Warm sushi

Same de almon hally mining (200)	105	HOLLY side baked on Cood	30.0	
Seared salmon belly nigiri (Zpc)	10.5	Hokkaido baked seatood	30.0	
Torch seared prime cut salmon belly with sweet miso		Paper baked salmon & scallops with Hokkaido sauce		
bratin oyster sushi gunkan (4pc)	15.5	Shogayaki pork	28.0	
Oven gratin whole oyster with mayonnais		Pan fried thinly sliced pork marinated		
then wrapped in gunkan style sushi	-)	ginger		
, , , , , , , , , , , , , , , , , , , ,		Pan fried snapper	30.0	
. .		Pan fried snapper with yuzu sauce &		
Entrée		vegetables		
		Misuzu's wafu beef steak	32.0	
Edamame	7.5	Seared medium rare eye fillet with wa	fu	
Wagyu beef tataki	15.5	sauce		
Seared wagyu beef with ponzu dressing		Beef Katsu	30.0	
Meijin Kara-age chicken	16.5	Crumbed scotch fillet with tonkatsu sauce		
rispy free range chicken tossed in black		t Japanese mayonnaise		
bean sauce		Seafood laksa	30.0	
Steamed seafood Dumplings (4pc) 18.5 Steamed lemongrass seafood dumplings Served with sesame sauce		Spicy coconut miso laksa on udon noodles		
		with prawn, calamari, fish & mussels		
		Vegetable laksa	24.0	
Crabmeat & prawn dumpling (2 pc) 9.5		Spicy coconut miso laksa on udon noodles		
Steamed crabmeat & prawn dumplings		with seasonal vegetables	200	
YaKibuta	16.0	Teriyaki lemongrass chicken	28.0	
Slow cooked pork with orange sauce		free range chicken with teriyaki lemon	ngrass	
Agedashi tofu	10.5	sauce & mango salsa Anvava toru etaav		
Crispy tofu in dashi broth with enoki ten			Ankake tofu steak Stir-fried vegetables over lightly battered	
Tempura prawn (4 pc)	18.0	tofu steak	erea	
Tempura vegetable*(v)	16.5			
Pork gyoza (4 pc)	9.5			
Isobe-age calamari	16.5			
Crispy calamari coated with a light nori		Sides		
seaweed batter		37463		
Dengaku *(v)	11.5	A		
Eggplant with sweet miso		Miso soup	4.0	
Stuffed mushrooms *(v) (4pc)	15.0	Koshi hikari pearl white rice	4.0	
Oven-baked mushrooms stuffed with		Biodynamic brown rice	4.5	
regetables, topped with melted cheese	05	Steamed seasonal vegetables	8.5	
Vegetable spring roll *(v)	9.5	breen salad	8.5	
Vegetables and rice vermicelli spring rolls served with chilli vinaigrette (2 pieces)		Kaiso seaweed	11.5	
reived with chill virialgiette (C PIECES)		Star and Assertation	105	

Main