

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

OTSUMAMI

EDAMAME Boiled soybeans with himalaya pink salt	GF,U	6
SPICY EDAMAME Stir-fried soybeans with garlic and Japanese seven spice chilli pepper	GF,U	8
MORI SHIO FRIES French fries with Aonori seaweed and salt	U	8
GOMA CABBAGE Cabbage lightly salted with sesame oil and seeds	GF,U	7
SPINACH OHITASHI Boiled spinach and enoki mushroom marinated with kelp soy broth	GF,U	9
TUNA POTATO SALAD Poached tuna, potato and fresh veggies, tossed in mayo dressing	GF	12

SUSHI & SASHIMI

Individual Fish Order Available

ASSORTED SASHIMI [12PC]	GF	29
ASSORTED NIGIRI SUSHI [4PC]	GF	16
OMAKASE NIGIRI SUSHI [4PC MINIMUM] Raw fish on bed of rice		5 EA
<u>Roll (All cut 8pc)</u>		
SPIDER ROLL Deep-fried soft shell crab, avocado, tobiko, sweet soy, mayo		24
MAYURA WAGYU ROLL Char-grilled mayura wagyu, caramelised onion, salad leaves, sesame seeds with spicy miso on side	GF	28
SALMON DELUXE Raw salmon & avocado inside, seared salmon & sweet soy mayo on top	GF	25
CALIFORNIA ROLL Poached prawn, avocado, cucumber, tobiko, salad leaves & mayo	GF	20 AVAILABLE
VEGGIE ROLL Avocado, carrot, cucumber, salad leaves and sesame seeds	GF, U	17

C O L D D I S H

HOKKAIDO HOTATE TATAKI GF	7/PC
Seared scallop dressed with chopped salted kelp, shiso flakes, cucumber, lime juice and olive oil	
TUNA TARTARE	21
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	
CALAMARI SALAD	20
Fried calamari, fried onion, mixed vegetables, salad leaves with sweet chilli dressing	
BUTA SHABU-SHABU SALAD	20
Poached pork slice, mixed vegetables, salad leaves with sour miso dressing	
DAIKON SALAD GF,U	15
Julienne daikon, mixed vegetables, salad leaves with Akamaru soy dressing	
SUPER SALAD BOWL GF,U	18
Avocado, broccoli, cauliflower, carrot, chia seeds, cherry tomato, soy beans, quinoa, mixed salad leaves & sweet potato crisps	

H O T D I S H

GREENS	18
Saute green beans, broccoli, baby spinach with garlic miso sauce	
KARA AGE	18
Deep-fried chicken bites	
PRAWN GYOZA	14
PORK OR VEGGIE GYOZA(6 PC) U	12
Prawn, Pork or Vegetable dumplings	
AGEDASHI TOFU GF, U	15
Fried tofu in soy bonito broth	
NASU DENGAKU U	15
Fried & grilled eggplant topped with sweet miso paste	
CHICKEN NAMBAN	26
Panko fried chicken with sweet and sour & Japanese tartare sauce	
TEMPURA U	27
2pc prawns, 2pc rockling & assorted vegetables	
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	25
Served with grated daikon & lemon	
IKA YAKI	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 42
Char-grilled mayura wagyu(150g)
served with Akamaru steak sauce

WAGYU YAKINIKU GF 29
Stir-fried wagyu slices, cabbage,
onion & bean shoots with
garlic chilli miso soy sauce

SHOGA YAKI GF 25
Stir-fried pork belly slices,
onion & bean shoots with
sweet soy ginger sauce

YASAI ITAME GF,U 20
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

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

BLACK SESAME BRÛLÉE GF 10

**MIXED BERRY
CHOCOLATE MOUSSE** GF 10

WARABI MOCHI GF, U 8
Japanese starch cake with soya bean powder

ICE CREAM (2 SCOOP) GF 7

**GREEN TEA
BLACK SESAME**