



MENU



SCAN DRINKS MENU IN HERE



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	

CHEF'S SPECIAL DISH

Cold Edamame soup with Uni 枝豆 すり流し GF/DF	\$22
Chilled green soy bean soup with eggplant topped sea urchin	
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)	
Beef Vegetable roll やさい牛肉まき GF/DF	\$30
Grilled thin slices of beef rolled with vegetable in teriyaki sauce, side of radish roll, cherry tomato (8)	
Steamed Abalone 蒸しあわび GF/DF	\$28
Steamed abalone and radish with veg, abalone sauce, black truffle salt, wasabi (1)	

ENTREES- COLD

YUKI Yasai Set やさいセット GF/DF/V/VG	\$14
Three kinds assorted vegetable, 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	\$27
Australian Wagyu beef with spring onion, pickled vegetable and radish roll, miso sauce, black truffle salt	

ENTREES- HOT

Garlic Edamame ニンニク 枝豆 GF/DF/V/VG	\$12
with salt, chill 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	GF/DF		\$88
八種盛り			
		Add on Wagyu	\$105
Nigiri Sushi			
にぎり寿司			
Salmon(zuke)	\$8		
Snapper(konbujime)	\$8		
Kingfish	\$8		
Tuna Akami(zuke)	\$9		
Tuna Toro	\$16		
Paradise prawn	\$12		
Unagi -ee	\$13		
Uni -Sea urchin	\$16		
A5 Wagyu	\$18		
	+ Caviar	\$20	
More daily selections are available and fish may change depending on supplying. Please ask your waiting staff.			

SASHIMI

刺身			
Sashimi Moriawase		刺身盛り合わせ	\$85
SUSHI & SASHIMI SET			
Sushi & Sashimi Moriawase S		寿司と刺身の盛り合わせ (For 2 people)	\$78
Sushi & Sashimi Moriawase L		寿司と刺身の盛り合わせ (For 3 - 4 people)	\$130

MAKI ZUSHI

Tempura Vegetable Roll	Inside : Tempura Vegetable On top : tempura crunch Sauce : soy glaze	\$24
DF/V/VG		
Yuki Vegan Special Roll	Inari, tofu, carrot, radish, asparagus, kanpyō	\$24
GF/DF/V/VG		
Salmon Lover Roll	Inside : spicy salmon, spring onion, tobiko, tempura crunch Top : fresh salmon, red onion Sauce : white wine glaze, soy glaze	\$28
GF/DF		
Scallop on Top Roll	Inside : cucumber, avocado, cooked prawn, lettuce Top : seared (Aburi) scallop meat Sauce : wasabi mayo, soy glaze	\$28
GF/DF		
Maguro Futomaki	Tuna, gyoku(egg,prawn), sprouts, spinach, kanpyō, gobo(burdock)	\$28
DF		
Unagi Futomaki	chopped eel, gyoku(egg,prawn), spinach, kanpyō, gobo(burdock)	\$34
DF		
Wagyu Futomaki	Sweet soy wagyu beef, mushroom, asparagus, kanpyō, gobo(burdock)	\$34
DF		

KID'S SUSHI ROLL

Tempura Prawn	\$16	Salmon and Avocado	\$16
GF/DF		GF/DF	
Tuna and Avocado	\$16	Cucumber and Avocado	\$10
GF/DF		GF/DF/V/VG	



A LA CARTE

一品料理

A5 Wagyu Steak 和牛ステーキ	A5 Kagoshima wagyu steak, side of tempura zucchini flower with cream cheese potato, fried garlic, spring onion, mushroom , teriyaki wine sauce, assorted salt (120g)	\$115 Tasting (50g) \$55 AUS Wagyu (150g) \$80
Grilled Fish of the day GF/DF 焼き物魚	Grilled fish of the day, steamed egg lotus, steamed vegetable	M.P
Duck Breast Kaori yaki DF カモ香り焼き	Grilled duck breast with Japanese tare (dark sweet) sauce, side of shallot, vegetable radish roll	\$48
Buta no Kakuni GF/DF 豚の角煮	Japanese braised port belly with fried leek and assorted vegetables	\$34
Chicken Teriyaki GF/DF チキン照り焼き	Grilled chicken with genchin (Japanese egg and vegetable omelette) with teriyaki sauce, side of chef's selection of vegetable	\$28
Vegetable Kushiage Set DF/V/VG 串揚げ盛り合わせ	Skewered assorted veggies that breaded with panko and deep fried golden crisp - house made katsu sauce and demi glaze sauce Add on meat available *(Oyster, Squid, King Prawn, Quail egg)	\$26
Una-Jyu GF/DF 鰻重	Two ways of cooked unagi (roasted and deep fried) with rice, topped with egg, spring onion, ginger, wasabi	\$39
Udon with Tempura DF 天ぷらうどん	House made udon soup base with udon noodle, side of assorted tempura	\$26

OMAKASE

Chef's selection of 5 Set course	- Minimum 2 people - Please inform our staff of any allergies	\$130p/p
Drink Omakase	- 5 Sake & Wine Pairing	\$65/p

DESSERTS

Seasonal Fruits GF/DF/V/VG	\$16
Basque cheesecake with yuzu jelly & ice cream	\$18
Sweet potato manju & Sesame pudding GFO	\$20
Sweet Pumpkin & Green Tea Tiramisu	\$22
Assorted sweets with tea	\$28