

DESSERTS / CHEF SPECIALS

Seared Wagyu Beef		\$28
Seared wagyu beef with a honey garlic soy sauce topped with organic fava shoot, onion, fried garlic & ginger		
Beef Sirloin Tataki		\$28
Lightly seared beef with tataki sauce & topped with organic fava shoot, onion, fried garlic & shallots		
Okonomiyaki Pizza	V	\$15
Okonomiyaki/ Japanese Pizza with Jalapeno, cheese, Tonkatsu sauce, mayo, tomato sauce, seaweed flakes		
Teriyaki Salmon	DF	\$35
Pan-fried salmon pieces smothered in teriyaki sauce served with pumpkin slices		
Seared Salmon	DF	\$35
Lightly seared salted salmon slices served with wasabi & soy sauce		
Grilled Eel & Omelette		\$33
Grilled eel topped on Japanese style rolled omelette with eel sauce then sliced into bites size pieces		
Stir fried Wagyu Beef, Beans and Ear Mushroom		\$33
Stir fried wagyu beef, beans, and ear mushroom with BBQ sauce		
Konjack Noodle	V/VG	\$15
Healthy Konjack noodle with soy sauce based mushroom sauce with organic sunflower and qinoa puff for topping		
[Desserts]		
Today's Dessert		POA
Ask staff for today's dessert		
Assorted Kapiti Icecream		\$11
3 flavour scoops, please ask staff for flavours of the week		

V=Vegetarian//VG=Vegan//DF=Dairy-free

***Fried in same oil. All items may contain traces of common allergens. Please advise us if you have any dietary requirements**