

# Main 主菜

Include rice & miso soup.

**Teriyaki Fish (Teriyaki or Spicy) (Lunch) \$13.80 (Dinner) \$14.80**  
Fresh fish fillet marinated in Sakae teriyaki or spicy sauce with salad.

**Teriyaki Chicken (Teriyaki or Spicy) (Lunch) \$13.80 (Dinner) \$14.80**  
Chicken fillet marinated in Sakae teriyaki or spicy sauce with salad.

**Teriyaki Beef (Teriyaki or Spicy) (Lunch) \$13.80 (Dinner) \$15.80**  
Sliced prime beef marinated in Sakae teriyaki or spicy sauce with salad.

**Pork Katsu (Lunch) \$13.80 (Dinner) \$14.80**  
Deep fried pork fillet served with katsu sauce and salad.

**Chicken Katsu (Lunch) \$13.80 (Dinner) \$14.80**  
Deep fried chicken fillet served with katsu sauce and salad.

**Teriyaki Tofu \$13.80**  
Fried bean curd cooked with seasonal vegetables and mushroom in teriyaki sauce.

**Unaju \$15.80**  
Grilled fresh water eel fillet with Sakae teriyaki sauce on top of rice.

**Tempura (Lunch) \$15.80 (Dinner) \$17.80**  
Selected prawn (2pcs), calamari tentacle (1pc), veggies (5pcs) served with salad.

**Yakizakana \$17.80**  
Grilled whole mackerel lightly salted.

**Karei Karaage \$18.80**  
Deep fried flounder with ponzu (citrus) sauce.

**Teriyaki Salmon Steak \$20.80**  
Cooked fresh salmon steak with Sakae teriyaki sauce.

**Wagyu Teppanyaki \$24.80**  
Wagyu thickly cut and pan fried onion in a teriyaki sauce and served with mixed salad.

**Sakae Box (Lunch) \$17.80 (Dinner) \$18.80**  
Served with sushi (5pcs), salmon sashimi (5pcs), torikara, salad, pickle and Japanese side dish.

**Sakae Vege Bento \$17.80**  
Agedashi tofu (3pcs), vege hand roll (1pc), inani, sushi (2pcs) and Japanese side dish with special seaweed salad.

**Dinner Box \$30.80**  
Selected sashimi (9pcs), tempura, tonkatsu and unaju with salad.

**Dinner Box Deluxe \$32.80**  
Specially selected fresh salmon sashimi (9pcs), California roll, soft shell crab, mixed seafood katsu with special seafood salad.

**Pork & Chicken Katsu (Lunch) \$14.80 (Dinner) \$15.80**  
Deep fried pork and chicken fillet served with katsu sauce and salad.

# Sashimi 刺身

Items may vary due to seasonal and market conditions.



**Assorted Sashimi**  
Entree 9pcs \$14.80  
Main 12pcs \$19.80  
Deluxe 20pcs \$35  
Today's specially selected combination sashimi.



**Salmon Sashimi**  
Small 9pcs \$13.80  
Medium 15pcs \$21.80  
Large 25pcs \$35.80



**Oyster Sashimi**  
4pcs \$12.80  
6pcs \$18.80



**Sashimi Platter**  
Medium 40pcs \$60  
Large 55pcs \$80

# Sushi 寿司

Include miso soup.

Items may vary due to seasonal and market conditions.

**Salmon Trio Set \$25.80**  
Salmon sashimi (6pcs), grilled salmon nigiri sushi (3pcs) and grilled salmon & avocado roll (4pcs).



