

**LUNCH**

**Set menu 'Bento' box**

|                        |      |
|------------------------|------|
| Beef / Pork / Chicken  | \$24 |
| Ocean Trout            | \$26 |
| Sashimi Bento box      | \$26 |
| Sushi Nigiri Bento box | \$26 |
| Vegetarian Bento box   | \$23 |

Includes Rice and Miso soup  
(weekly variation for sides)

**A la Carte**

|                                      |      |
|--------------------------------------|------|
| Sushi & Sashimi                      | \$33 |
| Sashimi mix                          | \$27 |
| Sushi mix                            | \$26 |
| Tataki                               | \$16 |
| Gyoza                                | \$16 |
| Spring rolls                         | \$15 |
| Takoyaki (deep fried octopus balls)  | \$12 |
| Okonomiyaki (Japanese style pancake) | \$12 |

**Futomaki Sushi rolls (8 pieces)**

|                         |      |
|-------------------------|------|
| Ocean trout and avocado | \$17 |
| Teriyaki chicken roll   | \$17 |
| California roll         | \$17 |
| Tuna and avocado        | \$19 |

**Toshi's Banquet For 2 People**

\$150

|                           |
|---------------------------|
| Miso Soup x 2             |
| Asparagus with Sumiso x 2 |
| Tataki                    |
| Deluxe Sashimi            |
| King Crab Croquettes      |
| Tempura California Roll   |
| Teriyaki or Shoogayaki    |
| Beef, Pork or Chicken     |
| Rice x 2                  |
| Pickles                   |
| Dessert Platter           |

**Wagyu Banquet For 2 People**

\$180

|                           |
|---------------------------|
| Miso Soup x 2             |
| Asparagus with Sumiso x 2 |
| Tataki                    |
| Sushi mix                 |
| Sashimi mix               |
| Mixed Tempura             |
| Wagyu Steak (300 grams)   |
| Rice x 2                  |
| Pickles                   |
| Dessert Platter           |

*Banquet Menus cannot be changed but can be adjusted for 3 people or more people.*

**Sushi or Sashimi Set Menu**

\$65

|                       |
|-----------------------|
| Miso Soup             |
| Asparagus with Sumiso |
| Sushi or Sashimi      |
| Yakitori (2 pce)      |
| Mixed Tempura         |
| Rice & Pickles        |

**Vegetarian Set Menu**

\$55

|                       |
|-----------------------|
| Miso Soup             |
| Asparagus with Sumiso |
| Vegetable Sushi       |
| Agedashi-Tofu         |
| Vegetable Tempura     |
| Rice & Pickles        |

*Set Menus cannot be changed.*

**Sushi / Sashimi**

|                            |      |
|----------------------------|------|
| Sashimi Mix                | \$27 |
| Deluxe Sashimi             | \$36 |
| Kingfish Sashimi           | \$27 |
| Ocean Trout Sashimi        | \$27 |
| Tuna Sashimi               | \$30 |
| Sushi & Sashimi Mix        | \$33 |
| Sushi Mix (Nigiri & Rolls) | \$26 |
| Deluxe Sushi               | \$36 |
| Vegetarian Sushi           | \$19 |

**Nigiri (1 pce)**

|                   |       |
|-------------------|-------|
| Egg               | \$2.5 |
| Kingfish          | \$5   |
| Ocean Trout       | \$4.5 |
| Prawn             | \$4.5 |
| Tuna              | \$6   |
| Hokkaido Scallops | \$6   |

**Sushi Hand Rolls (2 pce)**

|                               |      |
|-------------------------------|------|
| Teriyaki Chicken & Salad Roll | \$13 |
| Ocean Trout & Avocado Roll    | \$14 |
| California Roll (Prawn & Avo) | \$14 |
| Tempura California Roll       | \$17 |
| Tuna & Avocado Roll           | \$15 |

**Sushi Futomaki Rolls (4 or 8 pce)**

|                               |               |
|-------------------------------|---------------|
| Teriyaki Chicken & Salad Roll | \$9 / \$17    |
| Ocean Trout & Avocado Roll    | \$9 / \$17    |
| California Roll (Prawn & Avo) | \$9 / \$17    |
| Tempura California Roll       | \$10.5 / \$20 |
| Tuna & Avocado Roll           | \$9.5 / \$18  |
| Unagi & Salad Roll            | NA / \$29     |

