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WE ARE PROUD TO USE THE FOLLOWING LOCAL SUPPLIERS:

TREVOR MEAD BUTCHER (TREVOR) - MEAT

BAY SEAFOOD (FRECKLE) - FRESH, LOCAL FISH & SEAFOOD

TEMPEH (MANDY) - LOCAL (MULLUM) ORGANIC HAND-MADE TEMPEH

RICE CULTURE (TOMOKO) - ORGANIC HAND-MADE MISO

ENERGETIC GREENS - (LOCAL) ORGANIC SPROUTS

ALL OUR SAUCES,
STOCKS AND SALAD
DRESSINGS ARE
FRESHLY PREPARED
IN-HOUSE

SMALL BITES

SHIITAKE SKEWERS (2 SKEWERS) (V) (GF ON REQUEST) GRILLED SHIITAKE MUSHROOMS SERVED WITH TERIYAKI SAUCE	10.00
YAKITORI (2 SKEWERS) (GF ON REQUEST) GRILLED CHICKEN SKEWERS WITH TERIYAKI SAUCE	11.00
HALOUMI CHEESE TEMPURA (VEG) SERVED WITH TERIYAKI SAUCE	12.50
SALT & PEPPER TOFU (VEG) (GF) (V ON REQUEST) CRISPY TOFU SERVED WITH BASIL MAYO AND LEMON	12.50
VEGETARIAN (V) / CHICKEN GYOZA (4 PIECES) HAND MADE PAN FRIED DUMPLINGS WITH VINAIGRETTE DIPPING SAUCE	13.50
AGEDASHI TOFU (V) (GF) SILKEN TOFU CUBES IN SHIITAKE BROTH	14.00
KARAAGE CRISPY CHICKEN THIGH FILLET MARINATED IN GINGER SOY SAUCE	14.00
TUNA KARAAGE LOCAL CRISPY TUNA IN GINGER SOY MARINADE, SERVED WITH BASIL MAYO	14.50
EGGPLANT DENGAKU (V) (GF ON REQUEST) MISO GLAZED EGGPLANT GARNISHED WITH KALE AND TRUFFLED BREAD CRUMBS	14.50
TUNA & SALMON TARTARE A MIX OF LIGHTLY MARINATED FRESHLY CUT TUNA AND SALMON SASHIMI, DICED AVOCADO, SERVED WITH CRISPY LOTUS ROOT AND WASABI AIOLI	14.50

(V) VEGAN

(VEG) VEGETARIAN

(GF) GLUTEN FREE

CORKAGE: \$5 PER BOTTLE

ALL SEAFOOD IS SUBJECT TO AVAILABILITY AND SEASONALITY
TAMARI (GLUTEN FREE) SOY IS AVAILABLE ON REQUEST

10% SURCHARGE APPLIES ON SUNDAYS & PUBLIC HOLIDAYS

SASHIMI & NIGIRI (PLATTERS)

ASSORTED SASHIMI THINLY SLICED FRESH FISH SERVED ON A PLATTER (12 PIECES)	24.50
MIXED NIGIRI CHEF'S SELECTION OF 10 ASSORTED NIGIRI	26.00
CHEF'S SEAFOOD PLATTER CHEF'S SELECTION OF SASHIMI, SUSHI, & NIGIRI	50.00
KINGFISH CARPACCIO FRESH KINGFISH THINLY SLICED SERVED WITH YUZU DRESSING	18.50

SPECIAL SUSHI ROLLS

GOURMET SUSHI ROLLS, MADE TO ORDER BY THE SUSHI CHEF, (8 PIECES)	
BYRON SUMMER ROLL (V) (GF) AN INSIDE-OUT ROLL OF QUINOA AND BROWN RICE FILLED WITH TEMPEH, AVOCADO, CUCUMBER, CARROT AND FRESH GINGER, TOPPED WITH GUACAMOLE, CORIANDER AND RADISH	18.50
DRAGON ROLL PRAWN TEMPURA, SEARED KINGFISH AND CUCUMBER SUSHI COATED WITH AVOCADO, IKURA MAYO AND TERIYAKI SAUCE	24.50
CHIRASHI SUSHI ROLL FRESH TUNA, SALMON, KINGFISH AND PRAWN ROLL IN A GINGER SOY MARINADE, FILLED WITH SOY BEANS, SHIITAKE MUSHROOMS, AVOCADO AND CUCUMBER	23.00

RAMEN

CHIILLI CHICKEN RAMEN CHICKEN THIGH CHAR SIU, BAMBOO SHOOT, SOFT BOILED EGG, SHALLOTS AND CHILLI OIL	19.50
SPICY MISO RAMEN (VEG) HOUSE MADE MISO BROTH, GRILLED CARROT, BABY CORN, BAMBOO SHOOT, AND BEAN SPROUTS	18.50

