



*Serving Authentic Japanese cuisine in Perth since  
1986.*

*\*Licensed\*  
\*No split billing\**

*日本語のメニューもご用意してあります*

**Starter**

**Eggplant and Tofu Dengaku** 13.00

*Lightly deep-fried with house-made miso paste*

**Karaagè** 14.00

*Deep-fried marinated fried chicken*

**Yakitori (3 skewers)** 13.50

*Grilled chicken in house-made yakitori sauce*

**Chicken Nanban** 18.00

*Deep-fried chicken with Shige's tar-tar sauce*

**Kaiteri** 22.00

*Hokkaido scallops gently cooked in sakè and soy*

**Ikateri** 22.00

*Local squid lightly cooked in sakè and soy*

**Ebiten** 24.00

*Exmouth tiger prawn tempura*

**Gyū Tataki** 22.50

*Seared eye-beef fillet with Shige's ponzu sauce*

**Furaimori** 25.00

*Panko crumbed deep-fried chicken & seafood*

**Kakifurai (from 4 pieces)** M.P

*Panko crumbed deep-fried Japanese oysters*

**Soup (house-made broth)**

**Miso Soup** 7.00

*Traditional soy bean paste soup*

**Kai Soup** 9.80

*Fresh local clams in clear broth*

**Kinoko Soup** 11.00

*Aromatic assorted mushrooms in clear broth*

**Salads (Shige's signature dressing)**

**Garden Salad** 14.00

**Seaweed Salad** 15.00

**Seaside Salad** 19.00

**Main (served with rice or salad)**

Chicken Teriyaki	37.00
<i>Pan-fried chicken thigh in Shige's teriyaki sauce</i>	
Chicken Katsu	37.00
<i>Crumbed deep fried chicken with tonkatsu sauce</i>	
Chicken Nanban	37.00
<i>Deep-fried chicken with Shige's tar-tar sauce</i>	
Pork Kuwayaki	38.50
<i>Pan-fried pork fillets in Shige's kuwayaki sauce</i>	
Tonkatsu	38.50
<i>Crumbed deep fried pork fillet with tonkatsu sauce</i>	
Beef Teriyaki	55.00
<i>Eye-fillet beef in Shige's teriyaki sauce</i>	
Beef Katsu	55.00
<i>Crumbed deep fried eye fillet beef &amp; tonkatsu sauce</i>	
Tempura	42.00
<i>Battered seafood &amp; vegetables with Shige's tendashi</i>	
Kaisen	48.00
<i>Marinated seafood combination in house-made dashi</i>	
Reef & Beef	66.00
<i>Teriyaki eye-fillet beef with Exmouth tiger prawns</i>	
Fish of the Day	M.P
<i>Fillet or wing cooked tempura, teriyaki, grilled or steamed. Please view our specials board for today's fresh fish of the day.</i>	

**Noodles**

Kitsunè Udon	17.50
<i>Topping of dashi soaked fried bean curd</i>	
Tempura Udon	20.00
<i>With tempura seafood &amp; vegetables</i>	
Nabèyaki Udon	21.00
<i>Hot pot noodles with chicken, prawn &amp; bean curd</i>	
Zaru Soba	16.00
<i>Cold noodles with house-made dipping sauce</i>	
Tempura Soba	20.00
<i>With tempura seafood &amp; vegetables</i>	

**Sashimi**

Fremantle Octopus	18.00
Tasmanian Salmon	20.00
Local Tuna	25.00
SA Kingfish	21.00
Hokkaido Scallops	21.00
Small Sashimi Combination	31.00
<i>Around 18 slices of our freshest selection</i>	
Large Sashimi Combination	59.00
<i>Around 36 slices of our freshest selection</i>	

## **Sushi Rolls**

Salad Roll	7.50
California Roll	10.00
Salmon Roll	10.00
Tuna Roll	10.00
Eel Roll	12.00

## **Nigiri Sushi (2 pieces)**

House-made Omelette	7.00
Fremantle Octopus	7.00
Tasmanian Salmon	9.00
Exmouth Tiger Prawn	9.60
Local Tuna	10.00
SA Kingfish	10.00
Hokkaido Scallops	10.00
Eel	10.00
Small Sushi Combination	30.00
<i>Around 12 pieces of nigiri and rolls</i>	
Large Sushi Combination	58.00
<i>Around 24 pieces of nigiri and rolls</i>	

## **Side Dish**

Tsukemono	6.80
<i>Traditional homemade Japanese pickles</i>	
Edamamè	6.80
<i>Lightly salted soy-beans</i>	
Tsukidashi	6.80
<i>Small Japanese appetiser</i>	
Gyōza	10.00
<i>6 Pieces of pan-fried pork dumplings</i>	
Agedashi Tofu	10.00
<i>Deep fried tofu in soy dashi sauce</i>	
Chawanmushi	11.00
<i>Steamed egg in dashi with chicken and seafood</i>	

## **Dessert**

Japanese Homemade Special	10.50
<i>Please ask staff for our special</i>	
Anmitsu	10.50
<i>Agar jelly with seasonal fruits and vanilla ice-cream drizzled in brown sugar syrup</i>	
Matcha Ice-cream	9.00
<i>House-blended green-tea ice-cream</i>	
Vanilla Ice-cream	8.50