



NICHIYO BRUNCH

\$75.00 per person

start with a continuous selection of sashimi, maki rolls, small dishes and salads, available from our robata counter. then, select one dish from the robata grill or kitchen as your shared main course.

| | |
|----------------------|---|
| yaki hinadori | half cedar wood baby chicken, gingered barley miso, chives, lime |
| tempura moriawase | prawn, white fish, pumpkin, broccoli, kumara |
| yasai no moriawase | assorted seasonal vegetable tempura |
| sake teriyaki | salmon teriyaki, blackened chilli, pickled cucumber |
| kankokufu kohitsuji | south waikato lamb cutlets, gochujang, cucumber, goma dressing, chives |
| yaki buta | robata grilled chashu pork belly, karashi miso, pickled cabbage |
| gyuhire sumibiyaki | beef fillet, red chilli garlic soy, daikon - upgrade \$16 per person |
| gindara miso-yaki | black cod, citrus miso, cured daikon, kondo grilled - upgrade \$26 per person |
| wagyu no sumibiyaki | japanese kagoshima wagyu beef - upgrade \$80 per person |
| deza-to no moriawase | dessert platter for the table |

aka madai \$17

OKOSAMA BENTO BOX

\$28.90 per child - 5 years and older

the bento box is designed by my daughter kiana, they are all her favourites... especially the ramune lemonade. it is a selection of items from our kitchen, catered to little peoples' palates.

| | |
|----------------------|--|
| sake | salmon sashimi |
| kappa maki | cucumber maki roll |
| gohan | rice |
| ebi | prawn tempura |
| yakitori negima | chicken yakitori |
| broccoli shinme | robata grilled broccoli |
| deza-to no moriawase | share in the dessert platter at your table |

ramune lemonade \$5

- gluten free. some other items can be made gluten free on request. host responsibility limits apply. menu items are subject to availability. available sunday from 11am-3pm.