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SOUP

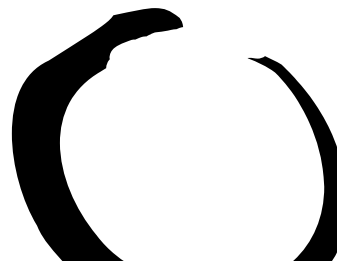
SOBA (THIN BUCKWHEAT AND WHEAT FLOUR NOODLES) OR UDON (THICK WHEAT FLOUR NOODLES) IN A SHIITAKE BROTH WITH YOUR CHOICE OF: VEGETARIAN (V) CHICKEN AND VEGETABLE TEMPURA PRAWNS (SERVED ON THE SIDE)	18.00 19.00 19.00
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DONBURI (RICE BOWL DISH)

TERIYAKI CHICKEN OR TERIYAKI SALMON DONBURI LUNCH ONLY (GF ON REQUEST) RICE BOWL TOPPED WITH YOUR CHOICE OF TENDER SLICED PAN-FRIED CHICKEN OR SALMON, WITH OUR IN-HOUSE TERIYAKI SAUCE, SERVED WITH GREENS, PICKLED VEGETABLES AND TAMAGO	19.50 20.50
VEGETABLE DONBURI (V)(GF) A NOURISHING BOWL OF BROWN RICE, TOPPED WITH, CRISPY TOFU, AVOCADO AND HOUSE- MADE PICKLED AND ROASTED VEGETABLES	18.50
CHICKEN KARAAGE DONBURI RICE BOWL TOPPED WITH TENDER CRISPY CHICKEN, SERVED WITH GREENS, PICKLED VEGETABLES AND TAMAGO	19.50
SASHIMI DONBURI A NOURISHING BOWL OF TODAY'S FRESHLY SLICED FISH, MARINATED IN ZUKÉ SOY SAUCE, SUSHI BROWN RICE, AVOCADO, JAPANESE PICKLES AND GREENS	20.50

JAPANESE CURRY

ASSORTED VEGETABLES STEWED IN CURRY SAUCE, SERVED WITH RICE VEGETARIAN (V) CRUMBED CHICKEN	19.00 20.50
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S A L A D S

KINOKO'S GREEN SALAD (V) (GF) 17.50

FRESH ASSORTED GREENS, AVOCADO AND TOASTED WALNUTS SERVED WITH SNOWPEAS AND TAHINI DRESSING

WITH **SALT & PEPPER TOFU (V) (GF)** 20.00

WITH **ORGANIC TEMPEH (V) (GF)** 20.00

TUNA TATAKI 22.00

SEARED THINLY SLICED TUNA LAYERED WITH ENOKI MUSHROOMS, SPROUTS, ASSORTED GREENS AND DRESSED WITH THE COMBINED FLAVOURS OF MISO AND JAPANESE TAHINI

GRILLED SALMON SALAD (GF) 23.00

LIGHTLY GRILLED SALMON, MIXED LETTUCE LEAVES AND AVOCADO SERVED WITH BALSAMIC AND MISO DRESSING

SEARED TUNA SALAD 23.50

LIGHTLY SEARED TUNA MIXED WITH ASSORTED GREENS, AVOCADO, FRESH CHILLI, CORIANDER AND YUZU PONZU DRESSING (GF ON REQUEST)

T E M P U R A

LIGHTLY BATTERED

VEGETABLE (V) 7 VEGETABLE PIECES 16.50

PRAWN 3 PRAWN PIECES + 3 VEGETABLE PIECES 18.50

EXTRA PRAWN 3.00

S I D E D I S H E S

MISO SOUP (V) (GF) 5.00

STEAMED RICE (V) (GF) 5.00

BROWN RICE (V) (GF) 5.50

EDAMAME (V) (GF) 6.50

GARLIC EDAMAME (VEG) 7.50

SAUTÉED SEASONAL VEGETABLES (V)(GF) 9.50

SIDE SALAD (MISO DRESSING) 7.00

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CORKAGE: \$5 PER BOTTLE

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M A I N S

SERVED FROM 5PM

ORGANIC TOFU AND MUSHROOM STEAK (V) 25.50

LIGHTLY FRIED ORGANIC TOFU CUBES & PORTOBELLO MUSHROOM SERVED ON A SIZZLING PLATE WITH PAN-FRIED VEGETABLES, SERVED WITH RICE (GF ON REQUEST)

