

**LUNCH**

**Set menu 'Bento' box**

Pork / Chicken	\$27
Beef	\$29
Salmon	\$29
Sashimi Bento box	\$30
Sushi Nigiri Bento box	\$30
Vegetarian Bento box	\$25

Includes Rice and Miso soup  
(weekly variation for sides)

**A la Carte**

Sushi & Sashimi	\$39
Sashimi mix	\$33
Sushi mix	\$31
Tataki	\$18
Gyoza	\$18.5
Spring rolls	\$16.5
Takoyaki (deep fried octopus balls)	\$14
Okonomiyaki (Japanese style pancake)	\$14

**Futomaki Sushi rolls (8 pieces)**

Salmon and avocado	\$20
Teriyaki chicken roll	\$20
California roll	\$21
Tuna and avocado	\$20

**DINNER**

**Toshi's Banquet For 2 People**

\$175

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**

\$225

Miso Soup x 2
Asparagus with Sumiso x 2
Tataki
Sushi mix
Sashimi mix
Mixed Tempura
Wagyu Steak (250 grams)
Rice x 2
Pickles
Dessert Platter

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

**Vegetarian Set Menu**

\$62

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

*Set Menus cannot be changed.*

**Sushi / Sashimi**

Sashimi Mix	\$33
Deluxe Sashimi	\$44
Kingfish Sashimi	\$33
Salmon Sashimi	\$33
Tuna Sashimi	\$35
Sushi & Sashimi Mix	\$39
Sushi Mix (Nigiri & Rolls)	\$31
Vegetarian Sushi	\$22

**Nigiri (1 pce)**

Egg	\$3
Kingfish	\$6.5
Salmon	\$6.5
Prawn	\$7
Tuna	\$7.5
Hokkaido Scallops	\$7.5

**Sushi Hand Rolls (2 pce)**

Teriyaki Chicken & Salad Roll	\$15
Salmon & Avocado Roll	\$15
California Roll (Prawn & Avo)	\$17
Tempura California Roll	\$17
Tuna & Avocado Roll	\$16

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

Teriyaki Chicken & Salad Roll	\$10.5 / \$20
Salmon & Avocado Roll	\$10.5 / \$20
California Roll (Prawn & Avo)	\$11 / \$21
Tempura California Roll	\$11 / \$21
Tuna & Avocado Roll	\$10.5 / \$20

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

**Seafood Dishes**

Takoyaki (8)	\$14
<i>Diced octopus balls, baked in wheat</i>	
Tarabagani Korokke (2)	\$21
Alaskan king crab croquettes	
Kaki Furai (6)	\$20
Crumbed Hiroshima oysters with tonkatsu and homemade tartare sauce	
Mixed Tempura (G)	\$26
<i>Prawns (2) and an assortment of vegetables fried in light Tempura batter</i>	
Tempura Prawns (6) (G)	\$32
<i>King prawns fried in light Tempura batter</i>	
Unagi	\$31
<i>Broiled conger eel with special Unagi sauce</i>	
Teriyaki Fish (G)	\$40
<i>Grilled salmon with Teriyaki sauce</i>	
Shoogayaki Fish (G)	\$40
<i>Grilled salmon with a sweet ginger sauce</i>	
Shioyaki Fish (G)	\$40
<i>Grilled salmon with rock salt</i>	

**Meat Dishes**

Tebasaki (5)	\$18
<i>Deep fried chicken wings with special sauce and spices</i>	
Yakitori (2) (G)	\$18
<i>Grilled skewed chicken with Teriyaki sauce</i>	
Spring Rolls (5)	\$16.5
<i>Chicken mince and vegetables served with sweet chili sauce</i>	
Gyoza (6) (8)	\$18.5 / \$24.5
<i>Steamed pan fried pork, chicken mince and vegetable dumplings</i>	
Tataki	\$18
<i>Cold rare beef</i>	
Teriyaki/Shoogayaki Chicken or Pork (G)	\$34
<i>Grilled chicken breast or thinly sliced pork neck with a Teriyaki or sweet ginger sauce</i>	
Teriyaki/Shoogayaki Beef (G)	\$37
<i>Grilled thinly sliced beef scotch fillet with a Teriyaki or sweet ginger sauce</i>	

