

DINNER

TEPPAN GRILL 

QUEENSTOWN

\$ 49

serving the best of the land

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- 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
OR
hot Japanese green tea*

ARROWTOWN

\$ 54

a sumptuous combination of land and sea

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- 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
OR
hot Japanese green tea*

WAKATIPU

\$ 52

for fish and fowl lovers

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- 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
OR
hot Japanese green tea*

SHOTOVER

\$ 53

serving New Zealand's specialty dishes

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- 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
OR
hot Japanese green tea*

REMARKABLES 

\$ 43

specially designed for vegetarians

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- 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
OR
hot Japanese green tea*

CORONET PEAK

\$ 75

a deluxe special for those who want it all

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- 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
OR
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

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- 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.

 VEGETARIAN

 GLUTEN-FREE

 CAN BE MADE GLUTEN-FREE

15% surcharge on public holidays.



DINNER

KITCHEN

SASHIMI GF

- salmon5 pieces - \$14.90
- tuna5 pieces - \$15.00
- sashimi moriawaseassorted 7 pieces - \$20.90

PLATTER GF

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

SUSHI ROLL - MAKI

- salmon & avocadosalmon, avocado - \$17.30 GF
- spicy tunafresh tuna, cucumber, spicy mayo, tobikko - \$18.30 *
- gold californiasalmon, crab meat, cucumber, avocado, tobikko, Japanese mayo - \$18.90
- prawn tempuraprawn tempura, avocado - \$17.90
- vegetablecapsicum, cucumber, avocado, carrot, microgreens - \$13.90 V GF
- teriyaki chickenchicken marinated in teriyaki sauce - \$16.90
- chicken katsu crispy chicken katsu, Japanese mayo, katsu sauce - \$16.90

TAPAS

- gyozapork and garlic chive dumplings - \$10.90
- garlic prawnsprawns, garlic butter - \$16.90
- agedashi tofufresh fried tofu, bonito flakes, tempura sauce - \$13.90
- kimchispicy pickled cabbage - \$6.60
- edamamesteamed soybeans, salt - \$6.90 V GF
- beef tataki seared beef, microgreens, ponzu sauce - \$16.90 *
- chicken katsubread crumbed crispy chicken cutlet, homemade fruity katsu sauce - \$15.90
- seaweed saladsoy, mirin, sake, vinegar marinated seaweed - \$6.90 V

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 setudon, sashimi x 3, nigiri x 3, seaweed salad - \$27.00

chicken katsu setmini udon, chicken katsu, sushi roll x 4, nigiri x 3 - \$28.00

tempura setmini udon, assorted tempura, sushi roll x 2, nigiri x 3 - \$28.00

TEMPURA

- vegeseasonal vegetable tempura - \$12.50 V
- prawnking prawn tempura - \$17.50
- assortedking 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 shiruwhite miso soup, wakame - \$3.00
- gohansteamed medium-grain white rice - \$3.00 V GF
- green saladseasonal green leaves with homemade dressing - \$5.00 V *

DESSERT

- ice-cream1 scoop - \$5.00
- 2 scoops - \$8.50