**Sushi Entree \$14.80**  
Selected nigiri sushi (6pcs) with thin roll (3pcs).



**Sushi Main \$19.80**  
Selected nigiri sushi (8pcs) with thin roll (6pcs) and California Roll (2pcs).



**Sushi Deluxe \$26.80**  
Selected Nigiri sushi (10pcs) with thin roll (6pcs) and California Roll (2pcs).



**Salmon Only Sushi \$14.80**  
Nigiri sushi (6pcs) with thin roll (6pcs).



**Aburi Salmon Sushi 4pcs \$10.80 / 6pcs \$15.80**  
Lightly grilled salmon sushi.



**Aburi Scallop Sushi 4pcs \$12.80 / 6pcs \$17.80**  
Lightly grilled scallop sushi.



**Mixed Aburi Sushi \$17.80**  
Lightly grilled salmon (2pcs), scallops (2pcs) and wagyu beef (2pcs) sushi.

# Sushi Roll 巻き寿司

WE CAN MAKE!  
Any your own Sushi Roll.



**Spider Roll \$9.80**  
Soft shell crab and vegetables with mayonnaise.



**California Roll \$6.80**  
Flying fish roe, egg avocado and cucumber.



**Salmon Avo Roll \$7.80**  
Salmon and avocado.



**Aburi Salmon Avo Roll \$9.80**  
Grilled salmon on the top of avocado roll with mayonnaise.



**Tuna Salad Roll \$6.80**  
Cooked tuna, cucumber and salad with mayonnaise.

# Curry カレー

Japanese Curry \$10.80  
Japanese chicken curry rice.



# Extra Curry Toppings

\*Order 1 Curry and choose 1 topping only

<b>Beef \$3</b> 	<b>Chicken Karaage \$3</b> 3pcs 	<b>Chicken Katsu \$4</b> 1pc 
<b>Jumbo Ebi Katsu \$6</b> 2pcs 	<b>Mixed Seafood Katsu \$5</b> 4pcs 	<b>Pork Katsu \$4</b> 1pc 

# Don & Sushi Don 丼・寿司丼

Include miso soup

+ \$1 for Cheese Topping



**Chicken / Pork Katsu Don \$12.80**  
Specially cooked deep fried either chicken or pork with onion and egg on top of rice.



**Mixed Katsu Don \$13.80**  
Specially cooked fish, prawn and pork cutlet with onion and egg on top of rice.



**Jumbo Ebi Katsu Don \$16.80**  
Specially cooked deep fried jumbo prawn (3pcs) with onion and egg on top of rice.



**Oyako Don \$11.80**  
Specially cooked chicken with onion and egg on top of rice.



**Gyu Don \$11.80**  
Thinly sliced beef and onion specially cooked on top of rice.



**Unatama Don \$13.80**  
Specially cooked eel with onion and egg on top of rice.

**HUNGRY?**  
大盛 Extra Rice Only \$1

**Buta Shogayaki Don \$14.80**  
Pan fried pork belly in a ginger sauce with vegetables on top of rice.



**Tobiko Don \$16.80**  
3 kinds of flying fish roe (Orange, black and green), Japanese pickles, Furikake (Seasoned powder) and egg on top of rice.



**Barachirashi \$16.80**  
Traditional Japanese Sushi (Fish, flying fish roe, prawn, cucumber and egg on top of sushi rice).

**Unagi Chirashi Don \$16.80**  
Traditional Japanese Sushi - Eel, vegies and egg, sesame on top of sushi rice.



**Spicy Sashimi Don \$15.80**  
Mixed vegetables and fresh sashimi with vinegared spicy chili sauce on top of rice.

# Noodle 麵

**HUNGRY?**

替玉 Extra Half Noodle \$2  
Extra Whole Noodle \$3



**Hakata Ramen \$12.80**  
Egg noodle in chicken stock and pork based soup with fishcake, sesame, vegies, sliced pork, egg and karashi takana (Spicy pickled mustard greens)

## Extra Noodle Toppings \*Order 1 Noodle and choose 1 topping only.

<b>Chicken Karaage \$3</b> 3pcs	<b>Chicken Katsu \$3</b> 1/2pc	<b>Pork Katsu \$4</b> 1pc	<b>Beef \$3</b>	<b>Tempura \$6</b> 5pcs
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<b>Hot Cold</b> 	<b>Hot Cold</b> 	<b>Hot Cold</b> 	
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**Udon (Hot/Cold) Half \$5.50 Full \$9.80**  
Thick noodle in soup with fishcake, seaweed and shallots.

