
DINNER MENU

J A P A N E S E C U I S I N E

Entrée



EDAMAME BEAN

Garlic edamame bean
9.9



AGEDASHI TOFU

2pcs
9.9



YAKITORI

Grilled chicken skewers
15.9



SHRIMP BALL

6pcs shrimp dumpling
15.9



GYOZA

6pcs of fried or Steam pork dumpling
14.9



JAPANESE VEGE DUMPLING

8pcs fried or steam
14.9



TAKOYAKI

6pcs octopus ball
13.9



PRAWN TWISTER

14.9



SQUID KARAAGE

Small 8.5
16.9



SALMON KARAAGE

Small \$9
17.9



COCKTAIL SHRIMP WASABI MAYO

Marinated peeled shrimp with
japanese mayo, wasabi and tobikko
14.9



BEEF TATAKI

Delicate sliced of Beef seared
with special sauce
21.9



MOANA SALAD

Fried squid and prawn on
vegetables with mayo and dressing
21.9



SALMON NUTA

Salmon, avocado, cheese rolled in
a cucumber with special vinegar
18.9

SELECT MAIN DISH



MINATO ZEN

Miso Soup
Three Seasonal Appetisers Prawn Twisters,
Salmon Avocado Roll, Aburi Nigiri (salmon, shrimp)
Sashimi (salmon, red shrimp), Tamagoyaki,
Tempura (prawn, vegetable)
+
MAIN DISH (with rice)

| 66.9 + EXTRA CHARGE

SELECT MAIN DISH



KOJIRO ZEN

Miso Soup
Three Seasonal Appetisers Soft-Shell Crab Karaage,
Aburi Nigiri (salmon, scallop, chan-chan salmon,
shrimp)
Sashimi (salmon, red shrimp, scallop + tobikko),
Tamagoyaki, King Prawn Tempura
+
MAIN DISH (with rice)

| 85.9 + EXTRA CHARGE

COURSE MENU

SELECT MAIN DISH



MISO KATSU (Chicken or Pork)

Crispy deep-fried chicken or pork with our original miso katsu sauce and tartar sauce



CHICKEN KARAAGE

Crispy deep-fried chicken with garlic ponzu sauce and tartar sauce



SWEET SOUR CHICKEN KARAAGE

Crispy deep-fried chicken karaage and vegetables dressed with our thick sweet and sour sauce



TUNA KATSU

Crumbed light-fried tuna with garlic ponzu sauce and wasabi
EXTRA | 7



TOFU MISO KATSU

Crumbed deep-fried tofu with our original miso katsu sauce



KATSUNI (Chicken or Pork)

Crumbed deep-fried chicken or pork cooked with egg and soy-based soup



SWEET SOUR TOFU KARAAGE

Crispy deep-fried tofu karaage and vegetables dressed with our thick sweet and sour sauce



SALMON NABE

Fresh salmon, tofu and vegetables cooked in a miso-based soup
EXTRA | 9



SALMON HOOPA

Fresh salmon cooked on a fragrant Hooba leaf with butter and our original Hooba miso sauce
EXTRA | 6

YAGYU ZEN For two people (or more)

Miso Soup
 Three Seasonal Appetisers Prawn Twisters, Salmon Avocado Roll, Aburi shrimp nigiri, sashimi(salmon, snapper), tamagoyaki tempura (prawn, vegetable)
 +
 2 x MAIN DISH (with rice)

FOR TWO
| 114 + EXTRA CHARGE



SELECT MAIN DISH

SELECT MAIN DISH

SUITABLE FOR GROUP

ADD 57 + EXTRA CHARGE FOR EXTRA PERSON

AKEMI ZEN

Miso Soup, Appetisers Aburi Sushi (salmon, shrimp), salmon sashimi, tamagoyaki, vegetable tempura
 +
 MAIN DISH (with rice)



SELECT MAIN DISH

VEGETABLE ZEN

Miso soup, Appetisers 2pcs Inari and 4pcs Avocado (or 3pcs Eggplant) roll sushi, tamagoyaki, agedashi tofu vegetable tempura
 +
 MAIN DISH (with rice)

| 49.9 + EXTRA CHARGE



SELECT MAIN DISH

VEGETARIAN

COURSE MENU

SELECT MAIN DISH



TERIYAKI CHICKEN

Tender chicken thigh, braised in original teriyaki sauce on a bamboo leaf finished with butter and served with tartar sauce
 EXTRA | 3



