



## セットメニュー     **SET MENU**

### **TUNA PLATTER     R140.00**

3 pieces tuna sashimi  
3 pieces tuna sushi  
3 pieces tekka maki  
3 pieces tekka california maki  
1 piece tekka hand roll

### **SALMON PLATTER     R150.00**

3 pieces salmon sashimi  
3 pieces salmon sushi  
3 pieces salmon maki  
3 pieces salmon california maki  
1 piece salmon hand roll

### **YAMATO SET     R130.00**

Miso soup  
6 pcs crab california maki  
2 pcs calamari tempura  
Half portion chicken teriyaki  
Steamed rice

portion

### **KIKU SET     R175.00**

Miso soup  
3 pcs sushi (chef's choice)  
4 pcs sashimi (chef's choice)  
3 pcs crab california maki  
3 pcs tekka maki  
Soba noodle salad, goma ae small

### **DINNER COMBO (A)     R140.00**

Miso soup  
5 pieces Gyoza (dumpling)  
2 pieces Fresh Spring Roll  
Half portion stir fry veg  
Half portion deep fried chicken  
Steamed rice

### **DINNER COMBO (B)     R175.00**

Miso soup  
3 pieces sushi (chef's choice)  
4 pieces sashimi (chef's choice)  
1 pc prawn, 3 pcs veg tempura  
Half portion chicken teriyaki  
Steamed rice

### **YAMATO BENTO     R130.00**

Miso soup  
4 pieces sashimi (chef's choice)  
Cooked vegetable dish  
1 pc prawn, 3 pcs veg tempura  
Steamed rice

### **SHOKADO BENTO     R175.00**

Miso soup  
4 pieces sashimi (chef's choice)  
Cooked vegetable dish, Grilled fish  
1 pc prawn, 3 pcs veg tempura  
Chawan mushi, steamed rice

### **YAMABUKI     R195.00**

Appetizer, Miso soup, Salad, Yakitori

Tempura (1 pc Prawn, 3 pcs veg)  
Kingklip or Fillet with stir fry veg  
Fried rice veg  
Seasonal fruit platter with ice cream  
Coffee or Japanese tea

### **SUEHIRO     R210.00**

Appetizer, Miso soup, Salad, Yakitori

Sashimi (4 pieces, chef's choice)  
Kingklip or Fillet with stir fry veg  
Fried rice veg  
Seasonal fruit platter with ice cream  
Coffee or Japanese tea



## スープ SOUP

味噌汁 <b>MISO SOUP</b>	R 22.00
Soybean paste soup	
茶碗蒸 <b>CHAWAN MUSHI</b>	R 32.00
Steamed egg, veg & shrimp in soup	
土瓶蒸 <b>DOBIN MUSHI</b>	R 32.00
Clear soup, fish & shrimp served by small pot	
<b>SPECIAL MISO SOUP</b>	R 75.00
A more substantial portion of miso soup including veg, choice of fish or chicken	

## サラダ SALAD

お新香 <b>OSHINKO</b>	R 35.00
Japanese style assorted seasonal pickles	
お浸し <b>OHITASHI</b>	R 28.00
A petite portion of boiled seasonal vegetables (usually spinach) served in a bowl	
胡麻和え <b>GOMA AE</b>	R 31.00
Same as Ohitashi with sesame seed topping and sesame sauce	
ワカメ サラダ <b>WAKAME SALD</b>	R 22.00
Seaweed salad with Japanese style house dressing	
ポテト サラダ <b>POTATO SALAD</b>	R 35.00
Japanese style potato salad with Japanese mayo	
大和 サラダ <b>YAMATO SALAD</b>	R 48.00
Seaweed, Potato noodles and green salad with our Japanese style house dressing	
アボカド サラダ <b>AVOCADO SALAD (seasonal)</b>	R 48.00
Fresh crisp veg placed against the avo	
ツナ サラダ <b>TUNA SALAD</b>	R 48.00
Seared tuna smothered with a rich creamy mayonnaise sauce	
酢の物 <b>SUNO MONO</b>	R 88.00
Traditional Japanese salad with veg and a small selection of seafood in Japanese rice vinegar dressing	

