



DINNER MENU

Appetizers

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| 1. | Edamame green soya beans | \$6.00 |
| 2. | Takowasa wasabi octopus | \$7.00 |
| 3. | Tsukemono assorted Japanese pickles | \$7.00 |
| 4. | Agedashi Tofu deep fried tofu | \$8.50 |
| 5. | Takoyaki octopus balls | \$8.00 |
| 6. | Hiya-yakko chilled tofu | \$7.00 |
| 7. | Ika Shiokara salty squid guts | \$7.00 |
| 8. | Karaage Chicken deep fried chicken | \$12.90 |
| 9. | Natto fermented soy bean | \$7.00 |
| 10. | Porkbelly braised soft pork belly | \$14.00 |
| 11. | Spring Roll 4pcs house made spring roll | \$14.00 |
| 12. | Yakitori grilled skewered chicken (2p) | \$9.00 |
| 13. | Gesoage deep fried squid legs | \$10.00 |

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| 14. | Yakiika grilled squid | \$14.00 |
| 15. | Korokke potato cream croquet (2p) | \$9.00 |
| 16. | Satsumaage deep fried surimi and veges | \$8.00 |
| 17. | Kaki Furai deep fried oyster (3p) | \$11.00 |
| 18. | Gyoza pan fried dumplings (6p) | \$9.50 |
| 19. | Scallop seared galic buttered scallops | \$13.00 |
| 20. | Cocktail Shrimp deep fried salted Japanese cocktail shrimp | \$9.80 |
| 21. | Soft Shell Crap deep fried soft shell crap with tartar sause | \$15.00 |

Salad

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| 1. | Seaweed Salad | \$14.50 |
| 2. | Smoked Salmon & Avocado Salad | \$18.00 |
| 3. | Tofu Salad | \$15.00 |
| 4. | Tuna Poke Salad | \$18.00 |
| 5. | Beef Tataki Salad | \$24.00 |

Salt Seasoned Grilled Fish

(Enjoy with House-made Soy Sauce)

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|----|----------------------------------|---------|
| 1. | Shake Kama salmon neck | \$12.00 |
| 2. | Buri Kama yellowtail neck | \$21.00 |
| 3. | Hokke atka mackerel | \$13.00 |
| 4. | Sanma mackerel pike | \$9.00 |
| 5. | Saba Japanese mackerel | \$12.00 |

Sashimi Sampler

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|----|--------------------------|--------|
| 1. | Salmon (3p) | \$9.00 |
| 2. | Tuna (3p) | \$9.50 |
| 3. | Today's Fish (3p) | \$9.00 |
| 4. | Scampi (1p) | \$8.00 |

Sashimi of the Day

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| 1. | Medium 9p & scampi | \$26.00 |
| 2. | Large 18p & scampi | \$56.00 |

Maki

(small rolled sushi 6p)

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| 1. | Kappa cucumber | \$6.00 |
| 2. | Kanpyo seasoned dried gourd shavings | \$6.00 |
| 3. | Oshinko pickles | \$6.00 |
| 4. | Tamago egg | \$6.00 |
| 5. | Avocado | \$6.50 |
| 6. | Natto fermented soy bean | \$8.00 |
| 7. | Tekka tuna | \$8.50 |
| 8. | Salmon | \$8.00 |
| 9. | Negitoro fatty tuna & spring onion | \$9.00 |
| 10. | Ika Natto squid & natto | \$8.50 |
| 11. | Chicken Teriyaki | \$8.00 |

Nigiri

(hand-formed sushi 2p)

all fish are subject to availability

1.	Tuna	\$7.50
2.	Salmon	\$7.00
3.	Yellowtail	\$8.50
4.	Squid	\$6.50
5.	Prawn	\$6.50
6.	Scallop	\$11.50
7.	Tobiko	\$8.00
8.	Scampi	\$14.00
9.	Egg	\$5.00
10.	Avocado	\$5.50
11.	Fish of the Day	\$7.00
12.	Salmon Aburi seared salmon	\$8.00
13.	Nigiri Moriawase 10pcs	\$30.00

Fancy Sushi Rolls

1. **California Roll** \$14.00
(crab meat, avocado, tobiko, caper, mayo)
2. **Mairangi Bay Roll** \$15.00
(smoked salmon, cream cheese, avocado, fancy lettuce, mayo)
3. **Tiger Prawn Roll** \$15.00
(tobiko, avocado, cucumber, fancy lettuce, spicy mayo, prawn tempura)
4. **Spicy Tuna Roll** \$14.00
(tuna, onion, spicy sauce)
5. **Love Me Tender Roll** \$20.00
(crab meat, tobiko, tempura batter, mayo, salmon, caper, wasabi mayo, spicy mayo)
6. **Gecko Roll** \$23.00
(eel, prawn tempura, avocado, tobiko, spicy sauce, mayo)
7. **Mt. Taranaki Eruption Roll** \$22.00
(salmon, tobiko, spring onion, tempura batter, teriyaki sauce, spicy sauce, cheese, avocado)
8. **Soulful Seoul Roll** \$19.00
(GG Beef, spring onion, kimchi, sesame oil, sesame seeds, spicy sauce)
9. **Sunset Harbour Bridge Roll** \$22.00
(crab meat, caper, tobiko, mayo, teriyaki sauce, prawn tempura, sesame seeds)
10. **Vegetable Lover Roll** \$14.00
(fancy lettuce, carrot, avocado, tempura batter, capsicum, beans)

Tempura

Deep fried tempura battered Prawns and Vegetables, our Crispy Tempura is served with house-made sauce with grated daikon & ginger.

