

Appetizer

Edamame Poached soybean, sea salt	8.5
Sashimi Taco Diced sashimi on minced pork and avocado with wasabimayo served in a taco	13
Lettuce Cup Tempura prawn, spanish onion, cucumber and flying fish roe with creamy spicy sauce, wasabimayo on lettuce cup	14
Ceviche Sashimi, red onion, fresh lime, jalapeno, micro herbs and cherry tomatoes	15
Wagyu Pumpkin Croquette (2p) Home made croquette w/Aioli sauce	15

Entrée

Nasudengaku Deep fried eggplant with sweet dengaku miso	18
Vegetable Tempura Seasonal vegetables 7 pieces	18
Prawn Tempura (2p)	11
Whiting Tempura Tempura school whiting w/green tea salt	22
Agedashi Tofu Deep fried tofu with dashi sauce	18

Kojiro Handmade Dumplings

Gyoza (5p) Pan fried pork dumplings	18
Prawn Wonton Steamed prawn dumplings served in a special ponzu sauce	21
Wagyu Harumaki wagyu and vegetable spring roll	21

Salad

Crunchy Salad Green salad with avocado, renkon chips and Homemade dressing	19
Seaweed Salad Mixed Japanese seaweed salad served on mesclun	19

SPECIAL ROLL

Salmon Wrap – 6 pieces Inside-out avocado roll wrapped in lightly seared salmon	21
Dynamite Roll – 8 pieces Inside-out spicy tuna, cucumber, spanish onion, tempura crunch	21
Spicy Salmon Wrap – 6 pieces Inside-out avocado roll wrapped in salmon with spicy miso sauce	21
Rainbow Roll – 6 pieces Inside-out avocado roll wrapped in tuna, salmon, prawn and kingfish	21

SUSHI ROLL

	8 pieces	
	Hand Roll	inside-out
Salmon & Avocado with cucumber	9	17
California prawn,cucumber,avocado,tobiko,mayo	9.5	19
Cooked Tuna & Avocado with cucumber, Mayo	9	17
Raw Tuna & Avocado with cucumber	9.5	19
Teriyaki Chicken with cucumber,avocado,mayo	9.5	19
Tempura prawn with cucumber,avocado,mayo	9.5	19

SUSHI & SASHIMI

Sushi			
Entrée	Chefs selection of nigiri	6pieces	28
Main	Chefs selection of nigiri	10pieces	43
Sashimi			
Entrée	Chefs selection of sashimi	9pieces	28
Main	Chefs selection of sashimi	15pieces	43
Aburi Sushi			30
	Chefs selection of seared nigiri	6pieces	

Kojiro Special Sashimi

Salmon Sashimi with ponze soy 26

King fish Thinly sliced Sashimi with tosazu jelly 26

NIGIRI

Salmon 5 Tuna 5.5 Scallop 5

Kingfish 5 Cooked Prawn 5

Baby ROLL

6 pieces

Salmon 7.5 Avocado 7

Cucumber 7 Cooked Tuna 7

MAIN

Miso Salmon 41

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 22 L 34

Deep fried crumbed chicken thigh fillet with katsu sauce

Chicken Karaage 29

Japanese style deep fried crispy chicken

Wagyu Hot-Pot 35

Thinly sliced wagyu beef in a spicy miso broth

SIDES

Steamed Rice 4.5

Renkon chips 5

Miso Soup 4.5

DESSERT

Ice Cream 6.5

LUNCH SET

Kojiro 32

Prawn and vegetable tempura, 4 nigiri, 3 small rolls, 6 sashimi, Miso soup, salad and side dish

Teriyaki Chicken 24 24

Grilled chicken thigh in homemade teriyaki sauce, Miso soup, rice, salad and side dish

Tempura Udon 23

Thick wheat noodles with assorted tempura in dashi soup, salad and side dish

Chicken Katsu 24

Deep fried crumbed chicken thigh, Miso soup, rice, salad, side dish

Sushi 26

6 assorted nigiri, 3 small rolls, Miso soup, salad, side dish

Sashimi 26

9 assorted sashimi, Miso soup, rice, salad and side dish

Chirashi rice Bowl 25

assorted sashimi, Avocado, Tobiko, Micro herbs, cucumber on the rice, Miso soup, salad and side dish

Lunch Special

Tap Beer Suntory The Premium Molt's 8

House Wine White or Red 6

Licensed and B.Y.O (Wine only) \$6 pp

A fee applies to all card transactions.
10% surcharge applies on Sunday.