

. .	STARTER	all 8.5	. .	ENTRÉE
V GF	Eggplant Nibitashi		V	Steamed Buns 2 pieces 12.0
	simmered eggplant and Shiitake mushroom w/ginger, sesame, shredded chilli			Eggplant Steak & Sweet Date Miso w/salad, pickled ginger
V GF	Tsukemono Platter		V	Teriyaki Organic Tofu w/salad, carrot, sprout, ginger
	assorted JANKEN-made Japanese pickles, Kimchi			Braised Pork Belly w/salad, carrot, sprout, Teriyaki sauce, Japanese mustard
V GF	Organic Tahini Goma Tofu			
	w/JANKEN Shojin sauce & organic Tamari roasted seeds, ginger & spring onion, Wasabi & sprout			
V GF	Imo Mochi 2 pieces		GF	NZ Wagyu Beef Tataki
	pan-fried savory agria potato Mochi w/garlic Miso sauce, Noriseaweed, sesame			18.5 lightly seared thin sliced beef marinated in Wasabi flavored JANKEN BBQ sauce w/garden salad, spring onion, sesame, shredded chilli
V GF	Edamame		GF	Kakuni Pork Belly 19.5
	w/Himalayan pink salt or spicy red pepper seasoning			sweet & tender simmered pork belly in a light Teriyaki soup w/spring onion, shredded chilli, Japanese mustard
. .	SUSHI			
V GF	Vegetable Roll 15.5		GF	Saikyo Sweet Miso
	avocado, cucumber, beetroot, Inari Tofu, organic Tamari roasted seeds, soy paper, Nori seaweed, Umeboshi paste w/spicy sesame Miso sauce			Salmon 12.5/19.5 pan-fried & steamed Mt. Cook Alpine Salmon marinated in sweet Miso sauce
GF	Salmon & Avocado Roll		. .	SASHIMI
	19.0 fresh Mt. Cook Alpine Salmon, avocado, organic Tamari roasted nuts, Nori seaweed w/balsamic raspberry soy sauce			
GF	Nigiri Sushi of the Day		GF	Trio 16.0/28.0
	16.0 4 kinds of today's fresh market fish			three kinds of today's fresh market fish
V GF	Vegan Nigiri Sushi of		GF	Chef's Selection 56.0
	the Day 13.5 grilled vegetables, JANKEN-made Japanese pickles, Inari Tofu			over 5 kinds of today's fresh market fish
			GF	Salmon 15.0/28.0
				freshly sliced Mt. Cook Alpine Salmon

V:vegan V\*:can be made vegan G:gluten free

. . MAIN

GF NZ Wagyu Beef Steak  
32.0  
w/crispy potato, pan-fried  
vegetables, JANKEN BBQ sauce,  
Yuzu pepper mayonnaise,  
Wasabi, garlic chips

GF Seafood Miso Hot Pot  
28.5  
Mt.Cook Alpine Salmon,  
market fish, scallops,  
prawns, organic Tofu,  
vegetables & rice noodles  
cooked in a Miso based soup

Seafood of the Day  
30.0~ market price  
Please see the black board

. . SALAD

V GF Probiotic Carrot Salad  
13.5/19.5  
shredded carrot & beetroot,  
garden salad  
w/organic Tamari roasted  
seeds, organic quinoa,  
JANKEN organic carrot &  
Koji(fermented rice) dressing

V GF Grilled Vegetable  
Salad 16.0  
grilled seasonal vegetables,  
garden salad, avocado, kale  
salt, sprout  
w/JANKEN Shojin sauce

V\*GF Nanban-style  
Karaage Chicken/Tofu  
Salad 26.5/24.0  
sweet & sour fried free-  
range chicken or fried  
organic Tofu, seasonal  
fresh vegetables  
w/vegan Kimchi mayonnaise  
sauce, spring onion

. . VEGAN MAIN

V GF Shojin Tofu crumbed  
with Quinoa Puffs 26.5  
crispy pan-fried JANKEN-made  
organic vege-Tofu with  
organic quinoa puffs,  
mushrooms & tomato & organic  
Tamari roasted seeds salad  
w/ Yuzu beetroot Miso sauce,  
JANKEN Shojin sauce

V GF Creamy Vegan Hot Pot  
26.0  
seasonal vegetables, organic  
fresh Tofu & crispy Tofu,  
kale Mochi, rice noodles  
cooked in a creamy garlic  
soy milk soup  
*+Add JANKEN-made Kimchi \$3.5*

V GF Vegan "Tonkotsu"  
Ramen 23.5  
garlic infused soymilk-miso  
broth, rice noodles, organic  
Tempeh, bean sprouts, wood  
ear mushrooms, pickled ginger  
& beetroot, spring onions,  
Nori seaweed, garlic chips

. . SIDE

V GF Organic Miso Soup 4.5  
w/crispy Tofu, spring  
onion

GF Fisherman's Snapper  
Broth 6.5  
w/crispy Tofu, spring  
onion, Yuzu, Mitsuba

V GF Steamed Multi-Grain  
Rice 4.0  
w/organic grains such as  
wild rice, quinoa,  
sorghum, millet, amaranth

○Sauces and other extras will  
be charged for

If you have any special dietary requirements or allergies, please let us know before you order. Our kitchen handles wheat, soy, tree nuts, egg, and so on. Please understand that we can not guarantee 100% free from contaminants but will do our best to cater toward you.