## 前菜 〔自家製豆腐〕 STARTER (Home made Tofu)

冷奴 <b>HIYA YAKKO</b>	R 25.00
Chilled block of fresh tofu served with chopped onion & grated ginger	
揚げだし豆腐 <b>AGEDASHI DOFU</b>	R 32.00
Deep fried tofu served with chopped onion & grated ginger in tempura sauce	
豆腐ステーキ <b>TOFU STEAK</b>	R 32.00
Served in a sizzling platter with our teriyaki sauce	
湯豆腐 <b>YU DOFU</b>	R 49.50
Combination of soybean curd with seasonal veg in a small hot pot	

**前菜 STARTER (Meat, Chicken, Seafood)**

焼き鳥 <b>YAKITORI</b>	R 13.50
Grilled chicken kebab with Japanese B.B.Q. Sauce	
手羽先 <b>TEBASAKI</b>	R 24.00
Grilled chicken wing seasoned with salt & papper	
餃子 <b>GYOZA (5 pcs per portion)</b>	R 25.00
Home made dumpling. Your choice of Pork or Beef	
タン塩 <b>TAN SHIO</b>	R 48.00
Thinly sliced grilled beef tongue served with stir-fried beansprout	
和風 ユッケ <b>WAFU YUKKE</b>	R 48.00
Steak tar-tar Japanese style topped with egg yolk	
牛タタキ <b>GYU TATAKI</b>	R 48.00
Seared beef fillet served with sesame and citrus soy sauce	

**生春巻き FRESH SPRING ROLL (RICE WRAPS)**

野菜	Seasonal veg	R 27.00
蟹かまぼこ	Seasonal veg & crabstick	R 32.00
鮪	Seasonal veg & tuna	R 34.00
鮭	Seasonal veg & salmon	R 36.00
海老	Seasonal veg & prawn	R 38.00

**揚げ物 DEEP FRIED DISH**

揚げ春巻きカレー風味 <b>CURRY SPRING ROLL (4 pcs per portion)</b>	R 28.00
Deep fried spring roll curry flavour	
から揚げ <b>KARA AGE</b>	R 40.00
Small pieces of marinated fried chicken	
コロッケ <b>KOROKKE (2 pcs per portion)</b>	R 40.00
Japanese style croquette with your choice of pork mince, beef mince or cream flavor	
クリスピーチキン <b>CRISPY CHICKEN</b>	R 65.00
Deep-fried chicken with sweet soy & chilli sauce	
チキンカツ <b>CHICKEN KATSU</b>	R 65.00
Deep-fried chicken cutlet served with sweet sauce	
とんかつ <b>TONKATSU</b>	R 65.00
Deep-fried pork cutlet served with sweet sauce	

**巻き寿司、手巻き寿司 MAKI SUSHI & HAND ROLL**

Vinegared rice that's rolled with vegetables or fish and wrapped with seaweed and cut into 6 pcs are referred to as "MAKI", while the cone shaped seaweed filled with sushi rice, vegetable or fish are referred to as "HAND ROLLS"

**VEGETABLE ROLL or HAND ROLL**

アボカド巻き AVOCADO	R 20.00
かっぱ巻き KAPPA (CUCUMBER)	R 20.00
サラダ巻き SALAD (AVO, CUCUMBER)	R 22.00
お新香巻き OSHINKO (PICKLED RADISH)	R 26.00
かんぴょう巻き KANPYOU (DRIED GOURD)	R 26.00
椎茸巻き SHIITAKE (JAPANESE MUSHROOM)	R 26.00
タマゴ巻き TAMAGO (JAPANESE STYLE OMELET)	R 26.00
梅巻き UME (PICKLED PLUM)	R 28.00
納豆巻き NATTO (FERMENTED SOYABEANS)	R 28.00
野菜太巻き VEGETABLE BIG ROLL 4 PCS ONLY MAKI	R 48.00

