

DINNER MENU

kūjin 
JAPANESE CUISINE

DRINK MENU

	GL	BTL
SPARKLING		
KISSING BRIDGE SPARKLING CUVEE	9	36
MARQUIS DE LA TOUR BRUT - LOIRE FRANCE -		45
WHITE		
SEMILLON SAUVIGNON BLANC		
15' VASSE FELIX - MARGARET RIVER, WA -	10	48
RIESLING		
15' ST. JOHN'S ROAD PEACE - EDEN VALLEY, SA -	10	48
16' IRVINE - MOUNT BARKER, WA -	55	
SAUVIGNON BLANC		
15' BRAIDED RIVER - MARLBOROUGH, NZ -	10	48
15' ROTH HILL LILY - ADELAIDE HILLS, SA -		52
CHARDONNAY		
14' TIERRA - ADELAIDE HILLS, SA -	10	48
13' SCARBOROUGH YELLOW LABEL - HUNTER VALLEY, NSW -		58
PINOT GRIS/GRIGIO		
15' ROCCA - ABRUZZO, ITALY -		38
15' BABICH - MARLBOROUGH, NZ -	10	48
15' MAUDE - CENTRAL OTAGO, NZ -		52
ROSÉ		
14' D'ANJOU - LOIRE FRANCE -	9	43
RED		
PINOT NOIR		
14' MATAKANA - MARLBOROUGH, NZ -	10	48
15' YARRA GLENN - YARRA VALLEY, VIC -		55
SHIRAZ		
14' DOG RIDGE - MCLAREN VALE, SA -	10	48
14' PROGENY - HEATHCOAT, VIC -		55
SHIRAZ GRENACHE		
13' DELAS - RHONE, FRANCE -		45
CABERNET SAUVIGNON		
14' KILLERMAN'S RUN - CLARE VALLEY, SA -	10	48
CABERNET MERLOT		
13' WATERSHED - MARGARET RIVER, WA -		48
MALBEC		
14' JEANNERET - CLARE VALLEY, SA -	10	48

* Licensed BYO Wine Only - Corkage \$9 per bottle

SAKE (180ML)

NIGORI (UNFILTERED/CLOUDY SAKE)

SAYURI "SAYURI" - HYOGO JAPAN - (-11) 15

JUNMAI

BISHONEN "BEAUTIFUL BOY" - KUMAMOTO JAPAN - (+2) 13

GOKYO "FIVE BRIDGES" - YAMAGUCHI JAPAN - (+2) 18

JITSURAKU "REAL FUN" - HYOGO JAPAN - (+2.5) 14

NANBU BIJIN "SOUTHERN BEAUTY" - IWATE JAPAN - (+3) 15

KUJIN SAKE "HOUSE" - AUSTRALIA - (+6) 9

SENCU HASSAKU "8 TACTICS TO DRINK ON A BOAT" (+8) 17
- KOCHI JAPAN -

OTOKOYAMA "MAN'S MOUNTAIN" - HOKKAIDO JAPAN - (+10) 16

GINJO

TAMANO HIKARI "DEVINE LIGHT" - KYOTO JAPAN - (+3.5) 16

MABOROSHI NO TAKI "MIRAGE WATERFALL" - TOYAMA JAPAN - (+4) 13

MASUMI "GENUINE PURENESS" - NAGANO JAPAN - (+5) 15

DAI GINJO

SATO NO HOMARE "PRIDE OF THE VILLAGE" - IBARAGI JAPAN - (+4) 25

GINBAN BANSHU "SNOWY MOUNTAIN" - TOYAMA JAPAN - (+5) 17

Number in Brackets = SAKE METER VALUE (SMV)

A representation of the hydrometer used to measure the SMV (Nihonshu-Do) of sake is often printed on its label with the values presented in a horizontal scale. Higher

numbers represent "dry" and lower numbers represent "sweet". However, the dryness and sweetness may vary according to other factors

BEER / CIDER

ORION ON TAP 400ML	10
ASAHI ON TAP 334ML	9.5
ASAHI	9
KIRIN MEGUMI	9
SAPPORO BLACK LABEL	9
CASCADE PREMIUM LIGHT	6
KIRIN APPLE CIDER	9
KIRIN APPLE & PEAR CIDER	9

