



LUNCH MENU





## Tapas to Start

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Edamame	V	8.8
w/ smoked sea salt		
Crispy Lotus Root	V	8.8
w/ smoked pepper sea salt		
Miso Cucumber w/ Japanese Pickles	V	8.8
dressed with umami flavours of miso		
Broccoli Salad	V	8.8
w/mayonnaise dressing enhanced with sesame flavours		
Seaweed Salad	V	8.8
Takowasabi		8.8
Pork Floss		8.8
fluffy and dry meat w/ slightly spicy shrimp chips		

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## Omakase Sashimi

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Omakase Sashimi		
Chef's selection of today's market fish		
3 assorted-	9pc	28.8
5 assorted-	20pc	58.8
Salmon Sashimi	5pc	18.8
Tuna Sashimi	5pc	18.8
Hamachi Sashimi	5pc	18.8
Oysters w/ Lemon Shallot Ponzu		
6pc		28.8
12pc		56.8

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## Nigiri

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Nigiri	2pc	
Tuna		8.8
Salmon		8.8
Hamachi		8.8
Snapper		8.8
Tamago		8.8
Eel		8.8
Omakase Nigiri	7pc	28.8
Chef's selection of the day		

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## Sushi Roll

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Rainbow Sushi Roll	28.8
mixed sashimi, prawn w/ avocado, & tobiko	
Flaming Salmon Roll	28.8
California Spider Roll	18.8
w/soft shell crab, avocado, mayo & tobiko	
Piri Piri Tuna Roll	28.8
tuna w/ spicy piri piri sauce & tempura crumb	
Salmon & Avocado Roll	28.8
w/ aji mayo, cucumber & red tobiko	
Teriyaki Chicken Roll	18.8
teriyaki chicken w/ chef's signature sauce	
Eel Dragon Roll	28.8
grilled eel w/ spring onion, & sesame	
Seasonal Vegetable Roll	V 18.8

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## New Style Sashimi/Tataki

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Salmon Tataki	28.8
smoked salmon w/ ponzu, citrus-based sauce, grated dry garlic, scallions, & sesame seeds	
Beef Tataki	18.8
lightly seared beef w/ Japanese black vinegar, yuzu kosho, topped with grated ginger, & sliced onion	

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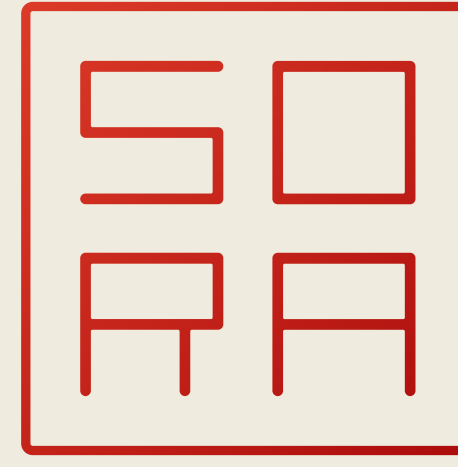
## Sides

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Rice	4.8
Miso Soup	7.8
Miso Udon Soup	9.8

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*Any allergies please let us know.*



## Main

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<b>Teriyaki Chicken</b> Sora's signature teriyaki sauce, vegetable salad & potato furai	28.8	<b>Salmon Yumyum</b> w/cheese, yumyum sauce, tomato, & colour pepper	28.8
<b>Stone Grilled Beef Fillet</b> w/pepper, lemongrass, & fish sauce	28.8	<b>Itame Yasai</b> V fried mixed vegetable, w/ soy sauce, & bonito flakes	18.8
<b>Grilled Wagyu Fillet</b> w/ truffled sesame ponzu, & yuzu kosho soy	48.8		

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## Grill & Yakitori

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<b>Grilled w/chef's Yakitori sauce or smoked salt</b>		<b>Grilled Saba</b>	18.8
Tender Chicken Thigh 2 sticks	8.8		
Chicken Wing 2 sticks	8.8	<b>Grilled Whole Squid</b>	28.8
Pork Belly 2 sticks	8.8		
Prawn Bacon 2 sticks	8.8		
Mushroom V 2 sticks	8.8		

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## Tempura & Fry

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<b>Prawn Tempura</b> black tiger prawn w/ dipping broth		<b>Chicken Katsu</b> w/ tonkatsu sauce, & lemon	18.8
3pc	18.8		
5pc	28.8	<b>Pork Katsu</b> w/ tonkatsu sauce, & lemon	18.8
<b>Assorted Tempura</b> mixed vegetable & 3pc prawn tempura w/ dipping broth	28.8	<b>Takoyaki</b> batters filled with diced octopus, pickled ginger, green onion, & bonito flakes	18.8
<b>Vegetable Tempura</b> V mixed seasonal vegetable tempura w/ dipping broth	18.8	<b>Korokke</b> mashed potato w/ bacon, cheese, & onion	8.8
<b>Karaage Chicken</b> w/ Shichimi pepper, onion, garlic kewpie & lemon, & aji amarillo mayo	18.8	<b>Vegetable Spring Roll</b> thin pastry wrapper w/ vegetable, & sweet chilli dressing	8.8
<b>Soft Shell Crab</b> w/ tarutaru sauce, ponzu, & lemon	18.8	<b>Agedashi Tofu</b> w/ mushroom, green beans, bonito flakes, spring onion, ginger & kombu dashi broth	8.8

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