**FISH,SEAFOOD, MIX ROLL or HAND ROLL**

ローカル魚巻き/手巻き LOCAL FISH	R 30.00
鉄火巻き/手巻き TEKKA (TUNA)	R 30.00
スコテッシュユサーモン巻き/手巻き SCOTTISH SALMON	R 32.00
海老巻き/手巻き EBI ( PRAWN)	R 34.00
海老マヨネーズ巻き/手巻き EBI (PRWAN) MAYONNAISE	R 36.00
鰻巻き/手巻き UNAGI (EEL)	R 45.00
鰻キュウ巻き/手巻き EEL AND CUCUMBER	R 47.00
いくら巻き/手巻き IKURA (SALMON CAVIAR)	R 45.00
太巻き BIG ROLL 4 PCS ONLY MAKI	R 66.00



### ADDITIONAL ORDER

**WASABI** R 8.00      **GARI** R10.00      **MAYONNAISE** R 8.00

### 裏巻き INSIDE OUT ROLL/HAND ROLL

Where seaweed is found on the interior and rice on the exterior

VEGETABLE CALIFORNIA (Cucumber & Avo)	R 24.00
COLOR VEG CALIFORNIA (Red papper, Carrot, Avo)	R 24.00
CRAB CALIFORNIA (Crabstick, Cucumber, Avo)	R 33.00
LOCAL FISH CALIFORNIA (Line fish, Cucumber and Avo)	R 35.00
TEKKA CALIFORNIA (Tuna, Cucumber, Avo)	R 35.00
SCOTTISHI SALMON CALIFORNIA (S/salmon, Cucumber, Avo)	R 37.00
PUMPKIN TEMPURA & AVO MAKI (Pumpkin tempura & avo)	R 33.00
EBI CALIFORNIA (Prawn, Cucumber, Avo)	R 39.00
UNAGI CALIFORNIA (Eel, Cucumber, Avo)	R 54.00
ORANGE CALIFORNIA (Crabstick California, flying fish caviar outside)	R 54.00
EBI TEMPURA MAKI (2 piecs Prawn tempura inside)	R 65.00
RAINBOW CRAB MAKI (Crab stick inside, Salmon, Tuna, Avo outside)	R 51.00
RAINBOW TUNA MAKI (Tuna inside, Salmon , Tuna , Avo outside)	R 53.00
RAINBOW SALMON MAKI (Salmon inside, Salmon, Tuna Avo outside)	R 54.00
RAINBOW UNAGI MAKI (Eel, inside, Salmon, Tuna, Avo outside)	R 72.00
RAINBOW EBI TEMPURA MAKI (Prawn tempura inside, Salmon, Tuna, Avo Outside)	R 82.00



## **FASHION SANDWICH SUSHI**

Triangular rice sandwich made from sushi rice and seaweed and filled with avocado, lettuce, Japanese mayonnaise and selection of fish or vegetables.

2 pieces per portion.

VEGETABLE (Lettuce, Avo, Mayo)	R 22.00
CRABSTICK (Crabstick, Lettuce, Avo, Mayo)	R 28.00
LOCAL FISH (Local fish, Lettuce, Avo, Mayo)	R 30.00
TUNA (Tuna, Lettuce, Avo, Mayo)	R 30.00
SCOTTISH SALMON (Salmon, Lettuce, Avo, Mayo)	R 32.00
PRAWN (Prawn, Lettuce, Avo, Mayo)	R 34.00

## **SUSHI & SASHIMI**

**SUSHI** is raw fish overlaid on a oval bed of vinegar rice.

**SASHIMI** is sliced raw fish.

### **SUSHI & SASHIMI A LA CARTE (Prices are for 2 pieces)**

タマゴ	AMAGO (OMELETTE)	R 22.00
いなり	NARI (DEEP FIRED BEANCURD)	R 22.00
ハマチ	AMACHI (YELLOWTAIL)	R 32.00
ロックコッド	ROCK COD	R 32.00
鯛	AI (RED ROMAN)	R 32.00
鰯	WASHI (SARDINE)	R 32.00
鮪	AGURO (TUNA)	R 32.00
烏賊	KA (CALAMARI)	R 32.00
蛸	AKO (OCTOPUS)	R 32.00
鮭	COTTISH SALMON	34.00
海老	BI (PRAWN)	38.00
とび子	OBIKO (FLYING FISH CAVIAR)	R 56.00
鰻	NAGI (EEL)	R 60.00
いくら	KURA (SALMON CAVIAR)	90.00

