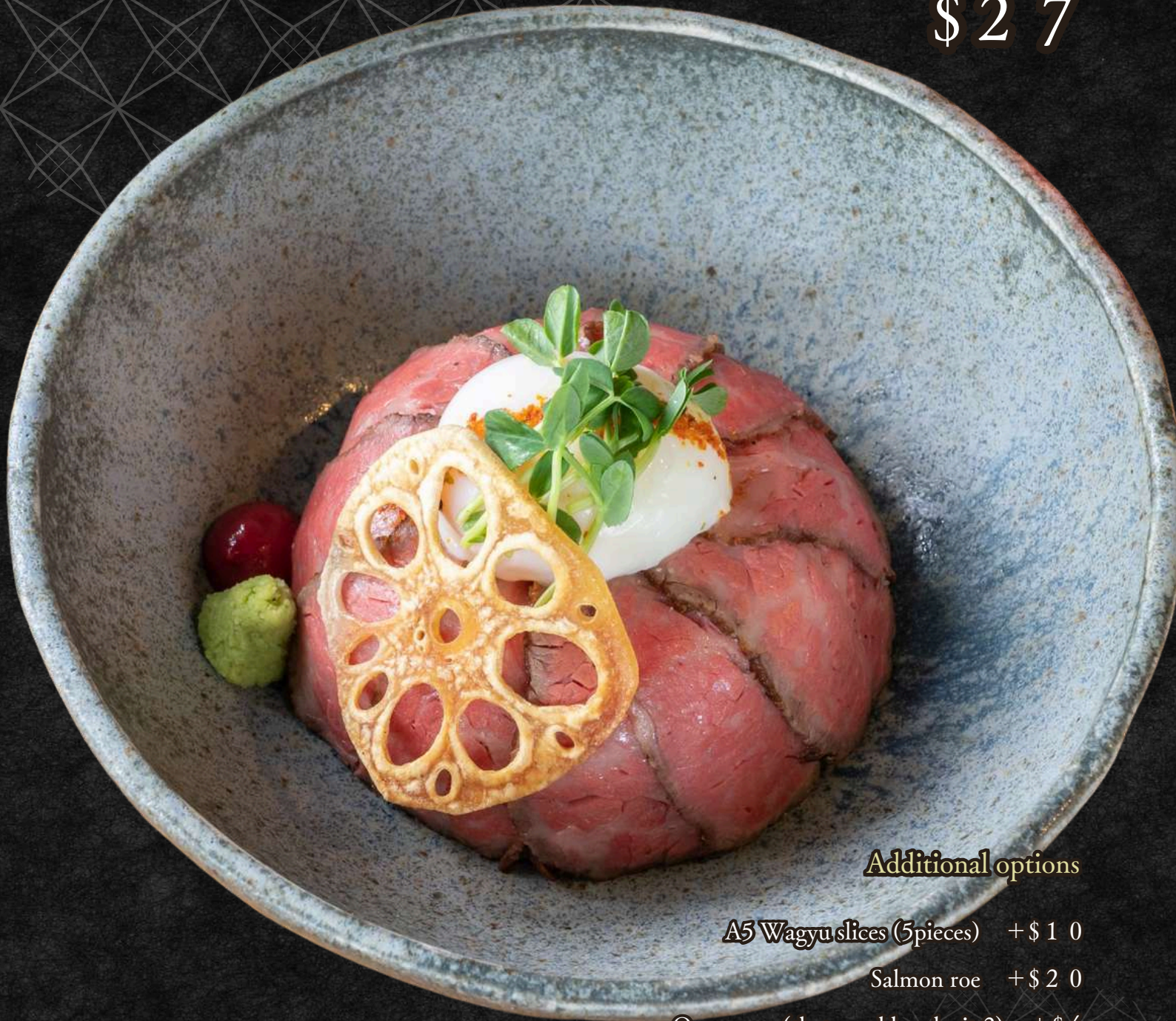


Wagyu Don

Rice with Garlic butter sauce, 2hrs Slow-cooked wagyu beef slices, Free range onsen egg, Crispy lotus root, Beetroot miso, Wasabi, Snow pea sprouts, Onion sauce.

\$ 2 7



Additional options

A5 Wagyu slices (5 pieces) + \$ 1 0

Salmon roe + \$ 2 0

Onsen egg (that would make it 2) + \$ 4

Paring Tea - Jin Jun Mei (B) + \$ 8

Premium virgin bud with golden tips, slight smoky, malt, and caramelized notes. Golden liquor with a sweet, slightly tannic palate cleanser and digestive aid.

Unagi (Eel) Hitsumabushi Don

Rice with Sweet soy sauce, Grilled Eel, Free range egg omelette, Okra, Shiso, Sansho Pepper, Halloumi cheese, Nori, Wasabi, Arare, Hōjicha dashi stock.

\$ 3 1



Additional options

Extra quarter of an Eel + \$ 8

Salmon roe + \$ 2 0

Double omelette egg + \$ 6

Paring Tea - Long Ching Dragon Well (G) + \$ 9

Light and crisp, nutty and delicately sweet. A refreshing palette cleanser with herbaceous notes, complement seafood dishes perfectly.

Hainan Chicken Don

Rice with Lemon grass ginger light soy sauce, Aburi organic chicken, Pickled shallot, Cucumber, Honey tomatoes, Fried onion, Ginger shallot sauce, Chilli sauce.