SALMON TERIYAKI

Fresh salmon, braised in our original teriyaki sauce on a bamboo leaf, finished with butter and served with tartar sauce
 EXTRA | 6



SEAFOOD NABE

Fresh salmon, red shrimp, snapper tofu and vegetables cooked in a miso-based soup with butter
 EXTRA | 9



EYE FILLET BEEF STEAK

Eye fillet beef cooked on teppan plate with original Hooba miso sauce and garlic ponzu sauce
 EXTRA | 9



WAGYU BEEF HOOBA

Sliced WAGYU beef cooked on a fragrant Hooba leaf with butter and original Hooba miso sauce
 EXTRA | 10



WAGYU BEEF SUKIYAKI

Sliced WAGYU beef and vegetables cooked in a soy-based soup
 EXTRA | 13



UNAGI KABAYAKI

Grilled eel with teriyaki sauce
 EXTRA | 13



GYU MISO KATSU

Crumbed light fried Eye fillet with original miso sauce and salad
 EXTRA | 13



MISO YAKI SNAPPER(TARAKIHI)

Fresh tarakihi(snapper) cooked on a bamboo leaf served with our original Saikyo miso sauce
 EXTRA | 7

| SASHIMI

We proudly utilize fresh New Zealand salmon and snapper in our dishes, expertly complemented with premium-grade wasabi and YAMASA soy sauce. We invite you to savor this exquisite combination.



▲ REGULAR SASHIMI | 47.9

SMALL SASHIMI 23.9

8pcs

REGULAR SASHIMI 47.9

17pcs

LARGE SASHIMI 89.9

35pcs

| SALMON SASHIMI



▲ SPECIAL SALMON SASHIMI | 59.9

SMALL SALMON SASHIMI 19.9

6pcs

REGULAR SALMON SASHIMI 37.9

12pcs

SPECIAL SALMON SASHIMI 59.9

20pcs

| TEMPURA

YASAI TEMPURA

Kumara, eggplant, bean mushroom etc | 18.9

ASSORTED TEMPURA

2prawn, 2fish with vegetable | 29.9

PRAWN TEMPURA

King prawn (4pcs) & vegetable | 21.9



RAMEN

Ramen noodles served in soup of your choice

- **Miso Ramen Soup**

Balanced blend of *pork bone, kelp and miso for unique flavors

- **Shoyu Ramen Soup** VEGETARIAN

Soy sauce base with kelp sweetness

TERIYAKI CHICKEN RAMEN

Grilled tender chicken thigh on ramen noodles, served in soup of your choice

Miso | 29.9 Shoyu | 28.4



PORK KATSU RAMEN (or CHICKEN)

Miso | 29.9 Shoyu | 28.4

WAGYU BEEF RAMEN

Sliced Australian WAGYU beef on ramen noodles served in soup of your choice

Miso | 34.9 Shoyu | 33.4

VEGETARIAN

TOFU RAMEN

Deep-fried tofu karaage on ramen noodles served in soup of your choice

Miso | 27.9 Shoyu | 26.4

UDON

TERIYAKI CHICKEN UDON

Grilled tender chicken thigh on udon noodles, served in a soy-based soup | 27.9

WAGYU BEEF UDON

Sliced Australian WAGYU beef on udon noodles, served in soy-based soup | 31.9

VEGETARIAN

TOFU UDON

Deep-fried tofu karaage on udon noodles, served in soy-based soup | 25.9

CRISPY CHICKEN UDON

Deep fried chicken thigh on udon noodles. Served in a soy based soup

| 27.9



MISO KATSU

Our miso katsu sauce is carefully handcrafted, blending various types of miso, sugar, and mirin. We've faithfully preserved the same flavor since our opening 16 years ago. Our chef carefully coats ingredients with breadcrumbs for a crispy texture and you can savor the juiciness of the ingredients with our original sauce.



CHICKEN MISO KATSU

Crumbed deep-fried chicken with our original miso katsu sauce, tartar sauce and salad

Large | 37.9 Medium | 26.9 (with rice 3.9)



PORK MISO KATSU

Crumbed deep-fried pork with our original miso katsu sauce, tartar sauce and salad
Large | 41.9 Medium | 26.9 (with rice 3.9)



TUNA KATSU

Crumbed light-fried tuna with garlic ponzu sauce, wasabi and salad
| 34.9 (with rice 3.9)



TOFU MISO KATSU

Crumbed deep-fried tofu with our original miso katsu sauce and salad
Large | 37.9 Medium | 26.9 (with rice 3.9)



KING PRAWN KATSU

Crumbed deep-fried king prawn with vegetable sauce, tartar sauce and salad
| 34.9 (with rice 3.9)



GYU MISO KATSU

Crumbed light fried Eye fillet with original miso sauce and salad

| 43.9 (with rice 3.9)

KATSUNI

PORK KATSUNI

Crumbed deep-fried pork, cooked with egg in a soy-based soup

I 26.9 (with rice 3.9)



Our miso katsu sauce is carefully handcrafted, blending various types of miso, sugar, and mirin. Our chef carefully coats ingredients with breadcrumbs for a crispy texture and you can savor the juiciness of the ingredients with our original sauce.