### **SPECIAL PRICE, SUSHI & SASHIMI (Prices are for 6 pieces)**

タマゴ	TAMAGO (OMELETTE)	R 60.00
いなり	INARI (DEEP FIRED BEANCURD)	R 60.00
ハマチ	HAMACHI (YELLOWTAIL)	R 86.00
ロックコッド	ROCK COD	R 86.00
鯛	TAI (RED ROMAN)	R 86.00
鰯	IWASHI (SARDINE)	R 86.00
鮪	MAGURO (TUNA)	R 86.00
烏賊	IKA (CALAMARI)	R 86.00



蛸	TAKO (OCTOPUS)	R 86.00
鮭	SCOTTISH SALMON	R 92.00
海老	EBI (PRAWN)	R102.00
とび子	TOBIKO (FLYING FISH CAVIAR)	R152.00
鰻	UNAGI (EEL)	R160.00
いくら	IKURA (SALMON CAVIAR)	R240.00

## SUSHI & SASHIMI

**SUSHI** is raw fish overlaid on an oval bed of vinegar rice.

**SASHIMI** is sliced raw fish.

### 刺身 盛り合わせ **ASSORTED SASHIMI**

刺身 (並)	SASHIMI STANDARD 7 pieces assorted	R 95.00
刺身 (上)	SASHIMI DELUX 13 pieces assorted	R150.00
刺身 (特上)	SASHIMI EXTRA DELUX 18 pieces assorted	250.00

### 寿司 盛り合わせ **ASSORTED SUSHI**

寿司 (並)	SUSHI STANDARD 6 pieces sushi, 6 pieces maki	R 95.00
寿司 (上)	SUSHI DELUX 8 pieces sushi, 6 pieces maki	R125.00
寿司 (特上)	SUSHI EXTRA DELUX 12 pieces sushi, 6 pieces maki	R250.00

## BOX SUSHI

鉄火重	TEKKA JIU Tuna Sashimi overlaid in sushi rice	110.00
鮭重	SCOTTISH SALMON JIU Scottish salmon sashimi overlaid in sushi rice	20.00
ちらし寿司 (上)	CHIRASHI SUSHI DELUX Assorted sashimi overlaid in sushi rice	150.00
ちらし寿司 (特上)	CHIRASHI SUSHI EXTRA DELUX Assorted sashimi, shellfish, overlaid in sushi rice	50.00



## 天婦羅 **TEMPURA**

A method of cooking in which vegetables, fish or seafood are coated with batter and deep fried in vegetable oil. Served with a soy sauce-base dipping sauce.

天婦羅盛り合わせ (並)	<b>TEMPURA STANDARD</b>	<b>5.00</b>
<b>1 piece Prawn, 1 Fish, 5 Vegetable</b>		
天婦羅盛り合わせ (上)	<b>TEMPURA DELUX</b>	<b>R110.00</b>
<b>2 pieces Prawn, 1 Fish, 5 Vegetable</b>		
野菜天婦羅	<b>VEGETABLE TEMPURA</b>	<b>R 55.00</b>
<b>7 pieces assorted Vegetable</b>		
海鮮天婦羅	<b>SEAFOOD TEMPURA</b>	<b>R110.00</b>
<b>2 pieces Prawn, 2 pieces Calamari, 2 pieces Fish</b>		
烏賊天婦羅	<b>CALAMARI TEMPURA</b>	<b>R 40.00</b>
<b>2 pieces Calamari</b>		
烏賊天婦羅	<b>CALAMARI TEMPURA DELUX</b>	<b>R108.00</b>
<b>6 pieces Calamari</b>		
キングクリップ天婦羅	<b>KINGKLIP TEMPURA</b>	<b>R 34.00</b>
<b>2 pieces Kingklip</b>		
キングクリップ天婦羅	<b>KINGKLIP TEMPURA DELUX</b>	<b>R 92.00</b>
<b>6 pieces Kingklip</b>		
海老天婦羅	<b>PRAWN TEMPURA</b>	<b>R 56.00</b>
<b>2 pieces king size tempura</b>		
海老天婦羅	<b>PRAWN TEMPURA DELUX</b>	<b>R 150.00</b>
<b>6 pieces king size tempura</b>		