SPLIT OF JAPAN (60ML)

	GL	BTL
IPPIN PLUM WINE - IBARAKI JAPAN -	10	95
IPPIN YUZU CITRUS WINE - IBARAKI JAPAN -	10	95
SWEET POTATO SHOCHU (JAPANESE VODKA)	9	NA

SPIRITS (30ML)

GIN : BOMBAY SAPPHIRE	9
TENNESSEE WHISKEY : JACK DANIELS	9
IRISH WHISKEY : JAMESON	9
SCOTCH : JOHNNIE WALKER BLACK	9
TEQUILA : MONTE ALBAN	9
VODKA : ABSOLUT	9
RUM : BUNDABERG	9
WHITE RUM : BACARDI	9
CAMPARI	9
BOURBON WHISKEY: JIM BEAM	9

SOFT DRINKS

ANTIPODES SPRING WATER NZ	6.5(500ML)	12(1L)
ANTIPODES SPARKLING WATER NZ	7(500ML)	13(1L)
COKE, DIET, ZERO, SPRITE, SODA, TONIC		4
LEMON LIME BITTERS		5
ORANGE/APPLE JUICE		3.5
JAPANESE GREEN TEA (PER PERSON)		3

Sashimi



Tuna Tataki

Assorted Sashimi \$23
tuna, salmon and kingfish

King Fish Carpaccio \$21
with yuzu pepper, plum and citrus soy sauce

Wagyu Beef Tataki \$21
lightly seared with grated daikon ponzu vinaigrette and basil sauce

Tuna Tataki \$21
lightly seared with grated daikon ponzu vinaigrette and truffle oil

Pacific Oyster \$14
4p with citrus soy sauce



Assorted Sashimi

Sushi

Spider Roll \$17
soft shell crab, lettuce, cucumber fish roe and wasabi mayo

Ebi Ten Roll \$16
Black Tiger **Prawn Tempura**, lettuce, cucumber, fish roe and wasabi mayo

Spicy Tuna Roll \$16
Spicy marinated tuna, lettuce, cucumber and coriander

Vegetarian Roll [v] \$14
avocado, cucumber, lettuce, sweet fried tofu and pickled radish

Salmon & Avocado Roll \$16
fresh salmon, lettuce, avocado, white sesame and mayo

Salmon Nigiri \$15
6 pcs fresh tasmanian salmon



Spider Roll

Salad



Sashimi Salad

Sashimi Salad	\$20
tuna, salmon, kingfish, prawn with grated daikon ponzu vinaigrette and mayonnaise	
Garden Salad [v]	\$7.5
with onion dressing	
Tofu Wakame Seaweed Salad [v]	\$13
with onion dressing	
Soft Shell Crab Salad	\$15
deep fried soft shell crab with wasabi mayo and onion dressing	

Tapas

Edamade [v]	\$6.5	Gyoza 4P (Pork or Vegetable [v])	\$8.5
seasoned with salt		pan fried dumpling	
Spicy Edamame [v]	\$7.5	Karaage Chicken	\$9
with homemade chilli oil		4P deep fried marinated chicken with shallot soy sauce	
Agedashi Tofu [v] + (Fish Stock)	\$8.5	Soft Shell Crab Karaage	\$9
2p deep fried tofu with dashi (fish stock) sauce		deep fried marinated soft shell crab	
Green Beans & Snow Pea [v]	\$7.5	Boiled Vegetables [v]	\$8.5
with Sesame sauce		pumpkin, red capsicum, snow peas, baby corn, asparagus, green beans, carrots with tahini mayonnaise	
Creamy Crab Croquettes (3p)	\$9.5		

Battered



Assorted Tempura

Served with soy sauce & bonito based dipping sauce and green tea salt.

