

✓ Up to 5 items each time, per guest, unlimited orders.

Others



Karaage Chicken

Tonkatsu Sauce, Mayo



Spicy Chicken

Chilli Sauce



Soy Garlic Chicken

Sweet Soy Garlic Sauce



Spicy Shrimp

Chilli Sauce



Vege Croquette

Tonkatsu Sauce



Spicy Beef Roll

Chilli Sauce, Chilli Mayo



Takoyaki

Tonkatsu Sauce, Mayo,
Katsuobushi



Buta Kakuni

Brasied Pork Belly



Prawn Gyoza

Ponzu, Spring Onion



Pork Gyoza

Ponzu, Spring Onion



Vege Gyoza

Ponzu, Spring Onion



Agedashi Tofu

Ten-Tsuyu, Dikon, Spring Onion



Miso Soup



Bowl of Rice



Lotus Chips



Edamame

Dessert



Self Service

Ice Cream

Help yourself to our
self serve ice cream bar
in front of the counter!

Midori

Shabu Buffet

✓ Up to 5 items each time, per guest, unlimited orders.

みどり
MIDORI
TABLE BUFFET

Shabu Shabu

Step 1. Choose 2 Soup Bases

✓ Please select 2 soup bases at the start of your meal. Once chosen, they cannot be changed.

Gluten
Friendly

All soup bases are gluten-friendly.

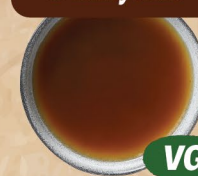
Tonkotsu



Gluten
Friendly

Creamy, Rich Pork Bone Broth.
Deep, Savoury Japanese Classic.

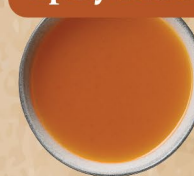
Sukiyaki



VG

Sweet & Savoury
Japanese Vegetable Broth.
Soy Sauce, Mirin, Sake.

Spicy Miso



Rich Japanese Pork Bone Broth.
Medium Spice & Chili Oil.

Chicken Garlic



Gluten
Free

Savoury Chicken Broth
with Rich Garlic Flavour.

Step 2. Choose Your Proteins & Vegetables & Noodles

Gluten
Free

All meats are gluten-free.



Gluten
Free

Beef Oyster Blade



Gluten
Free

Beef Brisket



Gluten
Free

Beef Tongue



Gluten
Free

Lamb Brisket



Gluten
Free

Chicken Breast



Gluten
Free

Pork Belly



Gluten
Free

Pork Rib Eye



Gluten
Free

Mussel & Squid



Gluten
Free

Fish & Crab Ball



Gluten
Free

Vegetable Set



Gluten
Free

Tofu & Mushroom
Wood ear Mushroom



Udon



Ramen



Gluten
Free

Vermicelli

Please order only what you can finish. A charge may apply for excessive food waste.

✓ Up to 5 items each time, per guest, unlimited orders.

Sushi & Cold Dish

Gluten Friendly

All Sushi & Cold Dish items are gluten-friendly.

Gluten Free
Gluten Friendly
V Vegetarian
VG Vegan



Prawn Nigiri

Steamed Prawn Cutlet



Beef Sirloin Nigiri

Beef Sirloin, Teriyaki



Beef Tataki

Sirloin, Red Onion, Ponzu, Spring Onion



Beef Tartar

Sirloin, Lemon, Garlic, Egg Yolk, Vege Mix, Crispy Nori



Prawn Sushi Cracker

Steamed Prawn Cutlet, Crispy Nori, Tobiko, Yum Yum Sauce



Sushi Ceviche

Lettuce, Avo, Cucumber, Capsicum, Salmon, Kingfish, Avo, Miso, Lemon



Chicken Avo Roll

Lettuce, Avo, Capsicum, Mayo



Prawn Avo Roll

Lettuce, Avo, Capsicum, Mayo



Vegetable Sushi

Lettuce, Avo, Cucumber, Capsicum, Pumpkin Puree, Salsa



Midori Salad

Cucumber, Capsicum, Lemon, Sesame, Beans



Seaweed Salad

Fresh and tangy marinated seaweed salad.



Kimchi

Spicy and crunchy traditional Korean kimchi.

Kushiyaki

Gluten Friendly

All Kushiyaki items are gluten-friendly.



Beef Oyster Blade



Beef Brisket



Lamb Rump



Lamb Brisket



Chicken Thigh



Pork Belly



Pork Loin



Prawn



Green Mussel



Vegetable

Tempura



Prawn Tempura

Ten Tsuyu, Daikon, Spring Onion



Chicken Tempura

Ten Tsuyu, Daikon, Spring Onion



Squid Tempura

Ten Tsuyu, Daikon, Spring Onion



Pumkin Tempura

Ten Tsuyu, Daikon, Spring Onion



Chicken Sushi Tempura

Lettuce, Avocado, Mayo



Prawn Sushi Tempura

Lettuce, Avocado, Sweet Chilli



Mussel Katsu

NZ Green Mussel, Tartar Sauce



Fish Katsu

Dory Fillet, Tartar Sauce



Beef Katsu

Sirloin, Red Wine Sauce



Chicken Katsu

Tonkatsu Sauce



Pork Katsu

Pork Tenderloin, Tonkatsu Sauce



Shishamo Katsu

Tartar Sauce

Japanese Charcoal BBQ Grilled with Sweet Soy Sauce