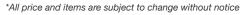
DINNER TAKEAWAY MENU

DINNER: 6:00 PM - 8:00 PM

SALADS & SOUPS サラダ スープ		MAKI SUSHI 巻き寿司 rolled sushi	
GREEN SALAD グリーンサラダ cabbage, carrot, mayo with homemade Japanese dressing	\$7.5	ジャンボサーモンアボカドロール	os)\$28.5
TOFU SALAD 豆腐サラダ	\$15	fresh New Zealand salmon, avocado, sesame seeds	Φ00.0
fresh kinugoshi tofu, vegetables served with silky sesame dre		VEGETABLE ROLL ベジタブルロール (8g avocado, carrot, tomato, cucumber, sesame seeds	os)\$26.8
SEAWEED SALAD 海藻サラダ \$15 fresh seaweed, wakame, cucumber served with homemade Japanese dressing		SPIDER ROLL スパイダーロール soft-shelled crab and kaiware radish sushi roll with plum soba tempura drizzled with mayo, sesame seeds	
ORGANIC MISO SOUP オーガニック味噌汁 organic white miso soup with tofu and spring onions	\$4.5		os)\$28.5
RICE (STEAMED RICE) ご飯	\$4.5	cooked tuna, avocado, spring onion, dashimaki egg, carrot, mayo, sesame seeds	
premium grade steamed white rice AGEMONO 揚げ物 Deep fried dishes		TERIYAKI CHICKEN ROLL照り焼チキンロール (8r teriyaki chicken, avocado, dashimaki egg, cucumber, mayo, sesa	ns)\$31.5 me seeds
EBITEMPURA 海老天婦羅 tiger prawn tempura served with tempura dipping sauce	\$24	SPICYTUNA ROLL スパイシーツナロール fresh tuna, cucumber, avocado, dashimaki egg, mayo, sesame seeds with spicy sauce	os)\$33.5
VEGE TEMPURA ベジタブル天婦羅 selection of vegetable tempura served with tempura dipping		EBITEMPURA ROLL 海老天婦羅ロール crispy prawn tempura, carrot, cucumber, dashimaki egg, mayo, sesame seeds	os)\$31.5
SOFT-SHELL CRAB TEMPURAソフトシェルクラブ天教 crispy soft-shell crab tempura served with tempura dipping s			sps)\$42
AGEDASHI TOFU 揚げ出し豆腐 \$20 deep-fried tofu with carrot, spring onion in dashi broth			
KARA-AGE 唐揚げ \$30		SASHIMI NIGIRI 刺身 握り	
Japanese-style fried chicken served with lemon pepper, aonori flakes, curr mayo	y salt, homemade	SALMON SASHIMI 7 pieces サーモン刺身	\$28
SPICY KARA-AGE スパイシー唐揚げ	\$30	TUNA SASHIMI 7 pieces マグロの刺身	\$29
Japanese-stlyle fried chicken coated in homemade spicy sauce		SALMON NIGIRI 6 pieces サーモン握り	\$30
NOODLES 麺類			
Bowl of noodles in soup TANUKI UDON たぬきうどん	\$25.2	SASHIMI MORIAWASE 刺身盛り合わせ	
plain udon/soba with fried tempura batter and spring onio		SASHIMI SMALL 刺身スモール 9 pieces	\$32
WAKAME UDON わかめうどん served with wakame (seaweed), fried tempura batter and	\$28 spring onion	SASHIMI LARGE 刺身ラージ 15 pieces, scampi and scallop	\$55
CHICKEN UDON チキンうどん served with chicken, fried tempura batter and spring onion	\$35 n	SUSHI MORIAWASE 寿司盛り合わせ	
MAIN DISH メインディッシュ		SUSHI SMALL 寿司スモール 3 pieces nigiri, 4 pieces sushi roll, dashi maki egg	\$29
GION TERIYAKI CHICKEN 祇園照り焼きチキン Gion signature teriyaki chicken served with carrot, leek, toasted sesam spring onion, botan rice	\$48.5 ne seeds, mayo,	SUSHI LARGE 寿司ラージ 8 pieces nigiri, 6 pieces sushi roll, dashi maki egg	\$55
EYE FILLET BEEF TERIYAKI ビーフ照り焼き tender eye fillet with garlic butter teriyaki sauce served with carrot, lee mayo, toasted sesame seeds, botan rice	\$56 ek, spring onion,	SUSHI & SASHIMI 寿司 刺身	
KING SALMON TERIYAKI サーモン照り焼き grilled New Zealand king salmon brushed with teriyaki sauce served w		SUSHI & SASHIMI SMALL 寿司刺身スモール 9 pieces mixed sashimi, 2 pieces nigiri, 3 pieces sushi roll,	\$42 egg
sauce, spring onion, leek , carrot, renkon, beans, toasted sesame seec		SUSHI & SASHIMI LARGE 寿司刺身ラージ	\$56
DANIKO CHICKENI KATCI I パッコチセッカツ	\$48.5	40 along a language and a characteristic for the contract of t	I II



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\$48.5

PANKO CHICKEN KATSU パンコチキンカツ

deep-fried panko crumb chicken, leek, carrot served with tonkatsu sauce and mayo, toasted sesame seeds, botan rice