Vegetable Tempura [v] seasonal vegetables	\$16
Prawn Tempura (5p)	\$20
Assorted Tempura 2p prawns, seasonal vegetables	\$19

Skewers (1p)

Chicken Thigh with teriyaki sauce	\$3.5	Salmon with green tea salt and lemon	\$3.5
Chicken Breast with plum sauce	\$3.5	Prawn with green tea salt and lemon	\$3.5
Chicken Meat Ball with teriyaki sauce	\$3.5	Shiitake [v] with salt and citrus soy sauce	\$2.5
Wagyu Beef with salt and garlic chips	\$4.5		
Miso Ox Tongue	\$4		



Sample image only

Teppanyaki & Grill



Wagyu Beef Steak

Vegetable and Others

King-Oyster Mushroom [v] \$9
with soy butter

Eggplant [v] \$16
eggplant topped with miso and cheese

Grilled Assorted Vegetables [v] \$17
red capsicum, snow peas, baby corn,
asparagus, green beans, carrots, cabbage
and sprouts

Tamagoyaki \$11
Japanese style omelette
with dashi (fish stock) soy

Tofu Steak [v] \$18
seasonal mushrooms with teriyaki sauce

Meat

Wagyu Beef Steak(160g) \$32
wagyu sirloin with ponzu and steak sauce

Grass Fed Beef Tenderloin Steak (160g) \$28
with ponzu and steak sauce

Surf & Turf \$40
Wagyu or Tenderloin(160g)
with Grilled Garlic Prawns & Oysters
with Miso Mayo, Ponzu and Steak sauce

Roll Wagyu Beef \$28
Enoki Mushroom, spinach, asparagus,
green beans, carrots wrapped with thinly
sliced wagyu beef with ponzu
and Japanese BBQ sauce

Wagyu Beef Yakiniku \$26
thinly sliced wagyu beef with
Japanese BBQ sauce

Teriyaki Chicken \$24
seasonal vegetables and
wasabi mayonnaise

Seafood

Teriyaki Salmon \$25
seasonal vegetables with teriyaki sauce

Grilled Kingfish \$25
seasonal vegetables with citrus soy sauce

Seafood Teppanyaki \$25
prawn, calamari, octopus, scallops and
assorted vegetables with citrus soy sauce

Miso Marinated Kingfish Grill \$14

Scallops \$10
garlic butter soy and lemon

Okonomiyaki



Pork Okonomiyaki

Savoury Cabbage Pancakes

(all contain fish stock)

Teriyaki Chicken	\$18
Wagyu Beef	\$18
Pork	\$16
Pork and Spicy Cabbage(kimchi)	\$18
Osaka Modern pork, egg noodle and omelette	\$20
Prawn	\$17
Seafood prawn, squid and octopus tartar sauce on top	\$20
Assorted Mushroom seasonal mushrooms with citrus soy sauce	\$16

Noodle and Rice

Mushroom and Cod Roe Udon (Mentaiko)	\$17	Pork Yakisoba	\$17
Prawn and Vegetable Udon with dashi soy sauce	\$17	egg noodle and pork with yakisoba sauce	
Pork and Spicy Cabbage Udon (Kimchi)	\$17	Seafood Yakisoba	\$17
with teriyaki sauce		egg noodle and assorted seafood with leek soy sauce	
Garlic Fried Rice	\$15		
pork, egg and garlic with leek soy sauce			



Pork and Spicy Cabbage

Japanese Essential

Rice [v]	\$3.5
Brown Rice [v]	\$4
Miso Soup [v] + (Fish Stock)	\$3.5

Home Made Udon



Sample image only

All soups are soy sauce & bonito based
blended with konbu seaweed dashi (stock).

STEP 1. Choose Your Base Udon

Kake Udon \$10

(Basic Plain Udon Noodle)

udon noodle in hot soup
shallots and wakame seaweed

Zaru Udon \$10

(Basic Plain CHILLED Udon Noodle)

served with soy based dipping sauce

STEP 2. Create Your Own Udon. Choose Topping from:

1. Wagyu Beef + \$5

sweet simmered sliced wagyu beef

2. Pork and Spicy Cabbage (Kimchi) + \$6

3. Karaage Chicken (3p) + \$6

4. Prawn Tempura (2p) + \$5

5. Poached Egg + \$2

6. Vegetable Tempura + \$4

Desserts

Mochi Spring Roll	\$10
filled with rice cake and sweet red bean paste with green tea ice cream	
Green Tea Cheese Cake	\$8
Green Tea Ice Cream	\$5
Black Sesame Ice Cream	\$5
Coconut Ice Cream	\$5
Mango Gelato	\$5

*BYO cake \$10 p.c