

Lunch Menu available 11:30 – 14:00 Wed – Sat


BENTO BOX (LUNCH)

-  **ICHIRIN BENTO** \$27 
*Nigiri(4pcs), Uramaki roll(6pcs), Sweet Egg
Omelette, Kara-age Chicken and Salad*
-  **VEGETABLE BENTO** \$23 
*Teriyaki Tofu, Kakiage, Vegetable Tempura,
Sweet Egg Omelette and Rice*
-  **GOZEN BENTO (WEEKLY CHANGE) AVAILABLE**

SUSHI & SASHIMI

-  **ASSORTED SASHIMI** \$25 
 **SALMON SASHIMI** \$22 
 **ASSORTED NIGIRI (6pcs)** \$20 
 **ASSORTED CHIRASHI** \$26 
*A bowl of Sushi Rice Topped Assorted
Sashimi and Kinshi Egg*
-  **SALMON CHIRASHI** \$23 
*A bowl of Sushi Rice topped with Sashimi
Salmon and Kinshi Egg*






NIMONO

- HIRAMASA NIMONO** \$24 
*Porched Hiramasa with Tofu in Nimono
Sauce*

NOODLE

-  **AGEDASHI TOFU UDON** \$15
*Udon Noodle cooked in Bonito Dashi
Served with Agedashi Tofu*
- CHICKEN UDON** \$16
*Chicken and Udon Noodle cooked in Bonito
Dashi*
-   **TEMPURA UDON** \$18
*Udon Noodle cooked in Bonito Dashi Served
with Assorted Tempura*
- COLD GREEN TEA SOBA NOODLE** \$18
GTB Noodle served with Tempura

DONBURI








- KARA-AGE DON** \$16 
*Kara-age Chicken Cooked in Teriyaki Sauce
on bed of a Rice*
- CHICKEN KATSU DON** \$16 
*Deep fried crumbed Chicken and Eggs
cooked in Ten Dashi and placed over Rice*
-  **PRAWN TEMPURA DON** \$25 
*Prawn(5pcs) Tempura are served on bed of a
Rice with Kaeshi Sauce*
- EEL DON** \$20 
*Cooked Eel are served on bed of a Rice, Kinshi
Egg and Eel Sauce*

Daily Specials Available on Board










TERIYAKI

TERIYAKI CHICKEN	\$17	 
<i>Grilled Chicken with Salad & Teriyaki Sauce</i>		
TERIYAKI KING FISH	\$24	 
<i>Pan fried Kingfish with Salad & Teriyaki Sauce</i>		
 TERIYAKI TASMANIAN SALMON	\$24	 
<i>Pan fried Tasmanian Salmon with Salad & Teriyaki Sauce</i>		
MARGARET RIVER TDR FILLET	\$26	 
<i>Grilled Beef Fillet with Salad & Teriyaki Sauce</i>		

AGEMONO

ASSORTED TEMPURA	\$20	 
<i>Prawn(2pcs), Fish and Vegetables</i>		
 CHICKEN KARA-AGE	\$15	 
<i>Deep fried marinated Chicken served with Salad & Oroshi Ponzu Sauce</i>		
CHICKEN KATSU	\$15	 
<i>Deep fried bread crumbed Chicken served with Tonkatsu Sauce & Salad</i>		






SIDE

  RICE	\$3
 MISO	\$3
  SALAD	\$5
GYOZA (6pcs)	\$10
PRAWN TEMPURA (3pcs)	\$15
 AGEDASHI TOFU	\$8
  EDAMAME	\$6
 TAKOYAKI (6pcs)	\$8

DRINK & DESSERT

JAPANESE HOT GREEN TEA (玄米茶)	\$5
JAPANESE COLD GREEN TEA	\$4
SPARKLING WATER	\$3.5
SOFT DRINK	\$3
<i>Coke, Diet Coke, Coke ZERO, Lemonade</i>	
GREEN TEA ICE CREAM	\$5
SOY BEAN ICE CREAM	\$6

Seasonal Dessert is also available

 : Vegetarian  : Recommend for Kids  : Gluten free  : Gluten free available  : Chef Recommendation

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