

## Best selection of Today's Sushi and Sashimi

Traditional Nigiri Sushi (per piece)	Sashimi (4pcs)
1) Honmaguro Toro - Black Fin Tuna Belly (Japan)	8.00 28.00
2) Maguro - Tuna (Port Lincoln or Ulladulla NSW)	4.00 12.00
3) Maguro Zuke - Marinated Tuna	4.00
4) Kajiki - Sword Fish (Ulladulla)	3.50
5) Sake - Salmon (Tasmania)	3.00 10.00
6) Salmon Harami - Salmon Belly (Tasmania)	3.50 12.00
7) Harami Zuke - Marinated Salmon Belly (Tasmania)	3.50
8) Ebi - Large Tiger Prawn (WA or SA)	6.00
9) Tenaga Ebi - Scampi Sashimi	6.00 22.00
10) Hotate - Scallop (Hokkaido)	3.50 12.00
11) Hamachi - King Fish (Port Lincoln)	3.00 10.00
12) Hamachi Harami - King Fish Belly (Port Lincoln)	3.50 12.00
13) Tai - Snapper (SA)	3.00 10.00
14) Shirokisu - King George Whiting (SA)	4.50 14.00
15) Houbou- Red Gurnard (VIC, NSW)	2.50 8.00
16) Shimesaba - Mackerel (Japan, NSW)	2.50 8.00
17) Unagi - Eel (China)	3.50
18) Anago - Sea Eel (Japan)	4.00
19) Wagyu - Marble +8~9 From Mayora Station (SA)	5.00
20) Ikura - Salmon Roe (Norway)	4.00
21) Uni - Sea Urchin Roe (Tasmania) - Seasonal Only	5.50
22) Kaki - Oyster (Coffin Bay, SA)	3.00
23) Himeji Homemade Tamago - Omelette	2.50

\*More daily selections are available. Please speak to our staff.

Eg: Kusakari Tsubodai (Armor Head) 3.00, Kinmedai (Alfonsino) 4.50, Shimaaji (Trevally) 2.50, Kochi (Flathead) 3.50, Katsuo (Bonito) 2.50, Ara (Cod Fish) 3.00, Ika (Squid) 3.00, Sayori (Garfish) 2.50 And Etc.

\*Aburi Sushi \$0.50 Extra Per Piece

## Dessert 甘味

<b>Maccha Ice Cream &amp; Shiratama Azuki</b> Green tea ice cream & rice flour dumpling with red bean paste	6.80
<b>Kurogoma Ice Cream &amp; Shiratama Azuki</b> Black sesame & rice flour dumpling with red bean paste	6.80
<b>Monaka &amp; Gyokuro Tea</b> Sweet bean / compote of chestnut / custard cream / Green tea liqueur / fruit	8.80

## Traditional Sushi Roll

	Hand Roll	Cut Roll
1) Negi Toro Maki (Tuna Belly & Spring Onion Roll)	12.00	14.00
2) Tekka Maki (Tuna Roll)	5.50	6.50
3) Sake Maki (Salmon Roll)	5.00	6.00
4) Unagi Kyuri Maki (Eel & Cucumber Roll)	6.00	7.00
5) Anago Kyuri Maki (Sea Eel & Cucumber)	6.00	7.00
6) Kyuri Maki (Cucumber Roll)	3.50	4.00
7) Oshinko Maki (Pickle Roll)	3.50	4.00
8) Kanpyo Maki (Kanpyo Roll)	3.50	4.00
9) Umeshiso Kyuri Maki (Cucumber, Sesame Leaf & Plum)	3.50	4.00
10) Futomaki (Jumbo Roll 4Pcs) Kanpyo, prawn, spinach, eel, Shiitake mushroom, cucumber & avocado		12.00
11) Yasai Futomaki (Vegetarian Jumbo Roll 4Pcs) Daikon radish, avocado, Shiitake mushroom, asparagus, cucumber, Kanpyo, Kimchi & omelette	9.50	

## New Style Sushi Roll

	Hand Roll	Cut Roll
12) California Roll	5.00	6.50
13) California Uramaki (Rolled Inside Out With Tobiko Fish Roe)	9.00	
14) Spicy Tuna	7.50	9.50
15) Spicy Salmon	7.00	8.50
16) SA Roll (Prawn Tempura Roll With Flying Fish Roe)		12.00

Please do not hesitate to speak to our staff if you would like custom made Sushi. We will make any sushi to the best of our ability. (E.g.dragon Roll/rainbow roll.....)