CHICKEN KATSUNI

Crumbed deep-fried chicken cooked with egg in a soy-based soup

I 26.9 (with rice 3.9)



CURRY



PORK KATSU CURRY

Mild Japanese curry with crumbed pork and vegetables with rice

I 31.9 (with rice)



WAGYU BEEF CURRY

Mild Japanese curry with sliced Australian WAGYU beef and vegetables with rice

I 36.9 (with rice)

VEGETARIAN

TOFU KATSU CURRY

Mild Japanese curry with crumbed tofu and vegetables served with rice

I 31.9 (with rice)

CHICKEN KATSU CURRY

Mild Japanese curry with crumbed and vegetables served with rice

I 31.9 (with rice)



| HOOBA YAKI

WAGYU BEEF HOOBA YAKI

Marinated sliced NZ beef with bulgogi sauce & glass noodle

¥ 36.9 (with rice 3.9)



These tableside cooking dishes are traditional Japanese cuisine, nurtured by the culture of Japanese inns. They will be prepared right before your eyes, taking approximately 10 minutes.

SALMON HOOBA YAKI

Fresh salmon, cooked on a fragrant Hooba leaf with butter and our original Hooba miso sauce

¥ 32.9 (with rice 3.9)



TERIYAKI SALMON ▼

Fresh salmon, braised in our original teriyaki sauce on a bamboo leaf finished with butter and served with tartar sauce

¥ 32.9 (with rice 3.9)



▲ UNAGI KABAYAKI

Whole Japanese eel. Braised in eel sauce and cooked on a bamboo leaf with teriyaki

¥ 36.9 (with rice 3.9)



▲ TERIYAKI CHICKEN

Tender chicken thigh, braised in our original teriyaki sauce on a bamboo leaf finished with butter and served with tartar sauce

¥ 29.9 (with rice 3.9)



| MISO YAKI

MISO YAKI SNAPPER(TARAKIHI)

Fresh snapper, cooked on a bamboo leaf served with our original saikyo miso sauce

¥ 34.9 (with rice 3.9)



MARINATED SPICY PORK

Marinated lightly with spicy and cooked on a bamboo leaf

¥ 32.9 (with rice 3.9)



| NABE

SALMON MISO NABE

Fresh salmon, tofu and vegetables
cooked in a miso-based soup

| 35.9 (with rice 3.9)

SEAFOOD NABE

Fresh salmon, red shrimp, snapper, tofu
and vegetables cooked in a miso-based soup
with butter

| 35.9 (with rice 3.9)



◀ WAGYU BEEF SUKIYAKI

Sliced Australian WAGYU beef and vegetables
cooked in a soy-based soup

| 39.9 (with rice 3.9)

▼ BBQ BEEF SUKIYAKI

Marinated special BBQ sauce with NZ
sliced beef & glass noodle

| 35.9 (with rice 3.9)

EYE FILLET BEEF STEAK ▶

Premium New Zealand eye-fillet beef
cooked on a teppan plate. served with original
Hooba miso sauce and garlic ponzu sauce

| 39.9 (with rice 3.9)



KARAAGE

We proudly feature a selection of Japanese beers, perfectly complementing our Japanese cuisine. These crisp and flavorful brews enhance the dining experience leaving you delighted with every sip

SWEET SOUR CHICKEN KARAAGE

Crispy chicken karaage and vegetables dressed with thick sweet and sour sauce

¥ 26.9 (with rice 3.9)



SWEET SOUR SALMON KARAAGE

Crispy salmon karaage and vegetables dressed with thick sweet and sour sauce

¥ 29.9 (with rice 3.9)



SOFT SHELL CRAB KARAAGE

Crispy deep-fried soft-shell crab served with our original teriyaki sauce and tartar sauce

¥ 27.9 (with rice 3.9)



FLOUNDER KARAAGE

Deep-fried New Zealand flounder served with garlic ponzu sauce

¥ 35.9 (with rice 3.9)



