DINNER

TEPPAN GRILL ®

QUEENSTOWN -

\$49

serving the best of the land

- STARTERS -

selection of chef's special entree HIKARI green salad & miso soup grilled vegetables

- MAINS -

tender chicken thigh with teriyaki glaze teppanyaki fried rice NZ premium beef fillet with garlic butter

- DESSERT -

choice of green tea / vanilla ice-cream hot Japanese green tea

SHOTOVER -

\$53

serving New Zealand's specialty dishes

- STARTERS -

selection of chef's special entree HIKARI green salad & miso soup grilled vegetables

- MAINS -

NZ fresh salmon with ratatouille teppanyaki fried rice NZ premium beef fillet with garlic butter

- DESSERT -

choice of green tea / vanilla ice-cream hot Japanese green tea

ARROWTOWN

\$54

a sumptuous combination of land and sea

- STARTERS -

selection of chef's special entree HIKARI green salad & miso soup grilled vegetables

- MAINS -

prawns, scallops, salmon and white fish with egg sauce, carpaccio dressing and ratatouille teppanyaki fried rice NZ premium beef fillet with garlic butter

- DESSERT -

choice of green tea / vanilla ice-cream hot Japanese green tea

\$43

specially designed for vegetarians

- STARTERS -

chef's choice of vege sushi roll HIKARI green salad & edamame grilled vegetables

- MAINS -

fresh tofu & seasonal vegetables with butter served with miso tare sauce teppanyaki fried rice (egg can be removed upon request)

- DESSERT -

choice of green tea / vanilla ice-cream hot Japanese green tea

WAKATIPU -

\$52

for fish and fowl lovers

- STARTERS -

selection of chef's special entree HIKARI green salad & miso soup grilled vegetables

- MAINS -

prawns, scallops, salmon and white fish with egg sauce, carpaccio dressing and ratatouille teppanyaki fried rice tender chicken thigh with teriyaki glaze

- DESSERT -

choice of green tea / vanilla ice-cream hot Japanese green tea

CORONET PEAK -

\$75

a deluxe special for those who want it all

- STARTERS -

selection of chef's special entree HIKARI green salad & miso soup grilled vegetables

- MAINS -

tender chicken thigh with teriyaki glaze NZ fresh salmon with ratatouille prawns with egg sauce NZ premium beef fillet with garlic butter herb-marinated NZ premium lamb rack

- DESSERT -

choice of green tea / vanilla ice-cream hot Japanese green tea

A LA CARTE

a la carte selection includes grilled vegetables, miso soup & steamed rice (change to teppanyaki fried rice additional \$6.00)

chicken thigh (200g)

tender chicken thigh with teriyaki glaze - \$36.00

beef fillet (200g)

NZ premium beef fillet with garlic butter - \$38.00

salmon (4 pieces)

NZ fresh salmon with ratatouille - \$39.00

tuna (3 pieces)

NZ fresh tuna with ratatouille - \$36.00

prawns (10 pieces)

butter-glazed prawns served with egg sauce and ratatouille - \$36.00

scallops (7 pieces)

tender scallops, glazed with butter and served with carpaccio dressing - \$40.00

lamb (5 pieces)

herb-marinated NZ premium lamb rack - \$42.00

KID'S MENU -

\$23

for ages 12 and under

- STARTERS -

grilled vegetables

- MAINS -

choice of beef / chicken / salmon steamed rice

(teppanyaki fried rice additional \$5.00)

- DESSERT -

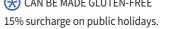
vanilla ice-cream

All of our sauces are homemade.

(V) VEGETARIAN

GF GLUTEN-FREE

CAN BE MADE GLUTEN-FREE





DINNER

KITCHEN

SASHIMI @

salmon tuna

sashimi moriawase

5 pieces - \$14.90 5 pieces - \$15.00

assorted 7 pieces - \$20.90

PLATTER 69

HIKARI platter sushi nigiri platter chef's choice of sashimi x 5, sushi roll x 4, nigiri x 3 - \$29.00 chef's choice of sushi roll x 4, nigiri x 7 - \$27.00

SUSHI ROLL - MAKI

salmon & avocado spicy tuna gold california

prawn tempura vegetable teriyaki chicken chicken katsu

salmon, avocado - \$17.30 6

fresh tuna, cucumber, spicy mayo, tobikko - \$18.30 🛞

salmon, crab meat, cucumber, avocado, tobikko, Japanese mayo - \$18.90

prawn tempura, avocado - \$17.90

capsicum, cucumber, avocado, carrot, microgreens - \$13.90 🛛 🕞

chicken marinated in teriyaki sauce - \$16.90

crispy chicken katsu, Japanese mayo, katsu sauce - \$16.90

TAPAS

gyoza garlic prawns agedashi tofu

kimchi edamame beef tataki

chicken katsu

seaweed salad

pork and garlic chive dumplings - \$10.90

prawns, garlic butter - \$16.90

fresh fried tofu, bonito flakes, tempura sauce - \$13.90

spicy pickled cabbage - \$6.60

steamed soybeans, salt - \$6.90 V@

seared beef, microgreens, ponzu sauce - \$16.90 🛞

bread crumbed crispy chicken cutlet,

homemade fruity katsu sauce - \$15.90

soy, mirin, sake, vinegar marinated seaweed - \$6.90 💟

All of our sauces are homemade.

(V) VEGETARIAN

GF GLUTEN-FREE

CAN BE MADE GLUTEN-FREE

15% surcharge on public holidays.

COMBINATION SET

a selection of hot dishes and freshly-made sushi

udon set chicken katsu set tempura set udon, sashimi x 3, nigiri x 3, seaweed salad - \$27.00 mini udon, chicken katsu, sushi roll x 4, nigiri x 3 - \$28.00 mini udon, assorted tempura, sushi roll x 2, nigiri x 3 - \$28.00

TEMPURA

vege prawn assorted seasonal vegetable tempura - \$12.50 🛛

king prawn tempura - \$17.50

king prawn, scallop, white fish, seasonal vegetable tempura - \$20.50

KARAAGE

Japanese-style fried chicken marinated in your choice of flavour

original fried chicken teriyaki honey fried chicken

sweet, sticky and spicy fried chicken (mild or hot)

* 5 pieces - \$14.90

* 10 pieces - \$28.90

SIDES

HIKARI miso shiru

gohan

green salad

white miso soup, wakame - \$3.00

steamed medium-grain white rice - \$3.00 Vo

seasonal green leaves with homemade dressing - \$5.00 ♥\®

DESSERT

ice-cream

1 scoop - \$5.00 2 scoops - \$8.50