\$ 2 6



Additional options

Onsen egg +\$ 4

Extra

Honey tomatoes / Pickle cocktail onions / Cucumbers +\$ 4 each

Ginger shallot sauce / Chilli sauce +\$ 3 each

Paring Tea - Milky Oolong Tea (G) +\$ 9

Full leaf High Mountain oolong, Buttery rich aroma and honey peach notes.

Full mouth flavour, pleasant tannin, lasting and refreshing aftertaste, aids digestion.

Tonkatsu Don

Rice with Onion an, 2hrs Slow-cooked bangalow sweet pork tonkatsu, Free range scrambled eggs, Apple mayo, Roasted tomatoes, Red cabbage, Miso sesame sauce.

\$ 2 8

Premium loin (very limited) + \$ 8



Additional options

Double omelette egg + \$ 6

Extra

Red cabbage / Roasted tomatoes + \$ 4 each

Miso sesame sauce / House apple mayo + \$ 3 each

Paring Tea - Organic Lemon Myrtle Tea (H) + \$ 8

Organic Lemon Myrtle from Australia. Similar to lemongrass with distinctive sweetness. It has a smooth mouthfeel and refreshing, making it a caffeine-free herbal tea enjoyed by many.

DESSERT



Matcha Tiramisu

\$ 1 2

Black Sesame Warabi Mochi

\$ 1 2



Leona Chocolatier (6 pieces)

\$ 1 2



À LA CARTE

Tonkatsu (250g)	\$ 2 5
Premium Tonkatsu (320g)	\$ 3 2
Wagyu slices (10 pieces)	\$ 2 4
Unagi (4 pieces) \$ 1 8	(8 pieces) \$ 3 4
Hainan Chicken (250g)	\$ 2 3
White rice	\$ 5
12 Grain rice	\$ 7

Drinks

Non-alcohol

Kimino Yuzu Sparkling 250ml Bottle 9

Kimino Ume (Plum) Sparkling 250ml Bottle 9

Sparkling Water 750ml Bottle 6

Beer

Asahi Super Dry 330ml Bottle 10

Kirin Ichibanshibori 330ml Bottle 10

Sake

Dassai Junmai Daiginjo 300ml Bottle +3 (Yamaguchi) 48

Mio Sparkling Junmai 300ml Bottle (Hyogo) 39

Yuzushu (Yuzu) Umenoyado 180ml Bottle (Nara) 37

Aragoshi Momo (Peach) Umenoyado 180ml Bottle (Nara) 37

Aragoshi Ume (Plum) Umenoyado 180ml Bottle (Nara) 37

Wine

White - Chanmoris Yamanashi 2020 KOSHU 720ml 68

This wine is made from 100% Koshu grapes grown in Yamanashi Prefecture. Intense green apple fruit. Dry, yet aromatic. Meadow herbs. Delicate finish.

Red - Chanmoris Yamanashi 2023 Muscat Bailey A 750ml 68

This wine is crafted from Muscat Bailey A grapes grown in Yamanashi Prefecture. It offers a delicate aroma of strawberries and berries, complemented by a crisp, refreshing palate.

Premium Tea's

ARTISAN BLACK PAGODA (B) \$ 9

Delicate and light black tea hand- shaped from the tips of wild tea. Sweet and malty, rich and delicate.

GENMAICHA (G) \$ 8

Sencha with the roasted Genmai (rice) make a great palette cleanser and digestive. Popcorn like, aroma

JIN JUN MEI (B) \$ 8

Premium virgin bud, Golden tips, slight smoky, malt and caramelised notes, golden liquor, sweet slight tannin palette cleanser and digestive aid.

LONG CHING DRAGONWELL (G) \$ 9

Light and crisp, nutty and delicately sweet. A refreshing palette cleanser with herbaceous notes, complement seafood dishes perfectly.

ORGANIC LEMON MYRTLE (H) * \$ 8

Native Australian from QLD rainforest, tangy and sharp, sweetened to taste, provides and refreshing and zesty palette cleanser, great health tonic.

PEARL JASMINE (W) ** \$ 8

This artisan tea is hand and rolled into crescent shape. Gentle astringency with lovely fragrance.

HOJICHA (R) ** \$ 8

Hojicha is a bancha grade greentea (leaf & stems) that have been roasted. Warm nutty cup with notes of cocoa and barley

LAPSANG SOUCHONG (B) \$ 8

Famous smoky, rich and full flavoured yet still delicate enough to cleanse the palette, grease cutting tannins, smooth aftertaste, great for digestion.

MILKY OOLONG (G) \$ 9

Full leaf High Mountain oolong, Buttery rich aroma and honey peach notes. Full mouth flavour, pleasant tannin, lasting and refreshing aftertaste, aids digestion.

SENCHA (G) \$ 8

Fresh, herbaceous, grassy and green. Notes cut and complement seafood dishes, adding sweetness and lightness.

Dessert Tea's

MANGO GREEN (Iced) *** \$ 7

LYCHEE RED (Iced) */ *** \$ 7

PEACH MELBA (Iced) */ *** \$ 7

MATCHA LATTE (Hot/Cold) \$ 7

Premium Tea Leaves

ARTISAN BLACK PAGODA (B) 50G 35

JIN JUN MEI (B) 50G 30

LONG CHING DRAGONWELL (G) 50G 35

ORGANIC LEMON MYRTLE (H) * 50G 30

PEARL JASMINE (W) ** 50G 30

MILKY OOLONG (G) 100G 35

LAPSANG SOUCHONG (B) 50G 25

* Non caffeine ** Low caffeine *** Sugar syrup on side

(B) Black Tea (H) White Tea (G) Green Tea (R) Roast Tea (H) Herbal Tea