

SUSHI

HOSOMAKI ROLLS

(6 P I E C E S)

CUCUMBER (V) (GF)	3.20
AVOCADO (V) (GF)	4.20
COOKED TUNA (GF)	4.20
CHICKEN TERIYAKI	4.80
FRESH SALMON (GF)	5.60
FRESH TUNA (GF)	6.20

SUSHI ROLLS

(2 - 3 P I E C E S)

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
CALIFORNIA ROLL	6.50

NIGIRI SUSHI

(2 P I E C E S)

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
KAKIAGE MIXED VEGETABLE TEMPURA ROLL (V)	6.20
SALMON AND AVOCADO	6.80
SPICY TUNA AND AVOCADO	6.80
SEARED SALMON (GF ON REQUEST)	6.80

CUSTOM HAND-ROLLS CAN BE MADE UPON REQUEST.
PLEASE ASK STAFF FOR ANY COMBINATION YOU WOULD LIKE TO ORDER

CRISPY SUSHI

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

SHIP SUSHI

(2 P I E C E S)

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

SASHIMI & NIGIRI

(P L A T T E R S)

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

SPECIAL SUSHI ROLLS

(8 P I E C E S)

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

(V) VEGAN
(VEG) VEGETARIAN
(GF) GLUTEN FREE

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

10% SURCHARGE APPLIES ON SUNDAYS & PUBLIC HOLIDAYS

TAKEAWAY MENU



SHOP 7/23 JONSON ST,
CORNER FEROS ARCADE & JONSON ST
BYRON BAY

02 6680 9044

KITCHEN DISHES

SMALL BITES

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

SIDE DISHES

MISO SOUP (V)(GF)	5.00
STEAMED RICE (V)	5.00
BROWN RICE (V)	5.50
EDAMAME (V)	6.50
GARLIC EDAMAME (VEG)	7.50
SAUTÉED SEASONAL VEGETABLES (V)(GF)	9.50
SIDE SALAD (MISO DRESSING)	7.00

JAPANESE CURRY

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

DONBURI (RICE BOWL DISH)

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

SALADS

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 FRESH 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	

RAMEN

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

TEMPURA

LIGHTLY BATTERED	
VEGETABLE (V) 7 VEGETABLE PIECES	16.50
PRAWN 3 PRAWN PIECES + 3 VEGETABLE PIECES	18.50
EXTRA PRAWN	3.00

SOUP

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

MAINS

SERVED FROM 5PM

ORGANIC TOFU AND MUSHROOM STEAK (V)	23.50
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-FRIEDVEGETABLES AND BOILED BROCCOLI ON A SIZZLING PLATE, WITH A SIDE OF RICE (GF ON REQUEST)	

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(GF) GLUTEN FREE

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

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