

# LUNCH MENU

**ZAKKUSHI MEAL** Includes rice, miso soup, salad and Japanese pickles

**ZAKKUSHI TEISHOKU**

**PREMIUM MEAL SET \$41**



**US Wagyu Beef** US Wagyu beef skewer w/ grated daikon & ponzu sauce  
**Premium Pork** Kurobuta pork shoulder w/ yuzu citrus chili  
**Duck Breast** Duck breast w/ yuzu citrus chili  
**Organic Chicken Thigh** Organic chicken thigh  
**Lamb Chop** NZ Lamb chop w/ sea salt & pepper

**ZAKKUSHI MEAL SET \$19.5**



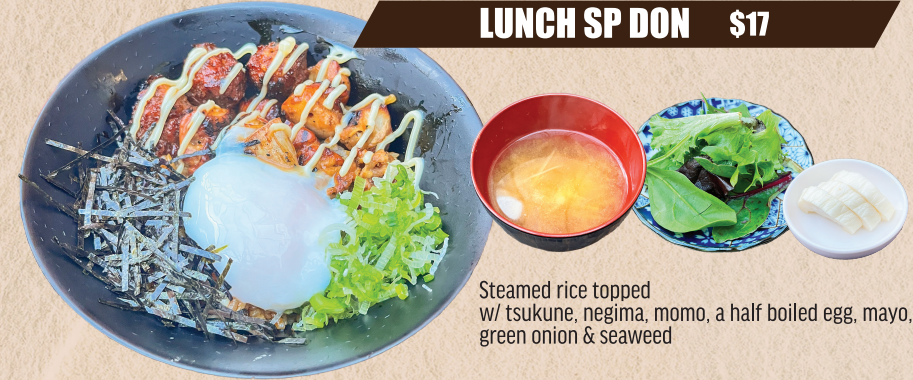
**Oropon Beef** Beef w/ grated daikon & ponzu sauce  
**P-toro** Crunchy & juicy pork  
**Umeshiso Yaki** Chicken thigh w/ sour plum sauce & Japanese basil  
**Momo** Chicken thigh  
**Tsukune** Boiled chicken meatballs

**LUNCH MEAL SET \$25**



**Zucchini** Zucchini w/ sea salt & butter  
**Tomato** Cherry tomato w/ basil  
**Eringi** King oyster mushroom w/ soy sauce & butter  
**Garlic Prawn** Prawn w/ soy sauce, butter & garlic chip  
**Unagi** Eel w/ teriyaki sauce & sansho pepper

**LUNCH SP DON \$17**



Steamed rice topped w/ tsukune, negima, momo, a half boiled egg, mayo, green onion & seaweed

**IPPIN**



**EDAMAME \$5**  
Boiled soy beans w/ sea salt



**TAKOWASABI \$5**  
Raw octopus mixed w/ wasabi stem & seaweed



**KARAAGE 3pcs \$6**  
Deep fried chicken thigh w/ mayo

**DESSERTS**

**BEER**



**HOJICHA PUDDING \$7**  
Roasted tea pudding w/ whipped cream



**BLACK SESAME CREME BRULEE \$9**  
House made black sesame crême Brûlée

❖ **SAPPORO DRAFT** 473ml  
~~\$8.5~~ → \$6.5

❖ **SEASONAL DRAFT BEER**  
Ask your server!

❖ **ASAHI DRAFT** 363ml  
~~\$8.5~~ → \$6.5