## CHICKEN & MEAT

チキン照り焼き	CHIKEN TERIYAKI	R 75.00
Pan fried diced chicken leg with home made teriyaki sauce		
カシューナッツチキン	CASHEW NUT CHICKEN	R 82.00
Diced chicken leg with with seasonal veg & cashew nuts		
フィレステーキ	FILLET STEAK	R 92.00
Cubes of fillet (export quality) with sauces presented separately		
ビーフフィレ照り焼き	BEEF FILLET TERIYAKI	97.00
Fillet steak with teriyaki sauce		
オイスターソースビーフ	OYSTER SAUCE BEEF	97.00
Stir fried beef fillet with veg & oyster sauce		

## SEAFOOD

キングクリッププラッター	KINGKLP PLATTER	R 68.00
Pan fried kingklip		
鳥賊ステーキ	CALAMARI STEAK	R 68.00
Pan fried calamari		
鮭ステーキ	SCOTTISH SALMON STEAK	R110.00
Pan fried Scottish salmon		
海老プラッター	PRAWN PLATTER	R170.00
Seven king sized prawn served with vegetable fried rice		

## STEAMED RICE, FRIED RICE, FRIED NOODLE

焼き飯	FRIED RICE	R 58.00
With egg, vegetable. Your choice of chicken or beef or pork		
焼きそば	FRIED NOODLE	R 68.00
With vegetable. Your choice of chicken or beef or pork		
野菜焼き飯	VEGETABLE FRIED RICE	R 40.00
With egg, and vegetable		
玉子焼き飯	EGG FRIED RICE	R 25.00
With egg		
ご飯 (大)	Steamed rice (Large)	R 15.00
ご飯 (小)	Steamed rice (Medium)	10.00



## FOR THOSE WHO ENJOY AUTHENTIC DISHES

### 鍋物 **NABE MONO**

**A hot-pot cooked and enjoyed by yourself at the table.  
One portion is ideal for two persons sharing.**

すき焼き **SUKIYAKI (400 g of prime beef rib-eye served per portion)** R250.00  
A pan of stock and a plate of sliced beef, tofu and vegetable

しゃぶ しゃぶ **SHABU-SHABU** R250.00  
**(400 g of prime beef rib-eye served per portion)**  
Steamed pot with sliced beef, vegetable and tofu cooked in specially prepared dried kelp soup.  
Served with home made sesame and ponzu (citrus soy sauce.)

大和鍋 **YAMATO NABE (SEAFOOD POT)** R550.00  
A hot pot with vegetable, tofu and variety of seafood, including prawn, lobster, calamari, fish,  
Served with ponzu.

#### 追加オーダー **ADDITIONAL ORDER**

生卵	Raw Egg	R 3.00
お肉	A plate of meat (200g)	R65.00
野菜	A plate of vegetable	R45.00
うどん	A plate of udon noodle	R25.00

### **DONBURI MONO**

Uncommon to the Western world, a bowl of steamed rice with various topping such as beef, tempura or chicken. ALL DOUBURI MONO come with miso soup and small pickles.

親子丼 **OYAKO DON** R 72.00  
Bowl of steamed rice, emanates an enticing chicken spread with sliced onions in a cooked egg batter.

カツ丼 **KATSU DON** R 78.00  
Bowl of steamed rice, topped with deep fried pork cutlet, sliced onion in a cooked egg batter.

すき焼き丼 **SUKIYAKI DON** R 78.00  
Bowl of steamed rice, topped with sliced beef, vegetables with sukiyaki sauce.