**Soba (Hot/Cold) \$10.80**  
Buckwheat noodle.

**Cha Soba (Hot/Cold) \$11.80**  
Green tea flavoured buckwheat noodle.

**Curry Udon \$10.80**  
Thick noodle with Japanese curry soup.

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**Tokyo Ramen \$11.80**  
Egg noodle in chicken stock and soy sauce based soup with fishcake, vegetables, sliced pork and egg.

**Sapporo Ramen (Spicy) \$12.80**  
Egg noodle in chicken stock and soy miso based soup with fishcake, vegetables, bean sprouts, sliced pork and egg.

**Chicken/Beef Yaki Udon \$13.80**  
**Vege Yaki Udon \$12.80**  
Udon noodle with chicken or beef or vegetables.

**Seafood Yaki Udon \$16.80**  
Udon noodle with pan fried vegetables and seafood.

## Kids Menu お子様メニュー

**Kid's Katsu (Chicken/Pork/Fish & Prawn) + Salad + Miso Soup \$8.80**

Chicken Katsu (1/2pc) or Pork Katsu (1pc) or Fish (1pc) & Prawn (2pcs).

**Thin Roll 6pcs + Mini Udon \$8.80**  
Cucumber or avocado or cooked tuna or crab meat.

**Mini Spring Rolls 6pcs \$4**

## Salad サラダ

**Spicy Sashimi Salad \$13.80**

Mixed vegies and fresh sashimi with spicy vinegared chilli sauce.

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**Tuna Almond Salad \$11.80**  
Mixed vegies, green olives and specially marinated cooked tuna and toasted almonds served with special Sakae dressing.

**Tofu & Seaweed Salad \$10.80**  
Mixed vegies, tofu and seaweed with sesame dressing.

# Sushi A La Carte 寿司アラカルト

\*Price per 2pcs

Egg	\$3
Inari	\$3
Wakame	\$4
Cuttle Fish	\$4
Prawn	\$4
Salmon	\$4.50
Cooked Tuna	\$4.50
Kingfish	\$5
Tobiko	\$5
Eel	\$6
Tuna	\$6
Shime Saba	\$6
Scallops	\$6.50
Wagyu Beef	\$6.50
Scampi	Market Price

## Thin Roll (6pcs)

Cucumber	\$3.50
Avocado	\$4
Crab Meat	\$4
Salmon	\$4.50
Cooked Tuna	\$4.50
Raw Tuna	\$5

## Soft Drink 飲み物

Japanese Tea (Refill Free)	\$1.5
Brown Rice Green Tea	\$2
Coke / Diet Coke / Sunkist Orange /	\$3
Solo / Sprite / Zero	
Sparkling Mineral Water	\$3.50
Orange Juice (350ml)	\$4
Apple Juice (350ml)	\$4
Lipton Iced Tea (Peach/Lemon)	\$4
Japanese Green Tea (Cold Can, Imported)	\$3.50
Oolong Tea (Cold Can, Imported)	\$3.50
Calpis Water (Imported)	\$3
Lamune (Japanese Sprite, Imported)	\$4

**BYO (Wine only) Corkage \$3 per person**



## Sashimi

Order any: **Main / Curry / Noodle / Don** and you can choose any 1 from 4 kinds of sashimi.  
\*Conditions apply. Items may vary due to seasonal, market conditions or selling out.