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| 1. | Tiger Prawn Tempura (3p) | \$15.00 |
| 2. | Vegetable Tempura (7 kinds) | \$17.00 |
| 3. | Assorted Tempura | \$28.00 |

Katsu

Bread crumbled pork loin or chicken thigh, deep fried in light oil, served with house-made Tonkatsu sauce, thinly chopped cabbage aside

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| 1. | Tonkatsu (pork cutlet) | \$20.00 |
| 2. | Chicken Katsu (chicken cutlet) | \$20.00 |

Hamburger Steak

One of the very popular dishes in Japan, Enjoy oven grilled 100% NZ juicy beef hamburger steak with house-made mild teriyaki sauce

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| 1. | Japanese Style Hamburger Steak | \$24.00 |
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Teriyaki

Cast iron pan fried chicken thigh, salmon fillet or beef eye fillet, tossed with our house-made teriyaki sauce until it grows golden shiny, served with seasonal vegetables

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| 1. | Chicken Thigh | \$22.00 |
| 2. | King Salmon Fillet | \$28.00 |
| 3. | Beef Eye Fillet | \$32.00 |
| 4. | Teriyaki Fish of the Day | \$26.00 |

Side Dish

1. **Rice** \$3.00
2. **Miso Soup** \$3.50
3. **Side Dish Combo** (rice, miso soup, green salad & pickles) \$8.00

Kid's Meal \$18.00

- Rolled Sushi
- Karaage Chicken
- Prawn Fries
- Fruits & Ice Cream

Dinner Box

(Served with Rice & Miso Soup)

1. **Mairangi Bay Dinner Box** \$36.00
(12pcs of Daily Fresh Fish Sashimi, Prawn & Vege Tempura, Green Salad, Edamame)
2. **Murrays Bay Dinner Box** \$29.00
(Teriyaki Chicken, Salmon Sashimi, Prawn and Vege Tempura, Green Salad, Edamame)
3. **Campbells Bay Dinner Box** \$30.00
(Teriyaki Beef Scotch Fillet, Salmon Sashimi, Prawn & Vege Tempura, Green Salad, Edamame)
4. **Browns Bay Dinner Box** \$29.00
(Pork Cutlet, Salmon Sashimi, Prawn & Vege Tempura, Green Salad, Edamame)
5. **Castor Bay Dinner Box** \$29.00
(Chicken Cutlet, Salmon Sashimi, Prawn & Vege Tempura, Green Salad, Edamame)
6. **Long Bay Dinner Box** \$29.00
(Deep Fried Chicken, Salmon Sashimi, Prawn & Vege Tempura, Green Salad, Edamame)
7. **Torabay Dinner Box** \$29.00
(Japanese Style Hamburger Steak, Salmon Sashimi, Prawn & Vege Tempura, Green Salad, Edamame)

Set Meal

(designed for 1 person)

1. **Set A** (Sashimi & Sushi Favourite) \$45.00
Salmon, Tuna, Fish of the Day Sashimi, 4pcs of Nigiri, Rolled Sushi, Teriyaki Chicken, Warm Veges, Green Salad, Rice & Miso Soup, Dessert
2. **Set B** (Deep Fry Favourite) \$45.00
2 Prawns & Vege Tempura, Karaage Chicken, Gyoza, Rolled Sushi, Warm Veges, Teriyaki Chicken, Green Salad, Rice & Miso Soup, Dessert
3. **Set C** (Combination) \$45.00
Sashimi, Nigiri, Tempura, Karaage Chicken, Rolled Sushi, Teriyaki Chicken, Warm Veges, Green Salad, Rice & Miso Soup, Dessert

Mairangi Course Meal

(from 2 people)

1. **Yu-Me** (Dream) p.p. \$39.00
Green Salad, Sashimi, Love-Me-Tender Roll, Yakitori, Prawn Tempura, Vegetable Tempura, Grilled Salmon, Rice, Miso Soup, Dessert
2. **She-a-what-say** (Happiness) p.p. \$43.00
Green Salad, Sashimi, Nigiri, Love-Me-Tender Roll, Teriyaki Chicken, Karaage Chicken, Vegetable Tempura, Rice, Miso Soup, Dessert

Dessert

1. **Chocolate Sundae Ice Cream**

2. **Green Tea Ice Cream**

3. **Black Sesame Ice Cream**

1 Scoop \$5.00 2 Scoop & Fruits \$9.50

4. **Green Tea Cheese Cake** \$12.50

5. **Chocolate Cake** \$12.50

Japanese Style Coffee

Fined blended coffee with well-balanced aroma and body

1. **European Blend** \$5.00

(Bitterness with a deep full-bodied taste, a refined fragrance is its characteristics)

2. **Royal Blend** \$5.00

(Body and delicate acidity smooth finish of coffee taste)

3. **Blue Mountain Blend** \$5.00

(It is a blend of exquisite balance of acidity, body and bitterness)

4. **Brazil** \$5.00

(Moderate bitterness and light acidity makes a clear taste with a characteristic)

5. **Hawaii Kona Blend** \$5.00

(Perfectly blended to ensure freshness in taste and aromatic smell)