

DASHI

Modern Japanese Tapas & Sake Bar

LUNCH MENU *for Dine-In*

Each meal comes with complimentary Miso soup & Daikon salad

Small(nibbles)

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)

EGGPLANT - Crispy deep fried eggplant, sweet red Miso sauce	\$15
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	\$12
GYOZA - Minced pork dumpling, apple sauce, wombok	\$17/5p
CHICKEN KARAAGE - Deep fried soy marinated chicken, Tosazu sauce	\$17
KINGFISH - Lightly torched Sashimi grade kingfish, Miso buttermilk	\$19

Large(main size)

KATSUDON-Crumbed pork on rice with Dashi broth, slow cooked egg on top	\$21
JAPANESE CHICKEN KATSU CURRY- Crumbed chicken curry with rice	\$19
JAPANESE EBI FRY CURRY - Crumbed prawn curry with rice	\$19
TERIYAKI CHICKEN - Pan fried chicken, Teriyaki sauce, with rice	\$22
TERIYAKI SALMON - Pan fried salmon, Teriyaki sauce, with rice	\$22
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 \$35

Sushi

AVOCADO SUSHI ROLL - Avocado, mayonnaise	\$10
TEMPURA PRAWN SUSHI ROLL - Tempura prawn, avocado, aioli	\$18
SOFT SHELL CRAB SUSHI ROLL - Deep fried crab, cucumber, chilli mayo	\$20
SUSHI & SASHIMI	
SMALL Nigiri(sliced raw fish on small Sushi rice)- tuna, salmon, kingfish	
Sashimi(sliced raw fish) - tuna, salmon	\$19
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	\$28
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	\$38
SASHIMI ONLY	small \$25 / medium \$35 / large \$45
SALMON ABURI DON - Lightly torched salmon and mayo over Sushi rice	\$25
CHIRASHI-ZUSHI - Scattered Sushi - tuna, salmon, kingfish, prawn, scallops, eel and avocado over Sushi rice	\$26

Side

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.

Sake

Glass 100ml / Carafe 180ml / Bottle

300ml

TASTING SET - 3 kinds of Sake

- JOZEN JUKUSEI, SHIRAKAWAGO & ASAHIYAMA	3x45ml	\$13
DASSAI (Chilled)/ Junmai Daiginjo, from Yamaguchi 15%Alc - Premium Sake, smooth clean taste, soft elegant aroma		Bottle \$38
JOZEN JUKUSEI (Chilled)/ Junmai Ginjo, from Nigata 15-16%Alc - Aged sake, slightly sour, lychee & dried fruits aroma		Glass \$10 / Bottle \$27
SHIRAKAWAGO NIGORI (Chilled)/ Junmai Ginjo, from Gihu 15%Alc - Unfiltered Sake, strong bouquet, mellow flavour		Glass \$9 / Bottle \$24
ZAKU (Chilled/Warm)/ Junmai, from Mie 15%Alc - Rich taste, flavorful, pear aroma		Glass \$11 / Carafe \$19
MIMASAKA (Chilled/Warm)/ Junmai, from Okayama 14.5%Alc - Clean refreshing taste at chilled, rich rounded taste at warm		Glass \$12 / Carafe \$21
ASAHIYAMA (Chilled/Warm)/ Junmai, from Nigata 15%Alc - Crisp & smooth mouthfeel, dry yet moderate round taste		Glass \$10 / Carafe \$17

Yuzushu

CITROUS SAKE - Japanese Yuzu citrus flavoured Sake	90ml	On the Rocks	\$14
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Umeshu

PLUM WINE - Japanese sweet plum liqueur	90ml	On the Rocks / With Soda	\$14
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Japanese Whisky

SUNTORY HAKUSHU - Single malt	30ml	\$20
NIKKA TAKETSURU - Blended malt	30ml	\$20

Japanese Gin

ROKU - Crafted from six seasonal Japanese ingredients	30ml	\$14
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Japanese Vodka

HAKU - Distilled from 100% Japanese rice, bamboo charcoal filtration	30ml	\$14
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Japanese Beer

KIRIN		\$9
SAPPORO		\$8
ASAHI SUPER DRY		\$8
NEST BEER - Japanese craft white ale, brewed with spices, soft and refreshing taste		\$13
ECHIGO BEER - Japanese rice beer, smooth, dry and crisp	500ml	\$14

Australian Beer

CROWN LAGER		\$7.5
CASCADE PREMIUM LIGHT		\$6.5

Wine

Glass Bottle

Sparkling

Prosecco, Italy	\$10	\$49
Billecart-Salmon N.V Brut Reserve, Champagne, France		\$110

White

2021 Hanging Rock, 'Jim Jim' Sauvignon Blanc, Macedon Ranges	\$12.5	\$55
2019 Foxeys Hangout, Pinot Gris, Mornington Peninsula	\$12	\$53
2019 Prancing Horse, Organic Chardonnay, Mornington Peninsula	\$13	\$58
2015 Higher Plane, Reserve Chardonnay, Margaret River		\$80

Rose

2019 Precipice, Syrah Rose, Yarra Valley	\$11	\$48
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Red

2020 Allies, 'Assemblage' Pinot Noir, Mornington Peninsula	\$13	\$58
2018 Ten Minutes by Tractor, 'Estate' Pinot Noir, Mornington Peninsula		\$92
2019 Crittenden, 'Los Hermanos' Tempranillo, King Valley	\$12	\$53
2018 Higher Plane, Syrah, Margaret River	\$12	\$53