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

**Vegetable Dishes**

Goma-ae (G) <i>Beans in sesame soy dressing</i>	\$7
Edamame (G) <i>Salted green soybeans</i>	\$6
Age-Nasu (G) <i>Deep fried eggplant with ginger, garlic sauce and a touch of chilli</i>	\$17
Agedashi-Tofu (G) <i>Deep fried bean curd</i>	\$11
Vegetable Tempura (G) <i>Assortment of vegetables fried in light tempura batter</i>	\$22

**Salads**

Kenko Salad <i>Healthy salad with homemade dressing</i>	\$16
Kaisou Salad (G) <i>Seaweed salad with a homemade ginger dressing or a yuzu citrus and chili dressing</i>	\$17
Chuuka Wakame (G) <i>Flat and Kuki Wakame seaweed marinated in sesame oil</i>	\$12

**Rice / Soup / Pickles**

Steamed premium short grain rice	\$4
Miso Soup (Soybean paste)	\$3.5
Japanese Mixed Pickled Vegetable	\$4.5

**Desserts**

The Drunken Affogato <i>Espresso coffee with a scoop of coffee ice cream, butter crunch toffee and choice of Baileys, Kahlua, Jamesons, Cointreau, Frangelico or Drambuie</i>	\$20
Dessert Platter <i>Trio of desserts that change daily</i>	\$24
Tz original ice cream and sorbets <i>Green tea, Choc Baileys, Frangelico hazelnut please ask staff for seasonal sorbets</i>	\$14
Kids ice cream	\$6

(G) Can be prepared gluten free on request.

**Soft Drinks** \$4

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

**Juices** \$4

Orange, Apple, Apple and Blackcurrant, Pineapple

**Mixers** \$4.2

Lemon lime bitters, Pink lemonade

**Wild Mineral Water**

Small 330ml \$4.5  
Large 700ml \$9

**Ice Tea** \$4

Lemon, Peach

**Tea & Coffee**

Japanese Tea \$4  
Earl Grey, English Breakfast \$5  
Hot Chocolate \$5  
Rush Roasting Co \$5.8

(Decaf available)

**Hot Liqueurs**

Irish (Whiskey) Coffee \$13  
Jamaican (Kahlua) Coffee \$13  
Cafe Gelico (Frangelico) Coffee \$13  
Cafe Baileys (Baileys) Coffee \$13  
Hot Chocolate with Baileys Liqueur \$11

**Beers / Cider**

Cascade Premium Light \$8  
Eden Willow XPA \$11  
Eden Brewery Ponderosea IPA \$11  
Monteith's Crushed Apple Cider \$11

**Japanese Beers**

Yebisu \$14  
Yebisu Black \$14  
Asahi Super Dry Nama Joki \$14  
Asahi Super Dry Black \$14  
Sapporo Gold Star \$14  
Suntory Premium Malts \$14  
Asahi Dorakuri \$12  
Asahi Zero \$8  
Suntory Zero \$8

**Whiskies**

Chivas Regal 12 year \$13  
Glenfiddich 12 year single malt \$13  
Suntory Hibiki 17 year old \$95  
Yamazaki 12 year old single malt \$48  
Suntory The Chita single grain \$20  
The Kyoto 'Purple' malt whiskey \$18

**DRINKS**

**Spirits & Liqueurs** \$10

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

**Spirits & Liqueurs** \$11

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

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

Sen Nen Jyu (+/-0) (50%) \$23 / \$45  
Hakutaka (-1) (40%) \$23 / \$45  
Hakkai San (+5) (40%) \$23 / \$45  
Sake sample tasting \$20 / NA