*Gluten free soy sauce available on request.  
All Futomaki rolls contain mayonnaise.*

**Seafood Dishes**

|   |      |
|---|------|
| Takoyaki (8)<br><i>Diced octopus balls, baked in wheat</i>  | \$12 |
| Tarabagani Korokke (2)<br>Alaskan king crab croquettes  | \$19 |
| Soft-Shell Crab (2) (G)<br><i>Soft shell crabs fried in Tempura batter served with a mustard mayonnaise</i> | \$19 |
| Mixed Tempura (G)<br><i>Prawns (2) and an assortment of vegetables fried in light Tempura batter</i>        | \$23 |
| Tempura Prawns (6) (G)<br><i>King prawns fried in light Tempura batter</i>                                  | \$28 |
| Unagi<br><i>Broiled conger eel with special Unagi sauce</i>   | \$27 |
| Teriyaki Fish (G)<br><i>Grilled ocean trout with Teriyaki sauce</i>   | \$33 |
| Shoogayaki Fish (G)<br><i>Grilled ocean trout with a sweet ginger sauce</i>                                 | \$33 |
| Shioyaki Fish (G)<br><i>Grilled ocean trout with rock salt</i>  | \$33 |

**Meat Dishes**

|   |      |
|---|------|
| Tebasaki (5)<br><i>Deep fried chicken wings with special sauce and spices</i>   | \$16 |
| Yakitori (2) (G)<br><i>Grilled skewed chicken with Teriyaki sauce</i>   | \$16 |
| Spring Rolls (5)<br><i>Chicken mince and vegetables served with sweet chili sauce</i>   | \$15 |
| Gyoza (6)<br><i>Steamed pan fried pork, chicken mince and vegetable dumplings</i>   | \$16 |
| Tataki<br><i>Cold rare beef</i>   | \$16 |
| Teriyaki/Shoogayaki Chicken or Pork (G)<br><i>Grilled chicken breast or thinly sliced pork neck with a Teriyaki or sweet ginger sauce</i> | \$30 |
| Teriyaki/Shoogayaki Beef (G)<br><i>Grilled thinly sliced beef scotch fillet with a Teriyaki or sweet ginger sauce</i>                     | \$32 |

*(G) Can be prepared gluten free on request.*

**Vegetable Dishes**

|  |       |
|--|-------|
| Goma-ae (G)<br><i>Beans in sesame soy dressing</i>   | \$7   |
| Edamame (G)<br><i>Salted green soybeans</i>  | \$5.5 |
| Age-Nasu (G)<br><i>Deep fried eggplant with ginger, garlic sauce and a touch of chilli</i> | \$15  |
| Agedashi-Tofu (G)<br><i>Deep fried bean curd</i>   | \$11  |
| Vegetable Tempura (G)<br><i>Assortment of vegetables fried in light tempura batter</i>     | \$18  |

**Salads**

|  |      |
|--|------|
| Kenko Salad<br><i>Healthy salad with homemade dressing</i>   | \$13 |
| Kaisou Salad (G)<br><i>Seaweed salad with a homemade ginger dressing or a yuzu citrus and chili dressing</i> | \$15 |

**Rice / Soup / Pickles**

|                                  |     |
|----------------------------------|-----|
| Steamed premium Koshihikari rice | \$3 |
| Miso Soup (Soybean paste)        | \$3 |
| Japanese Mixed Pickled Vegetable | \$4 |

**Desserts**

|  |         |
|--|---------|
| The Drunken Affogato<br><i>Espresso coffee with a scoop of coffee ice cream, butter crunch toffee and choice of Baileys, Kahlua, Jamesons, Cointreau or Frangelico</i> | \$18    |
| Dessert Platter<br><i>Trio of desserts that change daily</i>   | \$22    |
| Tuille Basket with Ice Cream/Sorbet  | \$15/18 |
| Homemade almond tuille basket with fresh berries and choice of 2 or 3 scoops of homemade ice cream or sorbet   |         |
| Crêpe with ice cream<br><i>Homemade crêpe with fresh berries, Belgian chocolate ice cream and chocolate fudge</i>  | \$17    |
| Scoop of T'z Original Homemade Ice cream   | \$14    |
| Kids ice cream   | \$6     |

