

Appetizer

Edamame Poached soybean	5.5
Sashimi Taco Diced sashimi on minced pork and avocado with wasabimayo served in a taco	7.5
Lettuce Cup Tempura prawn, spanish onion, cucumber and flying fish roe with creamy spicy sauce, wasabimayo on lettuce cup	9.5
Ceviche Sashimi, red onion, fresh lime, jalapeno, micro herbs and cherry tomatoes	9.5

Kojiro Handmade Dumplings

Gyoza Pan fried pork dumplings	12.5
Prawn Wonton Steamed prawn dumplings served in a special ponzu sauce	16
Wagyu Harumaki wagyu and vegetable spring roll	16
Scallop Shu-Mai Steamed Hokkaido scallop shumai with ponze dipping sauce	16

Salad

Crunchy Salad Green salad with avocado, renkon chips and Homemade dressing	13.5
Seaweed Salad Mixed Japanese seaweed salad served on mesclun	13.5

Entrée

Nasudengaku Deep fried eggplant with sweet dengaku miso	14.5
Agedashi Tofu Deep fried tofu with dashi sauce	11
Vegetable Tempura Seasonal vegetables	12.5
Prawn Tempura Large size Australian king prawn tempura	5

SPECIAL ROLL

Dynamite Roll – 8 pieces 16.5
Inside-out spicy tuna, cucumber, spanish onion, tempura crunch

Rainbow Roll – 6 pieces 16.5
Avocado roll wrapped in tuna, salmon, prawn and kingfish

Spicy Salmon Wrap – 6 pieces 16.5
Inside-out avocado roll wrapped in salmon with spicy miso sauce

Salmon Wrap – 6 pieces 15.5
Inside-out avocado roll wrapped in lightly seared salmon

SUSHI ROLL

	Inside-out	Hand Roll
Salmon & Avocado	10	6.5
Raw Tuna & Avocado	10	6.5
Cooked Tuna & Avocado	10	6.5
California	13.8	7
Tempura prawn	15.8	7.8
Teriyaki Chicken	13	6.5

Baby ROLL

Salmon	5.5	Avocado	5
Cucumber	5	Cooked Tuna	5

Kojiro Special Sashimi

Salmon	Sashimi with ponze soy	17
King fish	Thinly sliced Sashimi with tosazu jelly	17
Tuna	lightly seared with yuzu cream	17

SUSHI & SASHIMI

Sushi	Entrée	6 nigiri	18
	Main	10 nigiri	29
Sashimi	Entrée	8 sashimi	19
	Main	14 sashimi	31

Aburi Sushi - 6 seared nigiri	19
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NIGIRI

Salmon	4	Tuna	4
Kingfish	4	Cooked Prawn	4.5
Scallop	4.5	Flying Fish Roe	4.5

MAIN

Steak 250g Angus Reserve grain fed scotch fillet with vegetables		29.5
Miso Salmon Grilled miso marinated salmon with vegetables		33
Teriyaki Chicken Grilled chicken thigh in homemade teriyaki sauce		21
Chicken Karaage Japanese style deep fried crispy chicken		21
Chicken Katsu Deep fried crumbed chicken thigh fillet with katsu sauce	S 13.5	L 24.5
Wagyu Hot-Pot Thinly sliced wagyu beef in a spicy miso broth		26

SIDES

Steamed Rice	3
Renkon chips	3.5
Miso Soup	3.5

DESSERT

Black Sesame Ice cream	4
Green Tea Ice cream	4

DRINKS

Sparkling Water	7
LLB	4
Coca-Cola	3
Coca-Cola Zero	3
Sprite	3
Green Tea	3 pp