<b>Tuna (5pcs) \$7.80</b> 	<b>Salmon (5pcs) \$5.80</b> 	<b>Kingfish (5pcs) \$7.80</b> 
<b>Scallop (3pcs) \$7.80</b> 	<b>Oyster (2pcs) \$6.80</b> 	<b>Scampi (2pcs) Market Price</b> 

## Dessert デザート

<b>Green Tea Ice Cream \$5.80</b> Topped with red bean.		<b>Black Sesame Ice Cream \$5.80</b> Topped with red bean.	
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## Side Dish 添え物

Rice	\$2.50
Miso Soup	\$2

## Liquor 酒類

Light Beer	\$5.50
Victoria Bitter	\$6
Imported Japanese Beers	
Asahi (Bottle 330ml)	\$7.50
Sapporo (Bottle 330ml)	\$7.50
Japanese House Sake (Small, Hot or room temperature, Imported, 150ml)	\$6.50
(Large, Hot or room temperature, Imported, 300ml)	\$12
Reishu (Cold sake bottle in factory, Imported, 300ml)	\$17.80
Soju (Korean style of vodka, Bottle 360ml)	\$15
Ume-Shu (Japanese plum wine, Imported)	Glass \$8 / Bottle \$45
Glass of Wine Yalumba, White or Red	\$6

## Grilled Fish



**Saba Shioyaki \$9.80**  
Grilled half mackerel lightly salted.



**Salmon Shioyaki \$14.80**  
Grilled salmon fillet 1pc and salmon wing 2pcs.

**Kabutoshioyaki \$13.80**  
Grilled salted king fish head.

## Entree 一品

<b>Torikara \$9.80</b> Crumbed and deep fried tender chicken	<b>Shouyu Dare Chicken \$10.80</b> Specially cooked deep fried tender chicken with sweet soy sauce and garlic.	<b>Sweet Chilli Chicken \$10.80</b> Deep fried tender chicken with Sakae special spicy sweet chilli sauce.
<b>Pickles Mori Awase \$6.80</b> Marinated seaweed, pickled radish and pickled ginger.	<b>Chuka Wakame \$6.80</b> Marinated seaweed.	<b>Edamame \$4.80</b> Selected beans with salt.
<b>Nasu Dengaku \$9.80</b> Deep fried eggplant with traditional honey miso sauce.	<b>Agedashi Tofu \$6.80</b> Fried bean curd in tempura sauce.	<b>Vege Tempura \$9.80</b> Various vegies (7pcs) in a light tempura batter fried with tempura sauce.
<b>Vege Gyoza \$6.80</b> Pan-fried vegies only dumpling.	<b>Gyoza \$7.80</b> Pan-fried Japanese style dumpling-pork and vegies.	<b>Kaki Furai 4pcs \$11.80 6pcs \$15.80</b> Deep fried oysters with tartar sauce.
<b>Sutamina Hotate \$7.80</b> Specially marinated scallop.	<b>Tempura Entree \$13.80</b> Prawn (2pcs), calamari tentacles (1pc) and vegies (5pcs) in a light tempura batter fried with tempura sauce.	<b>Koebikaraage \$7.80</b> Deep fried harbour prawns lightly salted.
<b>Beef Tataki \$11.80</b> Lightly grilled and thinly sliced rare beef sirloin with ponzu or home-made special sauce.	<b>Tuna Tataki \$13.80</b> Lightly grilled and thinly sliced raw tuna with salad and Sakae special sauce.	<b>BBQ Calamari (Teriyaki / Ginger Sauce) \$14.80</b> Marinated calamari.
<b>Takoyaki \$7.80</b> Grilled octopus mince ball served with special sauce.	<b>Cheese Takoyaki \$8.80</b> Grilled octopus mince ball served with special sauce and cheese.	<b>Soft Shell Crab \$14.80</b> Crumbed and deep fried soft shell crab with homemade special sauce.
<b>Geso Karaage \$7.80</b> Crumbed and deep fried calamari tentacles.	<b>Tsukune \$9.80</b> Grilled chicken mince ball served with teriyaki sauce.	