

DASHI

Modern Japanese Tapas & Sake Bar

LUNCH MENU *for Dine-In*

Each meal comes with complimentary Miso soup & Daikon salad

Small(nibbles)

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| KIMCHI - Fermented wombok with chilli and garlic | \$5 |
| EDAMAME - Young soybean in the pods sprinkled with pink salt | \$7 |
| TAKOYAKI - Octopus ball, mayonnaise, Japanese BBQ sauce | \$12/6p |

Medium(entree size)

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| EGGPLANT - Crispy deep fried eggplant, sweet red Miso sauce | \$16 |
| PORK BUN - Pork belly, coriander, Kewpie mayonnaise, homemade bun | \$12 |
| CHICKEN BUN - Soy marinated deep fried chicken, mayo, homemade bun | \$12 |
| EGGPLANT BUN - Deep fried eggplant, Miso sauce, homemade bun | \$10 |
| AGEDASHI GOMA TOFU -Deep fried homemade sesame Tofu in Dashi broth | \$13 |
| KINGFISH NECK - Grilled Miso marinated kingfish neck | \$15 |
| OYSTER - Panko crumbed oyster, Nori puree, Yuzu yoghurt | \$14/3p |
| GYOZA - Minced pork dumpling, apple sauce, wombok | \$17/5p |
| CHICKEN KARAAGE - Deep fried soy marinated chicken, Tosazu sauce | \$18 |
| KINGFISH - Lightly torched Sashimi grade kingfish, Miso buttermilk | \$19 |

Large(main size)

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| KATSUDON-Crumbed pork on rice with Dashi broth, slow cooked egg on top | \$23 |
| JAPANESE CHICKEN KATSU CURRY- Crumbed chicken curry with rice | \$21 |
| JAPANESE EBI FRY CURRY - Crumbed prawn curry with rice | \$21 |
| TERIYAKI CHICKEN - Pan fried chicken, Teriyaki sauce, with rice | \$25 |
| TERIYAKI SALMON - Pan fried salmon, Teriyaki sauce, with rice | \$25 |
| LAMB - Slow cooked lamb, black rice, balsamic Teriyaki sauce | \$32 |
| DUCK - Miso marinated duck breast, leek couscous, Japanese mustard | \$34 |

DELUXE BENTO BOX- Sushi & Sashimi(tuna, salmon), chicken Karaage, lamb \$36

Sushi

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| AVOCADO SUSHI ROLL - Avocado, mayonnaise | \$12 |
| TEMPURA PRAWN SUSHI ROLL - Tempura prawn, avocado, aioli | \$20 |
| SOFT SHELL CRAB SUSHI ROLL - Deep fried crab, cucumber, chilli mayo | \$22 |
| SUSHI & SASHIMI | |
| SMALL Nigiri(sliced raw fish on small Sushi rice)- tuna, salmon, kingfish | |
| Sashimi(sliced raw fish) - tuna, salmon | \$20 |
| MEDIUM Nigiri - tuna, salmon, prawn, 2 x kingfish | |
| Sashimi - 2 x tuna, 2 x salmon, 2 x kingfish | |
| Roll - a small piece of avocado Sushi roll | \$30 |
| LARGE Nigiri - tuna, salmon, prawn, scallop, eel, 2 x kingfish | |
| Sashimi - 3 x tuna, 3 x salmon, 3 x kingfish | |
| Roll - 2 x small pieces of avocado Sushi roll | \$40 |
| SASHIMI ONLY | small \$27 / medium \$37 / large \$47 |
| SALMON ABURI DON - Lightly torched salmon and mayo over Sushi rice | \$26 |
| CHIRASHI-ZUSHI - Scattered Sushi - tuna, salmon, kingfish, prawn, scallops, eel and avocado over Sushi rice | \$27 |

Side

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| HAND CUT CHIPS - Chips with Ao Nori seasoning, Kewpie mayonnaise | \$8 |
| RICE - a bowl of plain steamed rice | \$3 |

**Menu is subject to change without notice*

** Due to our kitchen's environment, products sold or served may contain allergens including shellfish, gluten and other ingredients, and are not allergen free.