DINNER MENU

JAPANESE CUISINE



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



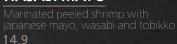
SQUID KARAAGE
Small 8.5
16.9



SALMON KARAAGE
Small \$9
17 9



COCKTAIL SHRIMP WASABI MAYO





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



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



KOJIRO ZEN

Miso Soup

Three Seasonal Appetisers Soft-Shell Crab Karage, Aburi Nigiri(salmon, scallop, chan-chan salmon,

Sashimi (salmon, red shrimp, scollop + tobikko), Tamagoyaki, King Prawn Tempura

MAIN DISH (with rice)

85.9 + EXTRA CHARGE

COURSE MENU

SELECT MAIN DISH



MISO KATSU (Chicken or Pork)



TUNA KATSU



SWEET SOUR **TOFU KARAAGE**



CHICKEN KARAAGE





TOFU MISO KATSU



SALMON NABE

EXTRA | 9



SWEET SOUR CHICKEN KARAAGE

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



KATSUNI (Chicken or Pork)



SALMON HOOBA

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



YAGYU ZEN For two peopole (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



AKEMIZEN

Miso Soup, Appetisers Aburi Sushi (salmon, shrimp), salmon sashimi, tamagoyaki, vegetable tempura

MAIN DISH (with rice)



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

COURSE MENU

SELECT MAIN DISH



TERIYAKI CHICKEN



EYE FILLET BEEF STEAK

EXTRA | 9



UNAGI KABAYAKI



SALMON TERIYAKI



WAGYU BEEF HOOBA

EXTRA 110



GYU MISO KATSU



SEAFOOD NABE

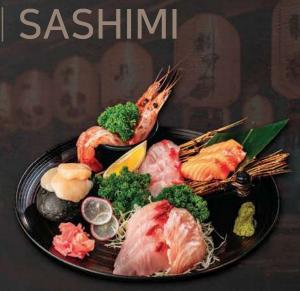


WAGYU BEEF SUKIYAKI

EXTRA | 13



MISO YAKI SNAPPER(TARAKIHI)



A REGULAR SASHIMI I 47.9

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.

SMALL SASHIMI 8pcs	23.9
REGULAR SASHIMI 17pcs	47.9
LARGE SASHIMI 35pcs	89.9

SALMON SASHIMI



A SPECIAL SALMON SASHIMI L 59 9

SMALL SALMON SASHIMI 19.9

6pcs

REGULAR SALMON SASHIMI 37.9

SPECIAL SALMON SASHIMI 59.9

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 noodles served in soup of your choice

- Miso Ramen Soup miso forunique flavors
- Shoyu Ramen Soup (VEGETARIAN) Soy sauce base with kelp sweetness

TERIYAKI CHICKEN RAMEN

Miso 129.9 Shoyu 128.4



PORK KATSU RAMEN (or CHICKEN)

Miso | 29.9 Shoyu | 28.4

WAGYU BEEF RAMEN

Sliced Australian WAGYU beef on ramen noodles served Miso 134.9 Shoyu 133.4

VEGETARIAN

TOFU RAMEN

Deep-fried tofu karaage on ramen noodles served in soup of your choice Miso **127.9** Shoyu **126.4**

UDON

TERIYAKI CHICKEN UDON

soy-based soup

WAGYU BEEF UDON

Sliced Australian WAGYU beef soy-based soup

VEGETARIAN

TOFU UDON

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



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 **137.9** Medium **126.9** (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 ponzusauce, wasabi and salad **34.9** (with rice 3.9)



Crumbed deep-fried tofu with our original miso katsu sauce and salad

Large **1 37.9** Medium **1 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 1 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 **1 26.9** (with rice 3.9)



CURRY



PORK KATSU CURRY

Mild japanese curry with crumbed pork 131.9 (with rice)

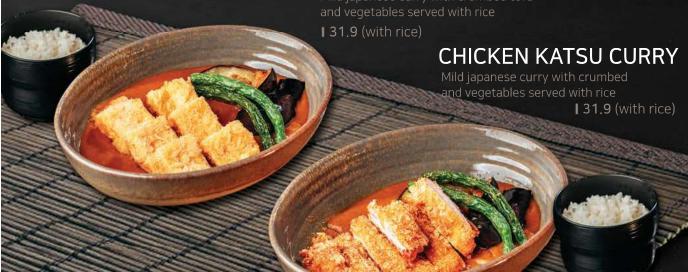


WAGYU BEEF CURRY

Mild japanese curry with sliced Australian WAGYU beef and vegetables with rice 1 36.9 (with rice)

VEGETARIAN

TOFU KATSU CURRY



HOOBA YAKI

WAGYU BEEF HOOBA YAKI

Marinated sliced NZ beef with bulgogi sauce & glass noodle

136.9 (with rice 3.9)

These tableside cooking dishes are traditional japanese cuisine, nutrued 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 **1 32.9** (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

1 29.9 (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

1 32.9 (with rice 3.9)





▲ UNAGI KABAYAKI

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

1 36.9 (with rice 3.9)

MISO YAKI

MISO YAKI SNAPPER(TARAKIHI)



MARINATED SPICY PORK

Marinated lightly with spicy and cooked on a bamboo leaf **I 32.9** (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

1 26.9 (with rice 3.9)



SWEET SOUR SALMON KARAAGE

Crispy salmon karaage and vegetables dressed with thick sweet and sour sauce 129.9 (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 garlice ponzu sauce

1 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 1 26.9 (with rice 3.9)



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



CHAN-CHAN SALMON

Miso Flavour | 17.6

SHRIMP

Teriyaki Flavour **I 17.6**

ABURI SALMON NIGIRI

Teriyaki Flavour **I 17.6**



SCALLOP

Teriyaki Flavour 119.6

SNAPPER

Teriyaki Flavour 117.6

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



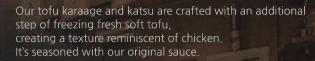
DRAGON ROLL

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

VEGETARIAN

GRILLED MISO EGGPLANT

116.9



SWEET SOUR TOFU KARAAGE

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





TOFU ZANGI

Crispy deep-fried tofu karaage with 112.9 (2 skewers)



AGEDASHI TOFU

Deep-fried soft tofuwith tempura

116.9 (4pcs)



TOFU MISO KATSU

Crumbed deep-fried tofu with our origina miso katsu sauce served with salad (with rice 3.9)

Medium 126.9 Large 137.9



TOFU KATSU CURRY

Mild japanese curry with crumbed tofu and vegetables served with rice

I 31.9 (with rice)



ABURI EGGPLANT ROLL

Eggplant, avocado and cucumber sushi roll

4pcs 110.9 8pcs 119.9



VEGETABLE FRIED DUMPLING

Deep-fried vegetable dumpling

114.9

GREEN SALAD

I 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





MINATO JAPANESE CUISINE