*(G) Can be prepared gluten free on request.*

**Soft Drinks** \$3.6

Coke, Coke no Sugar, Sprite, Lift, Ginger Ale,  
Soda, Tonic water

**Juices** \$3.6

Orange, Apple, Apple and Blackcurrant,  
Pineapple

**Mixers** \$4

Lemon lime bitters, Pink lemonade

**Voss Mineral Water**

Small 375ml \$5  
Large 800ml \$9.5

**Lipton Ice Tea** \$3.6

Lemon, Peach

**Tea & Coffee**

Japanese Tea \$3.5  
Earl Grey, English Breakfast \$4  
Hot Chocolate \$4  
Rush Roasting Co Costa Rica Blend \$4.5

**Hot Liqueurs**

Irish (Whiskey) Coffee \$9.5  
Jamaican (Kahlua) Coffee \$9.5  
Cafe Gelico (Frangelico) Coffee \$9.5  
Cafe Baileys (Baileys) Coffee \$9.5  
Hot Chocolate with Baileys Liqueur \$9

**Beers / Cider**

Cascade Premium Light \$4.5  
Crown Lager \$6.5  
James Boag's Lager \$6.5  
James Squire 150 lashes \$7.5  
Monteith's Crushed Apple Cider \$7.5

**Foreign Beers**

Yebisu 500ml (Japan) \$14.5  
Kirin Ichiban (Japan) \$8.5  
Asahi Black (Japan) \$8.5  
Asahi Super Dry (Japan) \$8.5  
Corona (Mexico) \$7.5

**Whiskies**

Chivas Regal 12 year \$8.8  
Glenfiddich 12 year single malt \$8.8  
Suntory Hibiki 17 year (Japan) \$34  
'Yamazaki' 18 year single malt (Japan) \$39

**Spirits & Liqueurs** \$6.7

Smirnoff Vodka, Bacardi White Rum, Johnny  
Walker Red, Bundaberg Rum

**Spirits & Liqueurs** \$7.5

Baileys, Cointreau, Frangelico, Tanqueray  
Gin, Jack Daniels, Jameson's Irish Whisky,  
Malibu, Kahlua, Midori

**Cold Sake (150 or 300ml)**

Sen Nen Jyu (+/-0) (50%) \$20 / \$37  
Sato No Homare (+1) (40%) \$20 / \$37  
Hakkai San (+5) (40%) \$20 / \$37  
Sake sample tasting \$15 / NA

**Warm Sake (150 or 300ml)**

Otoko yama (+4) (30%) \$12/ \$21  
Ichi no Kura 'Enyu' (+2) (30%) \$16 / NA  
Urakasumi (+1) (30%) \$16 / NA

*Sake, Japans famous rice wine is brewed using rice, Koji yeast and natural spring water. A big misconception is that sake is always served hot. Our premium sakes are served slightly chilled, unless noted. There are 3 levels of premium sake. Each level is related to how much the outer rice shell is polished before brewing. The higher the percentage rate, the higher the grade of sake, leading to a more refined, cleaner taste. Sake is graded from sweet (-5) to dry (+5).*

**Cocktails**

Twisted Slipper \$16.5  
*Alternative to the original Japanese Slipper with Cointreau, Midori and zesty yuzu syrup*

Teachers Pet \$17.5  
*A sweet and stiff interpretation of the classic 'appletini' with green apple concentrate and Grey Goose vodka*

Ume Cobbler \$17  
*Japanese plum wine and port combined with muddled strawberries, orange, lemon and lime*

Yuzu Sour \$16  
*A light and refreshing combination of yuzu extract and yuzu preserve shaken with Shochu and topped with soda*

Toby's Espresso Martini \$17  
*Vanilla vodka, Frangelico and a shot of Toby's Estate organic blend*

Shochu Cocktails \$7  
*Shochu and flavoured syrup topped with soda water served tall over ice - Kyohou Grape or Calpico*

*Shochu is a distilled beverage native to Japan distilled from barley, sweet potatoes, or rice.*