Chef's Jewelry Box

<b>Yuzu Cheese Cake Mousse</b>	6.80
<b>Chef's Jewelry Box 宝石箱</b> Chef's Choice of desserts	3 kinds 12.00 4 kinds 15.00 Perfect for sharing - 6 kinds 22.00

# Dinner Menu

## Starters

Edamame	5.80	<b>Vegetarian Hand Roll With Sesame Miso</b>	5.80
Wasabi Edamame	6.80	Nori seaweed / asparagus / avocado / mix lettuce / cucumber / carrot / miso	
Chilli, Garlic & Black Pepper Edamame	7.80	<b>Assorted Pickles - 3 kinds</b>	7.80
Horenso Gomaae	6.80	Kimchi / pickled Daikon radish / pickled cabbage or cucumber	
Lightly cooked spinach in sesame seed sauce (seafood broth)			

## Entrée

### From Sushi Bar

**Sashimi 刺身** E 16.80  
**Classic Style Sashimi (11 pieces)**  
A variety of thinly sliced fresh pieces of raw fish

**Sushi 寿司** E 16.80  
**Classic Style Sushi**  
(5 pieces Nigiri & 3 pieces baby roll)  
vinegared rice topped with varieties of fresh fish delicacies

**Oysters - Natural**  
1/2 Dozen 15.00  
1 Dozen 25.00

**Oysters - 3 Ways** 3 Pieces 9.80  
e.g. mango sorbet / basil Tosazu jelly / chilli Ponzu / seaweed / Yuzu oil & chive / smoke oyster

**Himeji Oyster Shooter** 9.80 p/piece  
Coffin Bay Oyster / Daiginjo Sake / Tosazu vinegar sea urchin or salmon roe / cucumber / capsicum

### New Wave Sashimi

**Sake Tarutaru** E 16.00  
Salmon tartar with vegetable chips

**Kingfish Sashimi with Jalapeño** Tapas 7.80  
E 17.80  
Yuzu soy sauce / jalapeño slice / coriander

**Salmon Belly Aburi Carpaccio** Tapas 7.80  
E 17.80  
Garlic dressing / mayo / chive / ginger / hichimi chilli pepper

**Wagyu Tatak** Tapas 8.20  
E 18.50  
(from Mayura Station+8~ 9 full blood Wagyu) grapes / Yuzu Kosho pepper / apple sauce / garlic chips / Tosazu sauce & jelly

**Scallop & White Fish Ceviche** Tapas 9.80  
Aburi scallop / white fish (snapper) / tomato / garlic / ginger / basil / lemon & lime juice

**Omakase Chef's Choice Tasting** (3) 17.80  
e.g. Tuna or salmon tartare / seafood ceviche / King Fish jalapeño

**Assorted Nibbles - 3 kinds** 7.80  
Edamame / seaweed salad / chili squid



Himeji Oden

### Popular Sushi

**Unagi Aburi Nigiri** 4 Pieces 12.00  
Flame grilled eel

**Salmon Aburi Nigiri** 4 Pieces 12.80  
Flame grilled salmon (basil cheese / chili yuzu miso / wasabi cheese & chili garlic)

**Hotate Aburi Nigiri** 4 Pieces 13.80  
Flame grilled scallop



Kingfish Sashimi with Jalapeño (Entree Size)

Salmon Belly Aburi Carpaccio (Entree Size)



Wagyu Tatak (Entree Size)

Omakase Chef's Choice Tasting (3)

## Steamed Bun Burger

**Pork** 4.80  
Steamed bun with slow cook Barossa pork belly / mixed lettuce / edamame dip / tomato / red onion / apple sauce / Kewpie mayonnaise / original sauce

**Chicken** 4.80  
Steamed bun with deep fried crumbed chicken / mixed lettuce / edamame dip / tomato / red onion / Kewpie mayonnaise / original sauce  
\*recommend salsa chilli sauce

**Prawn** 4.80  
Steamed bun with deep fried crumbed prawn / mixed lettuce / edamame dip / tomato / red onion / Kewpie mayonnaise / original sauce  
\*recommend salsa chilli sauce

**Vegetable** 3.80  
Steamed bun with TANMEN (stir fry vegetables) / Kewpie mayonnaise / original sauce  
\*recommend salsa chilli sauce

**Duck** 7.80  
Steamed bun with steam duck / mixed lettuce / edamame dip tomato / red onion / Kewpie mayonnaise / mustard / Peking duck sauce

**Wagyu** 9.80  
Steamed bun with Aburi Wagyu / mixed lettuce / edamame dip / tomato / red onion / Kewpie mayonnaise / fresh Wasabi / chives / Teriyaki sauce  
\*\*extra chilli vegetable salsa sauce 0.50



Pork Steamed Bun Burger



Chicken Steamed Bun Burger



Prawn Steamed Bun Burger



Vegetable Steamed Bun Burger

