (9pcs) \$29.00
 Daily Fresh Sashimi with Bowl of Rice

Grilled Fish Head Kingfish \$29.50
 Salmon \$25.50
 Ponzu, Wasabi, Ginger with Bowl of Rice
 *Please note that it takes 30 min to grill.

The actual food may be different from the picture.



Mentaiko Miso Cream Udon



Nagasaki Ramen



Zen Carbonara Udon

Noodle
ヌードル

Tonkotsu Ramen

Aji Tamago, Black fungus, Leek, Corn, Seaweed, Fish Cake, Nori

Spicy Available + \$1 🌶️

Plain Ramen	\$16.00
Pork Chashu Ramen	\$24.00
Fried Chicken Ramen	\$23.50
Nagasaki Ramen or Udon 🌶️	\$27.00

Thin Sliced Pork Belly, Prawn, Pipi, Crab, Basa Fillet, Aji Tamago, Leek

Inaniwa Udon

Fried Beancurd, Fishcake, Seaweed, Corn, Crown Daisy

Spicy Available + \$1 🌶️

Plain Udon	\$15.00
Wafu Caprese Salad Udon	\$28.50

Cold Inaniwa Udon, Tomato, Bocconcini, Lettuce, Cucumber, Red Onion, Shiso, Avocado, Red Radish, Corn, Edamame, Yuzu Oriental Dressing

Mentaiko Miso Cream Udon	\$24.50
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Inaniwa Udon, Onion Miso cream sauce, mentaiko, Pasteurised egg yolk, shallot, Dried Red Miso

Zen Carbonara Udon	\$23.00
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Inaniwa Udon, Mentsuyu Sauce, Grana Padano, Pepper, Shallot, Pasteurised Egg Yolk, Bacon Tempura

Cold Soba (<i>Available From Oct to Apr</i>)	\$15.00
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Option Add on

Fried Chicken Maryland	\$14.00
Pork Katsu	\$14.00
Tempura Prawn 2pcs	\$9.50
Sushi 5pcs	\$15.00
Sashimi 5pcs	\$15.00

Side Dish

Miso Soup	\$3.00
Scampi Head Miso Soup	\$5.50
Rice	\$3.00
Ginger Pickle	\$1.00
Fresh Washbi	\$1.00

*Side dish for Set menu * price may different depends on the menu*

Dessert

Green Tea Ice Cream	\$4.00
Black Sesame Ice Cream	\$4.00
Mochi	\$4.00