



Menu

### OPEN FOR DINING EVERY NIGHT 5.30PM - 10PM CLOSED TUESDAY

#### STARTERS

Pickles (yellow daikon, onion and kimchi) Salmon Sashimi

#### APPETIZERS

Signature spring rolls: prawn or veggie (choose one) Gyoza: miso pork / kimchi wagyu (spicy) (choose one)

SALAD Seasonal green with Japanese salad dressing

SAUCES FOR GRILLED MEAT Yakiniku (spicy) Miso mustard (mild spicy)

Apple and honey (sweet and sour)

SIDES Miso soup

Japanese rice

DESSERT Yuzu kakigori or Matcha ice-cream

(choose one)

TEA Roasted rice tea

# Sakura

WAGYU BEEF: (120 gr)

- M8-9 Chuck Rib Meat
- M8-9 Karubi Plate
- M6-7 Tri Tip
- M6-7 Oyster Blade
- M6-7 Chuck Tail Flap
- Pork Belly
- Chicken Rib

### 6 PEOPLE

#### PREMIUM BEEF UPGRADE

A5 tri tip M9+ chuck tail flap M9+ oyster blade M8-9 chuck rib meat M8-9 karubi plate

## Premim

### SEAFOOD ADD-ON Tiger prawn Calamari

SASHIMI ADD-ON Tuna Salmon Scallop

#### **STARTERS**

Pickles (yellow daikon, onion and kimchi) Salmon Sashimi

#### **APPETIZERS**

Signature spring rolls: prawn or veggie (choose one) Gyoza: miso pork / kimchi wagyu (spicy) (choose one)

#### **SALAD**

Seasonal green with Japanese salad dressing Soft shell crab salad with Japanese dressing

#### SAUCES FOR GRILLED MEAT

Yakiniku (spicy) Miso mustard (mild spicy) Apple and honey (sweet and sour)

SIDES

Miso soup Japanese rice

#### DESSERT

Yuzu kakigori or Matcha ice-cream (choose one)

TEA Roasted rice tea

# Ume 4 PEOPLE

WAGYU BEEF: (100 gr)

- M8-9 Chuck Rib Meat
- M8-9 Karubi Plate
- M6-7 Tri Tip
- M6-7 Oyster Blade

PREMIUM BEEF UPGRADE A5 Tri Tip M9+ Oyster Blade M8-9 Chuck Rib Meat M8-9 Karubi Plate SEAFOOD ADD-ON Tiger prawn Calamari

SASHIMI ADD-ON Tuna Salmon Scallop

- Pork Belly
- Chicken Rib

#### STARTERS Pickles

(yellow daikon, onion and kimchi) Salmon Sashimi

#### **APPETIZERS**

Signature spring rolls: prawn or veggie (choose one) Gyoza: miso pork / kimchi wagyu (spicy) (choose one)

#### **SALAD**

Seasonal green with Japanese salad dressing SAUCES FOR GRILLED MEAT

> Yakiniku (spicy) Miso mustard (mild spicy) Apple and honey (sweet and sour)

#### SIDES

Miso soup Japanese rice

#### DESSERT

Yuzu kakigori or Matcha ice-cream (choose one)

#### TEA Roasted rice tea

# Momo

WAGYU BEEF: (100 gr)

- M8-9 Chuck Rib Meat
- M8-9 Karubi Plate
- M6-7 Tri Tip

2 PEOPLE

PREMIUM BEEF UPGRADE A5 Tri Tip M9+ Oyster Blade M8-9 Karubi Plate SEAFOOD ADD-ON Tiger prawn Calamari

SASHIMI ADD-ON Tuna Salmon Scallop

- Pork Belly
- Chicken Rib



## **BOOKING ESSENTIAL ON** 0421 829 282 **CAROLINE SPRINGS VIC.**