

## SNACK

### Edamame \$5

Blanched young soy beans

### Yakitori \$10

Grilled chicken skewers / leek salad

### Karaage chicken \$15

Light battered chicken / cabbage salad

### Agedashi Tofu \$8

Light battered skimmed tofu / dashi sauce / daikon oroshi

### Takoyaki \$8

Octopus balls / katsu sauce / fish flake

### Yaki gyoza(dumplings) \$12

Pork / cabbage / chive gyoza / chilly soy sauce or **VEGE**

### Age squid \$12

Light battered squid / squid soy mayo

### Soft shell crab \$15

Light battered soft shell crab / iceberg salad / bang bang sauce

### Tako wasabi salad \$7

Wasabi octopus / ice burg salad

### Mussel sakamushi \$10

NZ green mussel / sake / butter / garlic

### Sunomono (sea food salad) \$12

Fresh sea food / home made punzu sauce

## BAO

FISH OR PORK \$ 8

## TATAKI SALAD

### Beef tataki \$12

Tataki beef / red onion / salad / ponzu sauce

### Sesame tuna tataki \$16

Big eye tuna tataki / apple kimchi / sesame oil salad / ginger soy

### Salmon tataki \$16

Tataki salmon / wasabi dressing / orange salad

## SIZZLING STONE

### Rib eye steak \$34

Soy marinated beef cook sous vide /  
Potato crocket / vege

### Takara teriyaki chicken \$25

Takara signature dish!  
Teriyaki chicken / rice / vermicelli noodle

### Pirikara chicken \$25

Spicy chicken / rice / vegetables / vermicelli  
noodle

### Pork yakiniku \$25

Soy pork belly / vegetables / rice /  
mantaico mayo

### Sukiyaki \$30

Beef brisket / vege / egg / rice

## DONBURI \$20

### Tendon

Tempura vegetables & prawns / onsen tamago

### Kaisen don

Fresh sashimi / rice / miso

### Buta don

24hr slow cook pork belly / black miso sauce /  
garlic chive salad / onsen tamago

### Kimchi pork katsu don

fried free range pork / mozzarella cheese  
/ pork broth / egg / rice

### Yakitori don

Grilled chicken / leek salad / onsen tamago  
/ Teriyaki sauce

GF / DF / VE / VG menu available. Ask waitstaff!

## SIDE

Rice 3 / Miso 3/ Kimchi 4 / Chips 7 /

Chef's salad 8 / Chef's vegetables 12 /

Curry 8 / Wakame salad 4

## SUSHI & SASHIMI

### Spicy tuna roll \$12

### Red dragon Roll \$ 20

### Salmon roll \$11

### Rainbow roll \$21

### Chicken roll \$10

### Vegetarian roll \$12

### Mini maki \$ 7

Choices: Salmon / Chicken / Tuna / Cucumber / Avocado

### FRESH OYSTERS

Fresh \$3.5 / Tempura \$4.5

### Sushi combo

Small 17 / Large 27

### Sashimi

Small 17 / Large 31/ Plater 67

## NOODLE / SOUP

### Ramen \$18

Home made pork soup / fresh noodle / chashu / egg /  
Wooden ear mushroom /

### Nabeyaki udon \$16

Home made udon soup / onsen tamago / noodle

Add Kimchi \$2

### Zaru Soba \$17

Choice: Cold or Hot / Serve with tempura

### Yaki udon \$20

Pork / udon noodle / mantaico mayo

## TEMPURA

Vegetables - 17

Tiger prawns - 20

Assorted - 25

## TAKARA COURSE MENU \$ 55PP

Chef's choice of Japanese course menu

## BENTO BOX

\$30

### Sashimi bento box

Japanese authentic dinner bento box with fresh sashimi

### Eel bento box

Japanese authentic dinner bento box with delicious eel

### Omakase bento box

Chef's choice of authentic dinner bento box!

## KATSU \$25

Choices: Chicken / Tiger prawns / pork

Serve with rice / salad / homemade katsu sauce

## FISH

### Fresh combo \$32

Chef's choice of fresh sashimi / nigiri sushi / roll sushi

### Grilled halibut \$29

Yuzu miso Alaska halibut / pear salad / yuzu form

### Salmon teriyaki \$27

Oraking premium salmon / Teriyaki sauce  
/ yaki o-nigiri / kumara chips

## VEGETARIAN

### Teriyaki tofu \$25

Light battered tofu / mushroom teriyaki sauce / rice

### Vegetarian curry \$23

Katsu vegetables / rice / homemade curry sauce

### Vegetarian Sushi combo \$27

Chef's choice of fresh vege sushi