

Appetizer

Edamame	8
<i>Poached soybean</i>	
Sashimi Taco	11
<i>Diced sashimi on minced pork and avocado with wasabimayo served in a taco</i>	
Lettuce Cup	12
<i>Tempura prawn, spanish onion, cucumber and flying fish roe with creamy spicy sauce, wasabimayo on lettuce cup</i>	
Ceviche	13
<i>Sashimi, red onion, fresh lime, jalapeno, micro herbs and cherry tomatoes</i>	
Wagyu Pumpkin Croquette (2p)	13
<i>Home made croquette w/ Aioli sauce</i>	

Kojiro Handmade Dumplings

Gyoza (5p)	16
<i>Pan fried pork dumplings</i>	
Prawn Wonton	19
<i>Steamed prawn dumplings served in a special ponzu sauce</i>	
Wagyu Harumaki	19
<i>wagyu and vegetable spring roll</i>	

Salad

Crunchy Salad	17
<i>Green salad with avocado, renkon chips and homemade dressing</i>	

Seaweed Salad 17
Mixed Japanese seaweed salad served on mesclun

Entrée

Nasudengaku 17
Deep fried eggplant with sweet dengaku miso

Agedashi Tofu 16
Deep fried tofu with dashi sauce

Whiting Tempura 20
Tempura school whiting w/ green tea salt

Beef tataki 23
Thinly sliced seared beef sirloin, micro herbs, Spanish onion w/ Ponzu dressing

Spicy scallops 23
Lightly seared Hokkaido Scallop, Micro herbs w/ Asian dressing & Spicy topping

Vegetable Tempura 16
Seasonal vegetables 7 pieces

Prawn Tempura 6
Large size prawn tempura

Kojiro Special Sashimi

Salmon Sashimi with ponze soy 23

King fish Thinly sliced Sashimi with tosazu jelly 23

SPECIAL ROLL

Dynamite Roll – 8 pieces 20

Inside-out spicy tuna, cucumber, spanish onion, tempura crunch

Rainbow Roll – 6 pieces 20

Avocado roll wrapped in tuna, salmon, prawn and kingfish

Spicy Salmon Wrap – 6 pieces 20

Inside-out avocado roll wrapped in salmon with spicy miso sauce

Salmon Wrap – 6 pieces 20

Inside-out avocado roll wrapped in lightly seared salmon

SUSHI ROLL 8 pieces

		Inside- out	Hand Roll
<i>Salmon & Avocado</i>	<i>with cucumber</i>	16	8.5
<i>Raw Tuna & Avocado</i>	<i>with cucumber</i>	17	9
<i>Cooked Tuna & Avocado</i>	<i>with cucumber and Mayo</i>	16	8.5
<i>California</i>	<i>prawn, cucumber, avocado, flying fish roe, mayo</i>	17	8.5
<i>Tempura prawn</i>	<i>with cucumber, avocado, mayo</i>	18	9
<i>Teriyaki Chicken</i>	<i>with cucumber, avocado, mayo</i>	17	8.5

SUSHI & SASHIMI

<i>Sushi</i>	<i>Entrée</i>	<i>Chefs selection of nigiri 6 pieces</i>	26
	<i>Main</i>	<i>Chefs selection of nigiri 10 pieces</i>	39
<i>Sashimi</i>	<i>Entrée</i>	<i>Chefs selection of sashimi 9 pieces</i>	26
	<i>Main</i>	<i>Chefs selection of sashimi 15 pieces</i>	39
<i>Aburi Sushi</i>		<i>Chefs selection of seared nigiri 6 pieces</i>	27

NIGIRI

Salmon	4.5	Tuna	5
Kingfish	4.5	Cooked Prawn	4.5
Scallop	4.5		

Baby ROLL 6 pieces

Salmon	7	Avocado	6.5
Cucumber	6.5	Cooked Tuna	6.5

MAIN

Miso Salmon 39

Grilled miso marinated Ora King Salmon with vegetables

Beef Steak 44

280g Angus Reserve grain fed scotch fillet with seasonal vegetables

Teriyaki Chicken 29

Grilled chicken thigh in homemade teriyaki sauce

Chicken Katsu S 20 L 31

Deep fried crumbed chicken thigh fillet with katsu sauce

Chicken Karaage 29

Japanese style deep fried crispy chicken

Wagyu Hot-Pot 33

Thinly sliced wagyu beef in a spicy miso broth

SIDES

Steamed Rice 4.5

Renkon chips 4.5

Miso Soup 4.5

DESSERT

Ice Cream 6