



MENU



SCAN DRINKS MENU IN HERE



CHEF'S SPECIAL DISH

YUKI Chawanmushi 茶碗蒸し GF/DF	\$18
Yuki's house made Japanese egg custard, flower crab meat, ginkgo nut, uni cream	
Cha Soba Mushroom Salad 茶そばサラダ DF/V/VG	\$24
Green tea noodle with miso glazed sautéed mushroom, salad mix, deep fried soft tofu and miso dressing	
Tosatsu Scallop Yaki 土佐酢ホタテ焼き GF/DF	\$24
Baked scallop with lightly vinaigrette sauce, onion, garlic, topped with caviar and salmon roe (2)	
Signature Cracker Moriawase クラッカー盛り合わせ	\$28
Puff pasty, nori cracker, rice cracker, with Japanese sticky rice cake topped with tuna tartar, grilled wagyu, sea urchin sauce and pine nut sauce (6)	
Steamed Abalone 蒸しあわび GF/DF	\$28
Steamed abalone and radish with vegetable, abalone sauce, black truffle salt, wasabi	

ENTREES - COLD

YUKI Yasai Set やさいセット GF/DF/V/VG	\$14
Three kinds assorted vegetables, combination of seasoned and pickled	
SA Oyster Set 酢ガキ GF/DF	\$22
2 SA oysters with diced scallop, yuzu jelly 2 SA oysters with sake jelly, caviar, salmon roe	
White fish Carpaccio 白身カルパッチョ GF/DF	\$26
Kingfish with orange, marinated seaweed, radish, yuzu sauce Snapper with vinaigrette cucumber, spring onion, beetroot, ponzu sauce	
Wagyu Tataki 和牛たたき GF/DF	\$29
Rolled wagyu tataki filled with wagyu tartar, fried garlic, caviar, deep fried enoki mushroom, shirodenkaku miso sauce	

ENTREES - HOT

Garlic Edamame ニンニク枝豆 GF/DF/V/VG	\$12
With salt, chilli flakes and crispy garlic	
Agedashi Tofu 揚げだし豆腐 GF/DF/V/VG	\$16
Deep fried soft tofu, fried bean curd pocket, vegetables and seasoned broth	
Chicken Tasuta-Age とりの竜田揚げ GF/DF	\$16
Deep fried marinated chicken with spring onion, side of tartare, yuzu salt, spicy teriyaki sauce	
Teriyaki Salmon Genchinyaki 鮭のけんちん焼き GF/DF	\$22
Grilled salmon topped with genchin (Japanese egg and vegetable omelette) in teriyaki sauce	
King Prawn Tempura エビ天ぷら DF	\$20
Dedicated deep fried king prawn with matcha salt, dendashi (tempura sauce)	
Tempura Moriawase 天ぷら盛り合わせ DF/VO/VGO	\$30
Deep fried king prawn, white fish and assorted vegetables, matcha salt, dendashi (tempura sauce)	



SUSHI. SASHIMI

Seasonal Sushi 8 \$88
 八種盛り GF/DF Chef's choice of daily best 8 pieces of sushi, Miso soup

Nigiri Sushi にぎり寿司

Salmon(zuke) \$8
 Snapper(konbujime) \$8
 Kingfish \$8
 Tuna Akami(zuke) \$9
 Tuna Toro \$16
 Scampi prawn \$16
 Eel (Unagi) \$12
 Uni -Sea urchin \$16
 A5 Wagyu \$18

SASHIMI 刺身

Sashimi Moriawase \$80
 刺身盛り合わせ

SUSHI & SASHIMI SET

Sushi & Sashimi Moriawase S \$85
 寿司と刺身の盛り合わせ (For 2 people)

Sushi & Sashimi Moriawase L \$130
 寿司と刺身の盛り合わせ (For 3 - 4 people)

+ Caviar\$20

More daily selections are available and fish may change depending on supplying
 Please ask your waiting staff.

