

EVERY DISH \$4 PER DISH

\$4

SASHIMI

- Salmon Sashimi (GF)
- Tuna Sashimi (GF)
- Today's White Fish Sashimi (GF)
- Scallop Sashimi (GF)

TATAKI

- Tuna Tataki (★)
- Beef Tataki (★)

SALAD

- Edamame Beans (V, GF)
- Green & Avo Salad (V, GF)
- Seaweed Salad (V)
- Egg Salad (GF)

TEMPURA / DEEP FRIED

- Dumpling (Pork & Chives)
- Karaage (Fried Chicken)
- Takoyaki (Octopus Ball)
- Panko Prawn (Breaded)
- Prawn Twisters
- Yasai (Vege) Kakiage (V)
- Vege Croquette (V)
- Vege Spring Roll (V)

ROLLS

- Salmon & Avo (GF)
- Salmon Lover
- Aburi Salmon Lover
- Salmon & Cheese
- Spicy Salmon (Spicy, GF)
- Spicy Tuna (Fresh) (Spicy, GF)
- Cheese Tuna (Cooked)
- Tuna Mayo Salad (Cooked) (GF)
- California
- Sweet Chilly Prawn
- Prawn Katsu
- Unagi (Fresh-water Eel) (★)
- Aburi Beef Tataki (★)
- Teriyaki Chicken
- Chicken Katsu (Crumbed)
- Spicy Chicken (Spicy)
- Spicy Cheese Katsu (Spicy)
- Egg & Chicken
- Vege Avo (V)
- Midori (Seaweed)
- Yasai (Vege) Tempura (V)

- GF Gluten Free
- ★ Gluten Free Available
- V Vegetarian
- Spicy

“ Please ask our friendly staff for more options ”

NIGIRI

- Fresh Salmon (GF)
- Apple Salmon (GF)
- Wasabi Salmon (GF)
- Salmon & Avo (GF)
- Fresh Tuna (GF)
- Spicy Tuna (Fresh) (Spicy, GF)
- Today's White Fish (GF)
- Red Prawn (GF)
- Avo Prawn (GF)
- Wasabi Prawn (GF)
- Chilly Mayo Prawn
- Amaebi (Sweet Prawn) (GF)
- Breaded Prawn
- Fresh Scallop (GF)
- Hokkigai (Red Shell) (GF)
- Crab & Avo
- Crab Tempura
- Tako (Octopus) (GF)
- Ika (Squid) (GF)
- Tamago (Egg) (V)
- Inari (Bean Curd) (V)



- Seafood
- Salmon
- Vege
- Chicken
- Other (Beef, Egg, Pork)

ABURI / SEARED

- Aburi Salmon (GF)
- Tataki Tuna (★)
- Aburi Cheese Prawn
- Aburi Scallop (GF)
- Aburi Unagi (Fresh-water Eel) (★)
- Aburi Anago (Salt-water Eel) (★)
- Aburi Gyu (Beef) (★)

HOSOMAKI / MINIROLLS

- Fresh Salmon (GF)
- Fresh Tuna (GF)
- Cooked Tuna (GF)
- Avocado (V, GF)
- Cucumber (V, GF)
- Avo & Cucumber (V, GF)

TEMAKI / HANDROLL

- Salmon (GF)
- Tuna (GF)
- Vege (V, GF)

GUNKAN / SUSHI SHIP

- Tobikko (Flying Fish Roe Egg) (GF)
- Tuna Mayo Salad (Cooked Tuna) (GF)
- Crab Salad
- Egg Salad (GF)
- Seaweed Salad (V)

HIKARI
SUSHI TRAIN & JAPANESE CUISINE



DRINK!

BEVERAGE

Water (Pump Still / 400ml) 4.0

Water (Sparkling / 250ml) 4.0

Lemon / Lime / Berry

Juice (Most Organic / 275ml) 5.0

Orange & Mango /
Apple Blackcurrant

Ramune (200ml) 4.0

Japanese Soda

Fizzy Drink 4.0

Coke / Coke No Sugar /
Sprite / Fanta / Ginger Beer

Fuze Ice Tea 5.0

Peach / Lemon

ALCOHOL

Asahi (5% 330ml) 8.0

Sapporo (4.9% 355ml) 9.0

Fortune Favours 8.0

Naturalist IPA (5.3% 330ml)

Magners 8.0

Apple Cider (4.5% 330ml)

TEA

Japanese Green Tea

Jasmine / Green Tea

4.0



Miso Soup 4.0

SAKE

HOT

Ten

(Sho Chiku Bai / 13.8% 200ml Tokuri)

Clean and dry feel complemented
by an emerging depth of flavours.

10.0

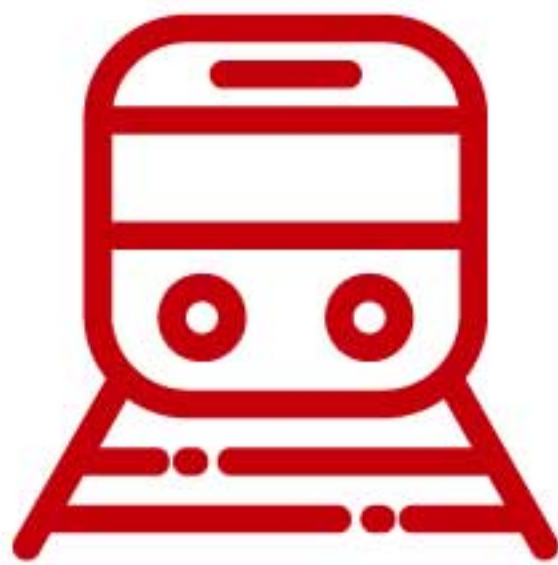
COLD

Kyoto Fushimizu

(Sho Chiku Bai / 13.5% 200ml Tokuri)

Dry but smooth taste.
It shall match any type of sushi and nigiri.

12.0



HOW TO

1

Choose any plates from the train.

2

All plates are the same value and the different colours represent the kind of sushi on offer.

Seafood



Salmon



Vege



Chicken



Egg/Beef/Pork



3

When you're finished, leave the plates on the table, we will count them up and you can pay the bill at the counter.