

Starter			Nigiri Sushi (2 pieces)		
1. Ikateri	22.00	20. Reef and Beef	66.00	39. Omelette	7.00
<i>Local squid in sake-soy sauce</i>		<i>Teriyaki beef fillet & tempura prawns</i>		40. Octopus	7.00
2. Kaiteri	22.00	21. Tempura	42.00	41. Salmon	9.00
<i>Hokkaido scallops in sake-soy sauce</i>		<i>Deep-fried seafood & vegetables</i>		42. Prawn	9.60
3. Dengaku	13.00	22. Kaisen	48.00	43. Tuna	10.00
<i>Fried eggplant & tofu with miso paste</i>		<i>Marinated seafood in dashi sauce</i>		44. Kingfish	10.00
4. Karaagè	14.00	23. Today's Ocean Fish (Fillet or Wing)	M.P	45. Scallops	10.00
<i>Marinated fried chicken</i>		<i>Tempura, teriyaki, steamed or grilled</i>		46. Eel	10.00
5. Yakitori (3 skewers)	13.50	Bento Box (Takeaway only)		Sushi Rolls (5 pieces)	
<i>Chicken skewers in yakitori sauce</i>		24. Special: Karaage, gyōza, fish fry	29.00	47. California	10.00
6. Ebiten	24.00	25. Fish Teriyaki and rice	F29.00	48. Salmon	10.00
<i>Local tiger prawn tempura</i>		26. Yakiniiku Beef and Rice	29.00	49. Tuna	10.00
7. Furaimori	25.00	27. Chicken Cutlet and Rice	29.00	50. Eel	12.00
<i>Panko crumbed fried-chicken & seafood</i>		Noodles		51. Salad (Avocado & Cucumber)	7.50
8. Kakifurai (4 pieces)	M.P	28. Tempura Udon	20.00	52. Hand Roll (Choose your filling)	M.P
<i>Deep-fried panko crumbed oysters</i>		<i>With tempura seafood & vegetables</i>		53. Sushi Combination S or L	30/58
9. Gyu-Tataki	22.50	29. Kitsunè Udon	17.50	<i>Combination of nigiri and rolls</i>	
<i>Seared beef fillet with ponzu sauce</i>		30. Nabèyaki Udon	21.00	Sashimi	
10. Chicken Nanban (entrée/main)	18/37	<i>Hot pot noodles with various fillings</i>		54. Fremantle Octopus	18.00
<i>Deep-fried chicken with tartar sauce</i>		31. Tempura Soba	20.00	55. Tasmanian Salmon	20.00
Soup				56. Local Tuna	25.00
11. Miso	7.00	<i>Buckwheat noodles with seafood tempura</i>		57. SA Kingfish	21.00
<i>Traditional soy bean paste soup</i>		32. Zaru Soba	16.00	58. Hokkaido Scallops	21.00
12. Kinoko	11.00	<i>Cold noodles with sauce & seasoning</i>		59. Sashimi Combination S or L	31/59
13. Kai	9.80	Side Dish		Desserts	
<i>Fresh mussels and clams in clear broth</i>		33. Agedashi Tofu	10.00	60. Anmitsu	10.50
Salads				<i>Agar Jelly with fruits and ice-cream</i>	
14. Garden	14.00	34. Gyōza Dumplings	10.00	61. Homemade Special	10.50
15. Seaweed	15.00	35. Traditional Homemade Pickles	6.80	62. Green-tea Ice Cream	9.50
16. Seaside	19.00	36. Edamamè	6.80	Shige Salad Dressing \$5.50	
Main (Served with rice or salad)				Shige Teriyaki Sauce \$5.50	
17. Chicken (thigh) Teriyaki <u>or</u> Cutlet	37.00	37. Tsukidashi	6.80		
18. Pork Kuwayaki (marinated) <u>or</u> Cutlet	38.50	<i>Today's small Japanese seasonal appetiser</i>			
19. Beef Eye Fillet Teriyaki <u>or</u> Cutlet	55.00	38. Chawanmushi (dine-in only)	11.00		
		<i>Steamed dashi-egg with chicken & seafood</i>			



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