

**DINNER MENU**

Available Monday - Sunday  
6.00pm - 10.00pm

**SPECIAL**

|   |       |
|---|-------|
| <b>Chef's Choice Mixed Nigiri</b> 6pc   | 22.00 |
| <b>Oyster Bucket 1 Dozen</b>            | 30.00 |
| With condiments and ponzu               |       |
| <b>Scampi Bowl 1 Dozen</b>              | 30.00 |
| With fresh wasabi                       |       |
| <b>Market Fish Sashimi Platter</b> 10pc | 32.00 |

**SUSHI ROLL** 4pc

|   |       |
|---|-------|
| <b>Early Bird</b>   | 16.00 |
| Japanese egg omelette, scrambled egg,<br>noritama rice sprinkle and QP mayo   |       |
| <b>Wabi-Sabi</b> V, GF  | 17.00 |
| Black rice, avocado, cucumber, seaweed salad,<br>capsicum and sour plum sauce |       |
| <b>Teriyaki Chicken</b>   | 18.00 |
| Teriyaki chicken, cucumber,<br>roasted sesame seeds and teriyaki sauce        |       |
| <b>Inferno</b>  | 18.00 |
| Black rice, prawn katsu, cucumber,<br>black tobiko and hot sauce              |       |
| <b>Novel Salmon and Avocado</b>   | 19.00 |
| Salmon, avocado, cucumber, tobiko and spicy mayonnaise                        |       |

**ENTRÉE**

|  |       |
|--|-------|
| <b>Steamed Edamame</b> V, GF   | 7.00  |
| With flake salt  |       |
| <b>Garden Salad</b> V  | 9.00  |
| With house-made dressing   |       |
| <b>Pan Fried Gyoza</b> (Pork or Chicken) 5pc                         | 12.00 |
| With garlic ponzu  |       |
| <b>Deep Fried Vegetable Gyoza</b> 5pc V                              | 12.00 |
| With ponzu   |       |
| <b>Jumbo Prawn Tempura</b> 1pc                                       | 12.00 |
| <b>Seasonal Vegetable Tempura</b> 8pc V                              | 15.00 |
| With dipping sauce   |       |
| <b>Katsura Tofu Caprese</b> V  | 15.00 |
| With fresh tofu, avocado, tomato,<br>sesame oil and wasabi soy sauce |       |

**MAIN**

|  |       |
|--|-------|
| <b>Katsura Nasu Tofu</b> V   | 32.00 |
| With pan fried vegetables and rustic miso sauce                                |       |
| <b>Grilled Market Fish of the Day</b>  | 38.00 |
| With fresh green, edamame, tobiko and garlic ponzu                             |       |
| <b>Free Range Chicken Thigh Teriyaki</b>                                       | 38.00 |
| With sautéed seasonal vegetables,<br>sesame seeds and signature teriyaki sauce |       |
| <b>New Zealand Prime Eye Fillet Steak</b>                                      | 42.00 |
| With grilled vegetables, rice flakes and<br>house-made wafu sauce              |       |

**SIDES AND NOODLES**

|  |       |
|--|-------|
| <b>Miso Soup</b>                                 | 3.00  |
| <b>Steamed Rice</b>                              | 3.00  |
| <b>Otsukemono</b> V                              | 9.00  |
| Assorted Japanese pickles                        |       |
| <b>Japanese Fried Rice</b> V                     | 10.00 |
| With vegetables, egg and soy sauce               |       |
| <b>Tempura Udon</b>                              | 20.00 |
| Hot soup noodle with prawn and vegetable tempura |       |

**DESSERT**

|  |       |
|--|-------|
| <b>Matcha Panna-cotta</b>  | 15.00 |
| With hazel nuts crumble, sesame cookie,<br>whip cream, berry sauce |       |
| <b>Katsura Trio</b>  | 18.00 |
| Sake brulee, chef's choice dessert and today's ice cream           |       |
| <b>Vanilla Ice Cream</b>   | 4.00  |
| <b>Chocolate Ice Cream</b>   | 4.00  |
| <b>Green Tea Ice Cream</b>   | 5.00  |
| <b>Red Beam Ice Cream</b>  | 5.00  |
| <b>Sesame Ice Cream</b>  | 5.00  |
| <b>Lychee Sorbet</b>   | 4.00  |

GF (Gluten Free), V (Vegetarian)