

のり — まき



Please fill out one menu form per person
to select your choice(s).

SET MENUS			
4-Hand Roll	5-Hand Roll	Omakase	Nori Maki
Salmon & Avocado Kingfish Hokkaido Scallop Torotaku	Salmon & Avocado Hokkaido Scallop Torotaku Kingfish Crab	Sashimi Plate 4 Pre-selected Rolls Special Roll Chawanmushi Dessert	Torotaku Aburi Salmon Belly Ikura Zuwai Crab & Kani Miso Hokkaido Scallop Trust Us CholesteRoll
34	43	69	89

OMAKASE HAND ROLL <i>All made fresh to order</i>			
Cucumber/Avocado with Sesame	6.5	Special Rolls	
Today's Shiromi (Daily Seafood)	9	Trust Us	25
Salmon & Avocado	9.5	<i>full of daily special seafood</i>	
JP Zuwai Crab & Kani Miso	9.5	Aburi Salmon Belly Ikura	28
Torotaku	9.5	<i>Salmon belly, Ikura</i>	
Kingfish	9.5	A5 Wagyu Roll	29
Hokkaido Scallop Creamy Tobiko	9.5	<i>A5 Wagyu, selection of Japanese import beef</i>	
◆ Southern Bluefin Tuna	9.5	CholesteRoll	29
◆ Aburi Anakyu	9.5	<i>Ikura, Torotaku, Ankimo, Chive, Sesame, Truffle Paste</i>	
◆ Crystal Bay Prawn (Raw)	9.5		

SASHIMI & SIDES			
Salmon (5pcs) <i>with sour miso sauce</i>	16.5	Chawanmushi <i>Japanese seafood steamed egg</i>	9
Southern Bluefin Tuna (5pcs) <i>with onion soy sauce</i>	18.5	Miso Soup	5
King Fish (5pcs) <i>with Dashi Goma soy sauce</i>	18.5	Daifuku Mochi (Dessert)	6.5

DRINKS & ALCOHOL			
Soft Drinks & Tea		Alcohol	
Sparkling Water	5.5	Kirin Lager (Beer 330 ml)	15
Coke Zero	5.5	Wakayama Umeshu (Umeshu 100 ml)	17
Ramune	5.5	Junmai (Sake 120 ml)	16.5
Jasmine Tea	5.5	Ginjo (Sake 120 ml)	19.5
Green Tea (Cold)	5.5	Daiginjo (Sake 120 ml)	24.5
Green Tea (Hot)	4.5	Premium Daiginjo (Sake 120 ml)	45

Please notify the staff
for any allergies or dietary requirements.

1.8% card fees applies
10% surcharge applies on weekends & 15% on public holidays

BEER

- Kirin Lager** 15.0 Japanese-style pilsner known for its crisp, clean, and refreshing taste. It offers a balanced flavour profile with subtle sweetness, delicate fruity notes, and a gentle hop bitterness.
 - Kanagawa, Japan
 - 330 ml

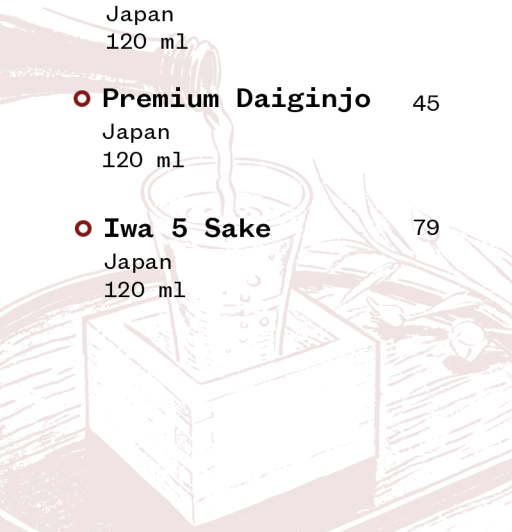
UMESHU

- ◆ Wakayama Umeshu** 17.0 Umeshu is Japanese plum wine with a sweet and sour flavour. Our selected Umeshu comes from Wakayama, the most renowned region for Ume farming in Japan.
 - Wakayama, Japan
 - 100 ml

SAKE

*CLASSIC TO EXCEPTIONAL
SEASONAL SELECTION. ROTATES REGULARLY.*

- Junmai** 16.5 Pure rice sake with no additives. Rich, full-bodied, slightly acidic. Rice polished to 70%. Served chilled.
 - Japan
 - 120 ml
- Ginjo** 19.5 Premium sake with rice polished to 60% . Fruity, aromatic, and complex. Served chilled.
 - Japan
 - 120 ml
- Daiginjo** 24.5 Super-premium sake with 50% polished rice. Delicate, refined, and fruity. Served chilled.
 - Japan
 - 120 ml
- Premium Daiginjo** 45 Seasonal and rare Daiginjo selection. Elegant and exclusive. Served chilled.
 - Japan
 - 120 ml
- Iwa 5 Sake** 79 **“The Dom Pérignon of Sake”** Crafted by Richard Geoffroy, former Chef de Cave at Dom Pérignon. IWA is a bold reimagining of sake: complex, layered, and elegant. A modern classic that bridges sake tradition with Champagne precision.
 - Japan
 - 120 ml



NORI
MAKI

KAISEN-DON



PRICE: \$39

(Weekdays Lunch Only) : Tuesday — Friday

Salmon, Kingfish, Tuna, Prawn, Scallop,
Kani, Anago, Truffle Sauce, Chives, Goma,
Takuan, Vinegared Rice and Dashi Soup



**Ask Chef for Soup to Turn into Ochazuke*