MAKI ZUSHI

Tempura Vegetable Roll Inside : Tempura Vegetable \$24
 DF/V/VG Top : tempura crunch
 Sauce : soy glaze

Salmon Lover Roll Inside : spicy salmon, spring onion, tobiko, tempura crunch \$28
 GFO/DF Top : fresh salmon, red onion
 Sauce : white wine glaze, soy glaze

Scallop on Top Roll Inside : cucumber, avocado, cooked prawn, lettuce \$28
 GF/DF Top : seared (Aburi) scallop meat
 Sauce : wasabi mayo, soy glaze

Maguro Futomaki Tuna, gyoku(egg custard), sprouts, spinach, kanpyō, \$28
 DF gobo(burdock)

Unagi Futomaki Chopped eel, gyoku (egg custard), spinach, kanpyō, \$34
 DF gobo(burdock)

Wagyu Futomaki Sweet soy wagyu beef, mushroom, asparagus, kanpyō, \$34
 DF gobo(burdock)

KID'S SUSHI ROLL

Tempura Prawn \$16 **Salmon and Avocado** \$16
 DF GF/DF

Tuna and Avocado \$16 **Cucumber and Avocado** \$10
 GF/DF GF/DF/V/VG

SOUP

Misoshiru 味噌汁 GF/DF/V/VG \$8
 Soya bean soup with bean curd, soft tofu, seaweed, spring onion

Suimono 吸い物 GF/DF \$16
 Traditional Japanese clear soup with prawn and white fish ball, clam, spinach, carrot, shiitake mushroom



A LA CARTE

一品料理

A5 Wagyu Steak 和牛ステーキ GF/O	A5 Kagoshima wagyu steak, tempura zucchini flower, seasonal steamed vegetable with creamy pumpkin sauce, a side of fried garlic, teriyaki wine sauce, truffle salt (120g)	\$120
	Tasting (50g)	\$60
	AUS +9 Wagyu (150g)	\$85
Black cod Saikyo yaki 銀だらの西京焼き GF/O/DF	Black Cod marinated in Saikyo(Kyoto sweet) miso for three days, cabbage roll with assorted veg.	\$58
Duck Breast Kaori yaki カモ香り焼き DF	Grilled duck breast with Japanese tare(dark sweet sauce), side of vegetable ageni(marinated mixed veg), steamed vegetable, tofu	\$48
Snapper Shioyaki 鯛の塩焼き GF/DF	Japanese style salt grilled snapper, assorted veg, artichoke puree	\$42
Una-Jyu 鰻重 GF/DF	Two ways of cooked unagi (roasted and deep fried) with rice, topped with egg, spring onion, ginger, wasabi	\$39
Buta no Kakuni 豚の角煮 GF/DF	Japanese braised port belly with fried leek and assorted vegetables	\$36
Kushiage Combination 串揚げ盛り合わせ DF/VO/VGO	Skewered assorted vegetables, seafoods that breaded with panko and deep fried golden crisp - house made katsu sauce and demi glaze sauce	\$36
Chicken Teriyaki チキン照り焼き GF/DF	Grilled chicken with genchin (Japanese egg and vegetable omelette) with teriyaki sauce, side of chef's selection of vegetables	\$28
KakeSoba with Tempura かけそばと天ぷら DF	House made warm tsuyu soup base with soba noodles, side of assorted tempura	\$28

OMAKASE

Chef's selection of 5 Set course		\$135 p/p
- Minimum 2 people		
- Please inform our staff of any allergies		
Drink Omakase	- 5 Sake & Wine Pairing	\$65p/p

DESSERTS

Chestnut Fondant & mousse with red bean ice cream	\$21
Soufflé au fromage with lemon cream	\$21
Green Tea Tiramisu & Pumpkin Castella	\$21
Chocolate Fondant with French vanilla ice cream	\$21
Ice cream Sanshu - mori GF/DFO	\$18
chef's selection of three kinds house made ice cream set	