

**IF YOU HAVE ANY DIETARY REQUIREMENTS,
PLEASE LET US KNOW
>MAY CONTAIN TRACES OF GLUTEN**

O T S U M A M I

EDAMAME	GF,U	6
Boiled soybeans with himalaya pink salt		
SPICY EDAMAME	GF,U	8
Stir-fried soybeans with garlic and Japanese seven spice chilli pepper		
NORI SHIO FRIES	U	7
French fries with Aonori seaweed and salt		
GOMA CABBAGE	GF,U	7
Cabbage lightly salted with sesame oil and seeds		
SPINACH OHITASHI	GF,U	9
Boiled spinach and enoki mushroom marinated with kelp soy broth		
TUNA SPAGHETTI SALAD		13
A refreshing dish of spaghetti, poached tuna, and fresh veggies, tossed in mayo dressing.		

S U S H I & S A S H I M I

Individual Fish Order Available

ASSORTED SASHIMI	[11PC]	GF	25
ASSORTED NIGIRI SUSHI	[4PC]	GF	16
OMAKASE NIGIRI SUSHI	[4PC MINIMUM]		5 EA
Raw fish on bed of rice			

Roll (All cut 8pc)

SPIDER ROLL			24
Deep-fried soft shell crab, avocado, tobiko, sweet soy, mayo			
MAYURA WAGYU ROLL		GF	27
Char-grilled mayura wagyu, caramelised onion, salad leaves, sesame seeds with spicy miso on side			
SALMON DELUXE		GF	24
Raw salmon & avocado inside, seared salmon & sweet soy mayo on top			
CALIFORNIA ROLL		GF	20
Poached prawn, avocado, cucumber, tobiko, salad leaves & mayo			
VEGGIE ROLL		GF, U	17
Avocado, carrot, cucumber, salad leaves and sesame seeds			

C O L D D I S H

TUNA TARTARE		19
Chopped fresh tuna, shallots, rocket, served with yuzu kosho(pepper) sauce		
ABURI SALMON TORO CARPACCIO		22
Seared salmon belly dressed with wasabi soy carpaccio sauce		
KINGFISH CEVICHE	GF	19
Raw kingfish & red onion marinated in yuzu juice, olive oil, dried shiso & seven spice		
MAYURA WAGYU TATAKI	GF	21
Thin slices of seared Mayura wagyu, onion & chives with grated daikon ponzu sauce		
POACHED CHICKEN SALAD	GF	18
Tender and shredded poached chicken tossed in a creamy sesame dressing		
DAIKON SALAD	GF,U	14
Julienne daikon, mixed vegetables, salad leaves with Akamaru soy dressing		
SUPER SALAD BOWL	GF,U	16
Avocado, broccoli, cauliflower, carrot, chia seeds, cherry tomato, soy beans, quinoa, mixed salad leaves & sweet potato crisps		

H O T D I S H

KARA AGE		17
Deep-fried chicken bites		
PORK OR VEGGIE GYOZA(6 PC) U		12
Pork or vegetable dumplings		
AGEDASHI TOFU	GF, U	15
Fried tofu in soy bonito broth AVAILABLE		
NASU DENGAKU	GF	14
Fried & grilled eggplant topped with sweet miso paste		
CHICKEN NAMBAN		26
Panko fried chicken with sweet and sour & Japanese tartare sauce		
TEMPURA	U	25
2pc tiger prawns & assorted vegetables with soy bonito broth AVAILABLE		
SAPPORO SOFT SHELL CRAB		18
3pc soft shell crab in sapporo beer batter with spicy sauce		
AKAMARU FISH & CHIPS		23
Sapporo beer-battered rockling & nori shio fries with lime mayo		
GRILLED KINGFISH COLLAR	GF	24
Served with soy daikon & lemon		
IKA YAKI	GF	16
Char-grilled calamari with sweet soy sauce		
TERIYAKI CHICKEN OR SALMON	GF	24
Char-grilled chicken or salmon with teriyaki sauce		

TEPPAN PLATES

MAYURA WAGYU STEAK GF 40
Char-grilled mayura wagyu(150g)
served with Akamaru steak sauce

SHOGA YAKI GF 24
Stir-fried pork belly slices,
onion & bean shoots with
sweet soy ginger sauce

YASAI ITAME GF,U 19
Stir-fried variety of vegetables
with soy ginger sauce
AVAILABLE

ADD TOFU +4
CHICKEN +6
PRAWN +7

OKONOMI-YAKI
Japanese style pancake
VEGAN 20
PRAWN 25
PORK 25

HOT POT

DOFE YAKI GF 24
Slow cooked Mayura wagyu, konjac with sweet miso braised
(Osaka soul food)

ODEN 27
Traditional Japanese stew with boiled eggs,
daikon, konjac, fish cake and wagyu in kelp broth

SIDE

RICE GF 4
MISO GF,U 4.5
AVAILABLE
SUSHI GINGER GF,U 4
SPICY SAUCE 2.5
GARDEN SALAD GF,U 5

DESSERT

GREEN TEA BRÛLÉE GF 10
**RED BEAN & COCONUT
PANNACOTTA** 12
YUZU HONEY GRANITA GF,U 7

ICE CREAM

GREEN TEA 6
BLACK SESAME 6