MARKET FISH OF THE DAY (ASK STAFF) 25.00

FRESH LOCAL FISH SERVED WITH STEAMED RICE

SERVED ALL DAY

SESAME SALMON 25.50

PAN FRIED SALMON COATED WITH CRISPY SESAME SEEDS, SERVED WITH MUSHROOM RISOTTO AND SALAD

TUNA STEAK 26.00

FRESH TUNA SERVED ON A SIZZLING PLATE WITH PAN-FRIED VEGETABLES AND TEMPURA ENOKI MUSHROOMS, SERVED WITH RICE (GF ON REQUEST)

BLACK PEPPER CHICKEN 24.50

CRISPY SKIN-ON CHICKEN THIGH, WITH PAN FRIED BEAN SPROUTS, BOILED BROCCOLI AND FRIED GARLIC ON A SIZZLING PLATE, SERVED WITH RICE

TERIYAKI SALMON OR CHICKEN 23.50

TENDER PAN FRIED CHICKEN OR SALMON SERVED WITH PAN-FRIED VEGETABLES AND BOILED BROCCOLI ON A SIZZLING PLATE, WITH A SIDE OF RICE (GF ON REQUEST)

D E S S E R T S

GREEN TEA ICE CREAM (VEG) 7.50

SERVED WITH SWEET ADZUKI PASTE & HOME MADE HONEYCOMB

BLACK SESAME ICE CREAM (VEG) 7.50

SERVED WITH SWEET ADZUKI PASTE & HOME MADE HONEYCOMB

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DRINKS

B E E R

SAPPORO	\$9.00	ASAHI	\$9.00
KIRIN	\$9.00	STONE & WOOD	\$9.50
PERONI	\$9.00	COOPERS	\$8.50

C I D E R

MONTEITH'S CRUSHED APPLE CIDER	\$9.00
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W H I T E W I N E

	G	B
SAUVIGNON BLANC <small>THE PASS SAUV BLANC, MARLBOROUGH NZ 2020</small>	\$10.50	\$38.00
CHARDONNAY <small>PEPPER TREE CHARDONNAY, ORANGE 2020</small>	\$10.50	\$38.00
PINOT GRIS <small>TAR AND ROSES PINOT GRIGIO, VICTORIA 2020</small>	\$11.00	\$42.00

R O S É

JEANERRET ROSE MK II <small>CLARE VALLEY 2019</small>	\$11.00	\$42.00
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R E D W I N E

PINOT NOIR <small>LOGAN WEEMALAH PINOT NOIR, ORANGE 2020</small>	\$11.50	\$42.00
CABERNET SAUVIGNON <small>JOHNNY Q CABERNET SAUVIGNON, COONAWARRA REGION 2016</small>	\$11.00	\$40.00
SHIRAZ <small>JOHNNY Q SHIRAZ, SOUTH AUSTRALIA 2016</small>	\$11.50	\$42.00

P L U M W I N E (G)

TINTENBAR ORGANIC PLUM UMESHU <small>LOCAL TINTENBAR 2019</small>	60ML	\$12.50
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S A K E

	175ML	300ML
KIZAKURA YAMAHAI <small>DRY & LIGHT</small>	\$16.50	\$22.00
URAKASUMI JUNMAI <small>ROUND AROMATIC & SMOOTH</small>	\$17.50	\$25.00
HAKUSHIKA NAMACHOZO <small>SMOOTH, CRISP & REFRESHING (180ML BOTTLE)(SERVED COLD)</small>	\$16.50	
KIZAKURA NIGORI <small>SWEET & CLOUDY (SERVED COLD)</small>		\$28.00

C O C K T A I L S

SHOCHU HIGBALL COCKTAIL <small>REFRESHING FIZZY SHOCHU COCKTAIL INFUZED W YUZU & LIME</small>	\$12.50
BROOKIES GIN & TONIC <small>BYRON BAY GIN & TONIC</small>	\$12.50
GINGER ALE HIGBALL <small>JAPANESE RYE WHISKY SERVED WITH GINGER ALE</small>	\$12.50

J A P A N E S E W H I S K E Y

	30ML	60ML
NIKKA FROM THE BARREL WHISKEY <small>YOICHI JAPAN</small>	\$12.50	\$20.00
TAKETSURU PURE MALT	\$13.50	\$20.00

S O F T D R I N K

ORGANIC LEMONADE	\$5.00
CASCADE GINGER BEER	\$5.00
COCONUT WATER	\$5.50
JAPANESE RAMUNE	\$5.50
CASCADE LEMON LIME & BITTERS	\$6.00
COKE / COKE ZERO	\$5.00