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

Otoko yama (+4) (30%) \$16/ \$28  
Ichi no Kura 'Enyu' (+2) (30%) \$19 / NA  
Urakasumi (+1) (30%) \$20 / 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	\$19
Alternative to the original Japanese Slipper with Cointreau, Midori and zesty yuzu syrup.	
Appletini	\$19
A sweet and stiff mix of green apple concentrate and Grey Goose vodka.	
Espresso Martini	\$19
Vanilla vodka, Frangelico and a shot of Rush Nicaragua blend.	
Lychee & Passionfruit Martini	\$20
A sharp and refreshing blend of lychee liqueur, Tanqueray 10 gin and fresh passionfruit pulp.	
Frozen Mango Daiquiri	\$22
Frozen mix of mango puree, vodka or Malibu with fresh passionfruit pulp.	
Frozen Matcha Strawberry Mojito	\$22
Strawberry puree, Bacardi rum, mint, lime and matcha.	
Yuzu Fizz	\$19
A refreshing mix of Yuzu sake, shochu, fresh mint and lime topped with ginger beer.	
Suntory vodka and shochu	\$12
Grape, Lemon or Peach	

**Sparkling Wine**

Balgownie	\$10 / \$36
<i>Premium Cuvée Brut NV (Yarra Valley, VIC)</i>	
'17 Seville Estate	\$55
Blanc De Blancs (Yarra Valley, VIC)	
Billecart-Salmon	\$115
<i>Brut Reserve NV (Champagne, France)</i>	

**Dessert Wine**

Japanese	\$8.5
<i>Umeshu Japanese Plum Wine</i>	
Yuzushu Yuzu Flavoured Sake	\$8.5

**White Wine**

'22 Grace Kayagatake	\$54
<i>'Koshu Blanc (Yamanashi, Japan)</i>	
'22 Pressing Matters R0	\$12 / \$44
<i>Riesling (Coal River, TAS)</i>	
'22 Josmeyer 'La Kattobe'	\$64
<i>Riesling (Alsace Lorraine, France)</i>	
'22 Babich 'Black Label'	\$12 / \$44
<i>Sauvignon Blanc (Marlborough, NZ)</i>	
'22 'Pinnacle' Ross Hill	\$12 / \$44
<i>Pinot Gris (Orange NSW)</i>	
'21 'Pinnacle' Ross Hill	\$51
<i>Chardonnay (Orange, NSW)</i>	
'22 La Roche	\$12.5 / \$46
<i>Petit Chablis (Chablis, France)</i>	
'21 La Roche St Martin	\$64
<i>Chablis (Chablis, France)</i>	
'21 Château Routas	\$12.5 / \$46
<i>Rosé (Coteaux Varois en Provence, France)</i>	

**Red Wine**

'23 Underground <i>Pinot Noir (Mornington, VIC)</i>	\$12 / \$44	1% EFTPOS 1.5% Credit card surcharge Visa/Mastercard
'20 Dom de la Vougeraie <i>Pinot Noir (Burgundy, France)</i>	\$95	1.5% Amex surcharge 15% Surcharge Sundays and Public Holidays
'23 Artemis <i>Pinot Noir (Mittagong, NSW)</i>	\$48	Corkage \$12.50 per bottle
'21 Delas 'St. Esprit' <i>Grenache, Shiraz, Mourvedre (Cotes Du Rhone, France)</i>	\$11 / \$40	Cakeage \$2.00 per person Cakes can be organized for birthdays and special events.
'18 Woodstock the OCTOgenarian <i>Grenache (McLaren Vale, SA)</i>	\$40	Take away, private functions and special events are also catered for.
'18 Fraser Gallop Estate <i>'Parterre' Cabernet Sauvignon (Margaret River, WA)</i>	\$12 / \$44	Tailor made banquets are also available for parties over 8 people.
'16 Quarisa Treasures <i>Cabernet Sauvignon (Coonawarra, SA)</i>	\$40	Special banquet menus start at \$70.00 per head.
'21 Turkey Flat Butchers Block <i>Shiraz (Barossa Valley, SA)</i>	\$11.5/ \$42	Ask staff for more details.
'19 Singlefile <i>Shiraz (Frankland River, WA)</i>	\$55	