天井 **TEN DON** R95.00  
Bowl consisting of steamed rice and prawn tempura with sweet soya sauce.

鰻丼 **UNA DON** R120.00  
Bowl of steamed rice topped with steamed eel.

## JAPANESE NOODLES

Noodles represent the hearty folk cuisine of Japan. Due to its instant popularity, it has become one of the world's most delicious fast foods. Its popularity has largely been due to a connection with good health and the fact that there are choices of both hot and cold. "Some like it hot, some like it cold".

**RAMEN:** Our home made noodles made from egg and wheat flour, served in a pork broth.

**UDON:** Medium thick white noodles made from wheat flour, served in a fish broth.

**SOBA:** Thin brown noodles made from buckwheat and wheat flour, served in a fish broth.

**SOMEN/NIUMEN:** Thin white noodle made from wheat flour, served in a fish broth.

### HOT NOODLES

かけうどん・そば **KAKE UDON/SOBA** R 60.00

Warm broth with noodle

月見うどん・そば **TSUKIMI UDON/SOBA** R 63.00

Warm broth with raw egg on the top

きつねうどん・そば **KITSUNE UDON/SOBA** R 70.00

Warm broth with deep fried beancurd

天婦羅うどん・そば **TEMPURA UDON/SOBA** R 92.00

Warm broth topped with 2 pcs prawn tempura

鍋焼きうどん **NABEYAKI UDON** R 89.50

Cooked in a small pot with chicken, veg, egg, prawn tempura 1 pc

煮麺 **NIUMEN** R 60.00

Warm broth with thin noodle

鶏煮麺 **CHICKEN NIUMEN** R 78.00

Niumen with cooked chicken

醤油ラーメン **SHO-YU RAMEN** R 70.00

Home made egg noodle with 2 pcs of sliced pork

チャーシューラーメン **CHA-SHU RAMEN** R 78.00

Home made egg noodle with 6 pcs of sliced pork

味噌ラーメン **MISO RAMEN** R 78.00

Home made egg noodle served with miso pork broth

味噌チャーシューラーメン **MISO CHA-SHU RAMEN** R 95.00

Home made egg noodle served with miso pork broth topped 6 pcs sliced pork



## COLD NOODLES

ざるそば	<b>ZARU SOBA</b>	<b>R 60.00</b>
Buckwheat noodle, cold sauce served separately		
ソーマン	<b>SOMEN</b>	<b>R 60.00</b>
Thin wheat noodle, cold sauce served separately		
冷やし中華	<b>HIYASHI CHUKA</b>	<b>R 78.00</b>
Ramen noodle salad		
冷やしたぬきうどん・そば	<b>HIYASHI TANUKI UDON/SOBA</b>	<b>R 78.00</b>
Buckwheat noodle salad		
茶そば	<b>CHA SOBA</b>	<b>R 72.00</b>
Buckwheat noodle made with green tea powder, cold sauce served separately		

## デザート DESSERTS

シャーベット	<b>SORBET</b>	<b>R 24.00</b>
Choice of Lemon, Mango, Litchi, or Blackcurrant		

アイスクリーム	<b>ICE CREAM</b>	<b>R 24.00</b>
Enjoy a classic Vanilla Ice cream or try Ginger Ice cream		

小倉アイスクリーム	<b>ICE CREAM with Sweet Beanpaste</b>	<b>R 31.00</b>
Enjoy a classic Vanilla Ice cream or try Ginger Ice cream		

抹茶アイスクリーム	<b>GREEN TEA ICE CREAM</b>	<b>R 35.00</b>
An incredible Ice cream made from the powder of the green tea		

小倉抹茶アイスクリーム	<b>GREEN TEA ICE CREAM with Sweet Beanpaste</b>	<b>R42.00</b>
Green tea Ice cream topped with a sweet paste created from red beans		

季節のフルーツ盛り合わせ	<b>SEASONAL FRUIT PLATTER</b>	<b>R 48.00</b>
A wonderful display of masterfully sliced fruit presented in a fashion that is simply just too good to eat!		