**Sparkling Wine**

Balgownie \$8.5 / \$34  
*Premium Cuvée Brut NV (Yarra Valley, VIC)*

'14 Seville Estate \$58  
*Blanc De Blancs (Yarra Valley, VIC)*

Billecart-Salmon \$108  
*Brut Reserve NV (Champagne, France)*

**Dessert Wine**

'13 Woodstock \$6.5 / \$32  
*Botrytis Semillon (McLaren Vale, SA)*

Japanese \$7  
*Umeshu Japanese Plum Wine*

**White Wine**

'15 Grace Kayagatake \$54  
*'Koshu Blanc (Yamanashi, Japan)*

'17 Pressing Matters R0 \$11 / \$44  
*Riesling (Coal River, TAS)*

'16 Sapling Yard \$39  
*Riesling (Canberra, ACT)*

'10 St Francis Xavier 'Museum Release' \$55  
*iesling (Clare Valley, SA)*

'12 Josmeyer 'La Kattobe' \$64  
*Riesling (Alsace Lorraine, France)*

'17 Babich 'Black Label' \$9 / \$36  
*Sauvignon Blanc (Marlborough, NZ)*

'15 Soumah Single Vinyard 'Savarro' \$36  
*Savagnin (Yarra Valley, VIC)*

'17 Matewai \$9 / \$36  
*Pinot Gris (Marlborough, NZ)*

'15 O'Cuirc \$36  
*Sauvignon Blanc Semillon (Margaret River, WA)*

|   |            |
|---|------------|
| '16 Paul Conti<br><i>Chardonnay (Margaret River, WA)</i>          | \$38       |
| '16 'Pinnacle' Ross Hill<br><i>Chardonnay (Orange, NSW)</i>       | \$49       |
| '15 La Roche<br><i>Petit Chablis (Chablis, France)</i>            | \$10/ \$40 |
| '15 La Roche St Martin<br><i>Chablis (Chablis, France)</i>        | \$55       |
| '17 Soumah Single Vinyard<br><i>Chardonnay (Yara Valley, VIC)</i> | \$49       |

**Red Wine**

|   |               |
|---|---------------|
| '16 Underground<br><i>Pinot Noir (Mornington, VIC)</i>  | \$10.5 / \$42 |
| '13 Dom de la Vougeraie<br><i>Pinot Noir (Burgundy, France)</i>   | \$70          |
| '14 Tertini Reserve<br><i>Pinot Noir (Mittagong, NSW)</i>   | \$49          |
| '15 Artemis 'Close Vine'<br><i>Grenache, Shiraz, Mourvedre<br/>Pinot Noir (Mittagong, NSW)</i>                  | \$62          |
| '16 Delas 'St. Esprit'<br><i>Grenache, Shiraz, Mourvedre<br/>(Cotes Du Rhone, France)</i>                       | \$9 / \$36    |
| '14 Woodstock the OCTOgenarian<br><i>Grenache, Tempranillo (McLaren Vale, SA)</i>                               | \$39          |
| '12 Grace Kayagatake Rouge<br><i>Cabernet Sauvignon, Muscat Bailey A,<br/>Cabernet Franc (Yamanashi, Japan)</i> | \$55          |

|  |             |
|--|-------------|
| '05 Chateau Benadotte Rouge<br><i>Cabernet Sauvignon, Muscat Bailey A,<br/>Cabernet Franc (Haut Medoc, France)</i> | \$86        |
| '14 Fraser Gallop Estate<br><i>'Parterre' Cabernet Sauvignon<br/>(Margaret River, WA)</i>                          | \$11 / \$44 |
| '13 Quarisa Treasures<br><i>Cabernet Sauvignon (Coonawarra, SA)</i>  | \$34        |
| '15 Woodlands Margaret<br><i>Cabernet Sauvignon, Merlot, Malbec<br/>(Margaret River, WA)</i>                       | \$68        |
| '15 Irvine Estate<br><i>Shiraz (Barossa Valley, SA)</i>  | \$9 / \$36  |
| '15 Swinney 'Tirra Lirra'<br><i>Shiraz (Frankland River, WA)</i>   | \$49        |

