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LUNCH MENU



## Tapas to Start

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		

## Omakase Sashimi

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

## Nigiri

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

## Sushi Roll

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

## New Style Sashimi/Tataki

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	

## Sides

Rice	4.8
Miso Soup	7.8
Miso Udon Soup	9.8



## Main

<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		

## Grill & Yakitori

<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		

## Tempura & Fry

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

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ムラカミ