J U I C E S

ORANGE JUICE	\$5.00
APPLE JUICE	\$5.00
BANANA, MANGO & PASSIONFRUIT JUICE	\$5.00

K O M B U C H A

BUCHA OF BYRON ORIGINAL	\$6.50
BUCHA OF BYRON LEMON MYRTLE	\$6.50

W A T E R

BELOKA WATER STILL 330ML	\$4.00
BELOKA WATER SPARKLING 330ML	\$4.50
BELOKA WATER SPARKLING 750ML	\$8.00

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SUSHI MENU

HOSOMAKI ROLLS (6 PIECES)

CUCUMBER (V) (GF)	3.20
AVOCADO (V) (GF)	4.20
COOKED TUNA (GF)	4.20
CHICKEN TERIYAKI	4.80
FRESH SALMON (GF)	6.20
FRESH TUNA (GF)	6.20

SUSHI ROLLS (2-3 PIECES)

AVOCADO, CUCUMBER, BEETROOT AND LETTUCE (V) (GF)	4.20
CREAM CHEESE, AVOCADO AND CUCUMBER (VEG)	4.20
CUCUMBER, AVOCADO (V)	4.20
CRUMBED PRAWN	4.80
COOKED TUNA AND AVOCADO (GF)	4.80
TEMPURED SWEET POTATO, AVOCADO AND CUCUMBER (V)	4.80
SMOKED SALMON, AVOCADO, CREAM CHEESE AND CUCUMBER	4.80
CRUNCHY TUNA AND AVOCADO	5.60
CHICKEN TERIYAKI AND AVOCADO	5.60
SALMON AND AVOCADO (GF)	6.20
CRUNCHY CHICKEN AND AVOCADO	6.20
KAKIAGE MIXED VEGETABLE TEMPURA ROLL (V)	6.20
CALIFORNIA ROLL	6.50

SHIP SUSHI (2 PIECES)

COOKED TUNA SHIP (GF)	4.20
WAKAME SHIP - GREEN SEAWEED (V)	4.20
TOBIKO SHIP (GF)	6.30

CRISPY SUSHI

SPRING ROLLS (V)	4.20
SALMON TEMPURA	4.20
PRAWN PARCELS	4.80
HALOUMI TEMPURA (VEG)	4.80
CHICKEN TEMPURA	4.80

(V) VEGAN

(VEG) VEGETARIAN

(GF) GLUTEN FREE

CORKAGE: \$5 PER BOTTLE

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NIGIRI SUSHI

(2 PIECES)

INARI - TOFU POCKET (V)	4.20
KAKIAGE - MIXED VEGETABLE TEMPURA (V)	4.20
TEMPEH (V)	4.80
BOILED PRAWN (GF)	5.60
FRESH SALMON (GF)	5.60
SPICY SALMON NIGIRI	6.20
FRESH TUNA (GF)	6.20
FRESH KINGFISH (GF)	6.20
CHICKEN SCHNITZEL AND AVOCADO	6.20
SALMON AND AVOCADO	6.80
SPICY TUNA AND AVOCADO	6.80
SEARED SALMON (GF ON REQUEST)	6.80

HAND ROLLS "TEMAKI"(CONE SHAPED)

PLEASE ADD YOUR CHOICE OF SAUCE (OPTIONAL):

TERIYAKI, MAYO, WASABI AIOLI, YUZU/MISO AIOLI, SPICY MAYO, OLIVE OIL

MIXED VEGETABLE TEMPURA (V) KAKIAGE, AVOCADO, CUCUMBER, LETTUCE, TERIYAKI SAUCE	\$6.30
SWEET POTATO AND PUMPKIN TEMPURA (V) AVOCADO, CUCUMBER, LETTUCE	\$6.30
HALOUMI CHEESE TEMPURA (VEG) AVOCADO, RED ONION, LETTUCE, TERIYAKI SAUCE, MAYO	\$6.80
CRUNCHY TERIYAKI CHICKEN AVOCADO, LETTUCE, CRUNCHY, TERIYAKI SAUCE, MAYO	\$7.30
COOKED TUNA AND AVOCADO LETTUCE, CARROT	\$6.30
FRESH TASMANIAN SALMON AVOCADO, CUCUMBER, LETTUCE	\$7.30
SEARED SALMON AVOCADO, TOBIKO (FLYING FISH ROE), SHALLOT, TERIYAKI SAUCE, MAYO	\$8.00
PRAWN TEMPURA AVOCADO, LETTUCE, TERIYAKI SAUCE, MAYO	\$8.00

CUSTOM HAND-ROLLS CAN BE MADE UPON REQUEST.

PLEASE ASK STAFF FOR ANY COMBINATION YOU WOULD LIKE TO ORDER

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DRESSINGS ARE
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IN-HOUSE