

COELIAC MENU

SOUP

Chicken Sweet Corn Soup

SALADS

Edamame (V)
(Boiled Soy Beans)

Blue Sakura Salad (V)
(Crunchy Seasonal Vegetables,
Avocado, Cherry Tomato, Cucumber
with homemade dressing)

NIGIRI

Salmon
Tuna
Seabass
Cooked Prawn
Surf Clam
Asparagus (V)
Salmon Rose
Tuna Rose
Seabass Rose

TORCHED NIGIRI

Salmon
Tuna

**Please state in the notes:
'NO EEL SAUCE'
to make it suitable**

MAKI ROLLS

Salmon
Tuna
Cooked Salmon & Cucumber
Cucumber (V)
Avocado (V)
Asparagus (V)
Pickled Radish (V)

TEMAKI

Salmon & Avocado Hand Roll

Vegetable Hand Roll (V)
(Asparagus, Avocado, Cucumber)

SASHIMI

(EVENING ONLY)

Salmon
Tuna
Seabass
Surf Clam
Sweet Shrimp

GUNKAN

Flying Fish Eggs
Cooked Spicy Salmon
Spicy Tuna

**Please state in the notes:
'NO TEMPURA BITS'
to make it suitable**

WASABI IS NOT SUITABLE BUT GINGER IS OK.

COELIAC MENU

URAMAKI

Kimchi Roll

Fresh Tuna & Avocado Roll

Spicy Cooked Salmon
& Avocado Roll

Fresh Salmon & Avocado Roll

**Please state in the notes:
'NO SAUCE OR CRISPY ONION'**

Spicy Tuna Crispy Roll

**Please state in the notes:
'NO TEMPURA BITS'**

THE ART OF RICE

Steamed Rice

FROM THE TEPPANYAKI

**Please state in the notes:
'NO SAUCE' to make it suitable**

Salmon Fillet

Chicken Fillet

Diced Beef

Cod Fish Fillet (Evening Only)

FROM THE GRILL

Sirloin Steak
(Evening Only)

**Please state in the notes:
'NO SAUCE' to make it suitable**

Japanese Spicy Mussels

Japanese Spicy Scallops
(Weekend Evening Only)