



## **TAKEAWAY MENU**

**MONDAY – SUNDAY  
5.30PM – 11.30PM**

LAST ORDER AT 11.30PM



EDAMAME 8.56  
*steamed, sea salt*

MISO SOUP 8.56  
*tofu, seaweed, scallion*

CUCUMBER SESAME SALAD 10.70  
*sour plum*

CRISPY TOKYO GYOZA 12.84  
*chicken, cabbage, miso*

CRISPY CHICKEN 12.84  
*flat rice, truffle salt, tomato ponzu*

MISO GLAZED EGGPLANT 17.12  
*sweet ginger red miso, ricotta cheese*

WAGYU BEEF GYOZA 27.82  
*chilli sauce*

## Maki

7 TREASURE VEGETABLE 17.12  
*avocado, cucumber, asparagus, kanpyo, yama gobo, shiso, soy paper*

CALIFORNIA 21.40  
*king crab, cucumber, avocado*

TRUFFLE UNAGI ROLL 26.75  
*avocado, sweet soy, cucumber*

SHRIMP TEMPURA 24.61  
*cucumber, honey wasabi, avocado*



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*Add 1 gram of shaved fresh black truffle or caviar to any dish for an additional \$20*

<b>SPICY TOFU HOT POT</b> <i>assorted vegetables</i>	<b>26.75</b>
<b>WILD MUSHROOM FRIED RICE</b> <i>shiitake, shimeji, maitake, koshihikari</i>	<b>26.75</b>
<b>BINCHO SAKURA CHICKEN</b> <i>pickled cherry tomatoes, crispy shallots</i>	<b>31.03</b>
<b>SCALLION FRIED RICE</b> <i>chicken, shrimp, scallops, mushrooms</i>	<b>34.24</b>
<b>GINGER HONEY-GLAZED SALMON</b> <i>lotus root, Tokyo negi</i>	<b>40.66</b>
<b>WAFU CARBONARA WITH UNI</b> <i>smoked butter</i>	<b>40.66</b>
<b>BARBECUED SHORT RIB</b> <i>gem lettuce, kochijan</i>	<b>48.15</b>
<b>MISO MARINATED BLACK COD</b> <i>fresh beets, burnt jalapeno vinaigrette</i>	<b>62.06</b>
<b>BONE IN PRIME SIRLOIN STEAK 600G</b> <i>aged red miso glaze, caramelized onion butter</i>	<b>136.96</b>