

# CHEF'S SPECIALS OF THE DAY

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## **TUNA SUSHI CAKE \*GF**

**\$14.00**

Pink sushi rice layered with tuna marinated in soy sauce, ginger with an egg omelette and 3 different kinds of today's selection of fish.

Topped with fish roe

寿司ケーキ

## **JAPANESE STYLED ROASTED DUCK SALAD \*GF**

**\$18.00**

Three medallions of roasted duck with turnip, fennel, beans, courgette and asparagus

Served with balsamic and Yuzu Japanese citrus sauce

ローストダックサラダ

## **ROASTED LAMB CHOP**

**\$24.00**

Two roasted lamb cutlets with grilled leek and Japanese Houjicha sauce and seaweed mousse

ラムチョップの香草パン粉焼き～ほうじ茶ソース添え～

## **BIRDS NEST FRY (3 CRISPY FRIED BALLS)**

**\$16.00**

### **-CHICKEN WITH ONION, CARROT, TOFU BALL**

WITH JAPANESE HERB SAUCE

### **-PRAWN WITH CREAM CHEESE, FUNNEL**

WITH JAPANESE YUZU, UNI SAUCE

### **-SNAPPER, TREVALLY FISH WITH MOUNTAIN YAM**

WITH PLUM SAUCE

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# SPECIAL DRINKS AND NON-ALCOHOLIC DRINKS

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## PREMIUM YEBISU (IMPORTED FROM JAPAN)

BOTTLE \$12.00

### #1. DANCE OF THE DEMON

DRY, CHILLED JUNMAI PURE SAKE

SMALL \$15.50

LARGE \$29.00

### #2. KAWATSURU PREMIUM

DRY, CHILLED JUNMAI PURE SAKE, 16%

SMALL \$14.50

LARGE \$28.00

### #3. KAWATSURU GOLD SAKE

DRY, WARM HONJOZO

SMALL \$16.00

LARGE \$30.00

## MONSOON SPARKLING GINGER BEER (MADE WITH COCONUT SUGAR)

GLASS \$ 9.00

# SPECIAL COCKTAIL

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## TICKLE ME PINK LYCHEE COCKTAIL

SAKE, LYCHEE LIQUEUR, RASPBERRY & STRAWBERRY TEA, TONIC WATER

GLASS \$12.00

## KOKUTO'S PEACH COCKTAIL

DISARONNO AMARETTO, KOKUTO PLUM WINE, CRANBERRY JUICE, FRESH LEMON

GLASS \$14.00

# SPECIAL WINE LIST

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## BUBBLE/ WHITE WINE

Taittinger Cuvee Prestige NV

\$120.00

Opawa Sauvignon Blanc 2018, Marlborough

\$10.00

\$49.00

## RED WINE

Opawa Pinot Noir 2017, Marlborough

\$13.00

\$57.00

Bilancia, Syrah 2017, Hawkes Bay

\$14.00

\$70.00



PLEASE CHOOSE THREE DISHES FROM LIST

\*GLUTEN FREE

1. SPICY CRISPY CHICKEN KARA-AGE\*
2. AGEDASHI TOFU\*
3. PAN FRIED AKASHA PRAWN\*
4. TODAY'S FISH TEMPURA AND VEGETABLE TEMPURA
5. GRILLED WHITE FISH WITH JAPANESE GREEN TEA (MATCHA) MISO\*
6. TUNA, AVOCADO AND CUCUMBER SALAD\*
7. JAPANESE PICKLES\*
8. SCALLOP, PRAWN MARINATED IN VINEGAR
9. BOILED RADISH WITH SWEET MISO SAUCE\*
10. 2 PIECES OF MINI SASHIMI\*