

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	
(M) Salmon & Avocado Kingfish Hokkaido Scallop Torotaku		(M) Salmon & Avocado Hokkaido Scallop Torotaku Kingfish Crab		(M) Sashimi Plate 4 Pre-selected Rolls Special Roll Chawanmushi Dessert		(M) Torotaku Aburi Salmon Belly Ikura Zuwai Crab & Kani Miso Hokkaido Scallop Trust Us CholesteRoll	
	36		45		69		89

OMAKASE HAND ROLL <i>All made fresh to order</i>							
Cucumber/Avocado with Sesame			7.5	Special Rolls			
Today's Shiromi (Daily Seafood) (M)			10	Trust Us (I)			26
Salmon & Avocado (A)			10.5	full of daily special seafood			
JP Zuwai Crab & Kani Miso (I)			10.5	Aburi Salmon Belly Ikura (A)			29
Torotaku (M)			10.5	Salmon belly, Ikura			
Kingfish (A)			10.5	A5 Wagyu Roll			30
Hokkaido Scallop Creamy Tobiko (I)			10.5	A5 Wagyu, selection of Japanese import beef			
◆ Southern Bluefin Tuna (A)			10.5	CholesteRoll (M)			30
◆ Aburi Anakyu (I)			10.5	Ikura, Torotaku, Ankimo, Chive,			
◆ Crystal Bay Prawn (Raw) (I)			10.5	Sesame, Truffle Paste			

SASHIMI & SIDES							
Salmon (5pcs) (A) <i>with sour miso sauce</i>			17.5	Chawanmushi (I) <i>Japanese seafood steamed egg</i>			10
Southern Bluefin Tuna (5pcs) (A) <i>with onion soy sauce</i>			19.5	Miso Soup (M)			5.5
King Fish (5pcs) (M) <i>with Dashi Goma soy sauce</i>			19.5	Daifuku Mochi (Dessert)			6.5

DRINKS & ALCOHOL							
Soft Drinks & Tea				Alcohol			
Sparkling Water			6.5	Kirin Lager (Beer 330 ml)			16
Coke Zero			6.5	Wakayama Umeshu (Umeshu 100 ml)			18
Ramune			6.5	Junmai (Sake 120 ml)			18
Jasmine Tea (Cold)			6.5	Ginjo (Sake 120 ml)			22
Green Tea (Cold)			6.5	Daiginjo (Sake 120 ml)			28
Green Tea (Hot)			5.5	Premium Daiginjo (Sake 120 ml)			45

(A) = Australian, (I) = Imported, (M) = Mixed
Please notify the staff for any allergies/dietary requirements

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

BEER

- Kirin Lager** 16 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 Umesu** 18 Umesu is Japanese plum wine with a sweet and sour flavour. Our selected Umesu 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** 18 Pure rice sake with no additives. Rich, full-bodied, slightly acidic. Rice polished to 70%. Served chilled.

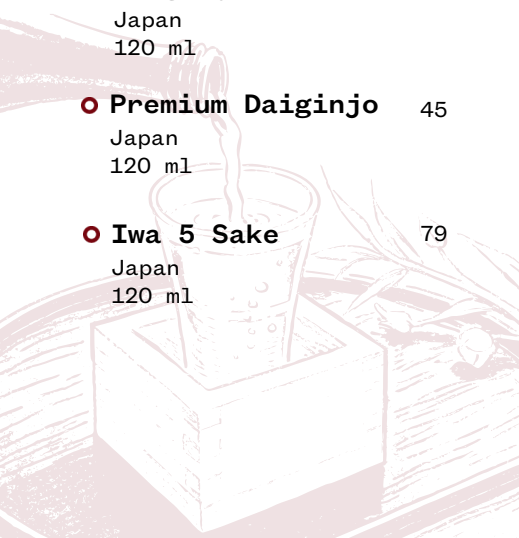
Japan
120 ml
- Ginjo** 22 Premium sake with rice polished to 60% . Fruity, aromatic, and complex. Served chilled.

Japan
120 ml
- Daiginjo** 28 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) : Monday — Friday

(M) - Salmon, Kingfish, Tuna, Prawn,
Scallop, Kani, Anago, Truffle Sauce,
Chives, Goma, Takuan, Vinegared Rice



**Ask Chef for Dashi Soup to Turn into Ochazuke*

NORI
MAKI

DELUXE



KAISEN-DON

PRICE: \$76

(Weekdays All-Day) : Monday — Friday

(M) Kaisendon comes with Miso Soup

Available only during Winter Season