SQUID KARAAGE

Deep fried squid tentacles with tartar sauce

¥ 16.9 (with rice 3.9)



CHICKEN KARAAGE

Crispy deep-fried chicken and salad with garlic ponzu sauce and tartar sauce

¥ 26.9 (with rice 3.9)

MINATO SUSHI SET

Flame-seared salmon avocado roll(4p)
Aburi nigiri(salmon, scallop, chan-chan salmon, shrimp)
with our original teriyaki sauce and mayonnaise
| 28.9

Lightly searing the surface of the sushi
enhances its aromatic flavours.
Our original teriyaki sauce pairs
exceptionally well with the sushi.



ABURI NIGIRI SUSHI

Flame seared nigiri sushi with teriyaki or
miso flavoured sauce and mayonnaise
(4 pieces)
| 17.6



ABURI SALMON NIGIRI

Teriyaki Flavour
| 17.6



CHAN-CHAN SALMON

Miso Flavour | 17.6

SHRIMP

Teriyaki Flavour | 17.6

SCALLOP

Teriyaki Flavour | 19.6

SNAPPER

Teriyaki Flavour | 17.6

VOLCANO TUNA ROLL

Tuna sashimi and avocado sushi roll with spicy
hot sauce, teriyaki sauce, mayonnaise and tabikko
4 pieces | 18.9 8 pieces | 35.8



SPICY HOT SHRIMP ROLL

Shrimp tempura, avocado and prawn sashimi
sushi roll with spicy hot sauce, teriyaki sauce,
mayonnaise and tabikko
4 pieces | 18.9 8 pieces | 35.8



SPIDER ROLL

Fried soft-shell crab sushi roll with our original teriyaki sauce and mayonnaise
4 pieces | 17.9 8 pieces | 33.8



ABURI SALMON ROLL

4 pieces | 13.4 8 pieces | 25.9



SALMON AVOCADO ROLL

Salmon, avocado and cucumber sushi roll
4 piece | 13.4 8 piece | 25.9



TERIYAKI CHICKEN ROLL

Teriyaki chicken and avocado sushi roll with original teriyaki sauce and mayonnaise
4 piece | 13.4 8 piece | 25.9



AOTEAROA ROLL

Snapper, salmon, avocado and cucumber sushi roll with poke sauce
4 piece | 13.9 8 piece | 27.4



VEGETARIAN

ABURI EGGPLANT ROLL

Eggplant, avocado and cucumber sushi roll with our original saikyo miso sauce and poke sauce
4 piece | 10.4 8 piece | 19.9



DRAGON ROLL

Eel, avocado and cucumber sushi roll with teriyaki sauce
8 pieces | 38.9

VEGETARIAN

Our tofu karaage and katsu are crafted with an additional step of freezing fresh soft tofu, creating a texture reminiscent of chicken. It's seasoned with our original sauce.

GRILLED MISO EGGPLANT

Grilled eggplant with our original Hooba miso sauce
| 16.9



SWEET SOUR TOFU KARAAGE

Crispy deep-fried tofu karaage and vegetables dressed with a thick sweet and sour sauce
| 26.9



TOFU ZANGI

Crispy deep-fried tofu karaage with our original Hooba miso sauce
| 12.9 (2 skewers)



AGEDASHI TOFU

Deep-fried soft tofu with tempura sauce
| 16.9 (4pcs)



TOFU MISO KATSU

Crumbed deep-fried tofu with our original miso katsu sauce served with salad (with rice 3.9)
Medium | 26.9 Large | 37.9



TOFU KATSU CURRY

Mild Japanese curry with crumbed tofu and vegetables served with rice
| 31.9 (with rice)



ABURI EGGPLANT ROLL

Eggplant, avocado and cucumber sushi roll with original saikyo miso sauce and poke sauce
4pcs | 10.9 8pcs | 19.9



VEGETABLE FRIED DUMPLING

Deep-fried vegetable dumpling
| 14.9



GREEN SALAD

Fresh mixed vegetables and seaweed with mayonnaise and our original dressing
| 15.9 (Miso or Sesame)



TOFU SALAD

Crispy deep-fried tofu karaage on a bed of fresh mixed vegetables and seaweed, served with mayonnaise and our original dressing
| 19.9 (Miso or Sesame)



SASHIMI | 47.9

Regular (17pcs)



MINATO JAPANESE CUISINE

MINATO BRIDGE | 79.9

Today's Fresh & Variety Sashimi



