

# LUNCH TEPPAN GRILL

## TEPPANYAKI SET

teppan-grilled seasonal vegetables, choice of main, steamed rice and miso soup (change to teppanyaki fried rice additional \$5.00)

- chicken tender chicken thigh with teriyaki glaze - \$21.90
- beef NZ premium beef fillet with garlic butter - \$23.90
- salmon NZ fresh salmon with spinach - \$25.90
- tofu & vegetables fresh tofu & seasonal vegetables with butter served with miso tare sauce - \$18.90



chicken set

salmon set

## TEPPANYAKI UDON or SOBA

stir-fried udon or soba noodles cooked on the teppan grill with a variety of options

- chicken - \$15.90 / beef - \$17.90
- prawn - \$18.90

## OKONOMIYAKI

Japanese savoury pancake cooked on the teppan grill with a variety of options

- pork belly - \$18.90 / prawn - \$21.90

## FRIED RICE

stir-fried rice cooked on the teppan grill with a variety of options with sauce, egg, mixed vegetables

- chicken - \$15.90 / beef - \$17.90
- prawn - \$18.90 / vege - \$14.90



chicken udon

pork okonomiyaki

chicken fried rice

All of our sauces are homemade.

VEGETARIAN GLUTEN-FREE CAN BE MADE GLUTEN-FREE  
15% surcharge on public holidays.



# KITCHEN

## BENTO BOX

chef's choice of sashimi, sushi roll, tempura, steamed rice, miso soup, green salad, choice of main

- teriyaki chicken - \$18.40 / beef - \$19.40
- salmon - \$20.40 / fish - \$18.40
- tofu - \$17.40 (edamame instead of sashimi)
- sushi & sashimi - \$19.40 (nigiri instead of steamed rice)



chicken bento



beef bento



sushi & sashimi bento

## DONBURI

Japanese rice bowl dish with a variety of ingredients including meat, seafood and vegetables on rice

- teriyaki chicken - \$14.40 / beef - \$17.40
- salmon - \$18.40 / fish - \$16.40 / tofu - \$15.40
- chicken katsu breaded crumbed crispy chicken, katsu sauce, Japanese mayo - \$15.40
- ten don king prawn, daily white fish, seasonal vegetable tempura - \$15.90
- salmon sashimi don fresh salmon sashimi - \$18.40
- unagi don seasoned eel - \$20.90
- oyako don chicken cutlet, egg, seasonal vegetables - \$15.40
- katsu egg don breaded crumbed chicken cutlet, egg, seasonal vegetables - \$16.90



chicken katsu don



chicken teriyaki don



salmon sashimi don

## TEMPURA

- vege seasonal vegetable tempura - \$13.90
- prawn king prawn tempura - \$18.90
- assorted king prawn, scallop, white fish, seasonal vegetable tempura - \$21.50

- miso ramen
- tonkotsu ramen
- spicy ramen
- tempura udon
- spicy seafood udon

## RAMEN & UDON

- chasu pork belly, mung beans, soybean broth - \$17.40
- chasu pork belly, mung beans, pork broth - \$17.40
- chasu pork belly, mung beans, spicy pork broth - \$17.40
- fish broth, king prawn, seasonal vegetables - \$19.40
- spicy fish broth, prawn, daily white fish - \$19.40



spicy ramen



spicy seafood udon

## CURRY

homemade Japanese curry with a variety of ingredients on rice

- HIKARI curry shredded chicken thigh, seasonal vegetables - \$15.90
- katsu curry crispy chicken katsu, seasonal vegetables - \$18.90
- beef curry beef sirloin chunks, seasonal vegetables - \$18.90
- prawn curry breaded crumbed crispy prawn, seasonal vegetables - \$19.90

## KARAAGE

Japanese-style fried chicken served with steamed rice and miso soup

- original fried chicken / teriyaki honey fried chicken sweet, sticky and spicy fried chicken (mild or hot) \* 5 pieces - \$16.90



original

teriyaki honey

sweet and spicy

## SIDES

- gyoza pork and garlic chive dumplings - \$10.90
- edamame steamed soybeans, salt - \$6.90
- seaweed salad soy, mirin, sake, vinegar marinated seaweed - \$6.90
- HIKARI miso shiru white miso soup, wakame - \$3.00
- gohan steamed medium-grain white rice - \$3.00
- green salad seasonal green leaves with homemade dressing - \$5.00

# DINNER

## QUEENSTOWN

*A sumptuous combination of sea and land*

*Seafood and chicken*

### STARTERS

*miso soup & grilled vegetables*

### MAINS

*prawns, scallop, salmon and white fish  
with egg sauce, carpaccio dressing, red cabbage pickles  
and spinach with sesame sauce*

*teppanyaki fried rice*

*tender chicken thigh with teriyaki glaze*

**\$43**

## CROMWELL

*Seafood lover*

*Seafood and tuna*

### STARTERS

*miso soup & grilled vegetables*

### MAINS

*prawns, scallop, salmon and white fish  
with egg sauce, carpaccio dressing, red cabbage pickles  
and spinach with sesame sauce*

*teppanyaki fried rice*

*fresh tuna with carpaccio dressing and  
red cabbage pickles*

**\$43**

## WAKATIPU

*Meat lover*

*Chicken and beef*

### STARTERS

*miso soup & grilled vegetables*

### MAINS

*tender chicken thigh with teriyaki glaze*

*teppanyaki fried rice*

*NZ premium beef fillet with garlic butter*

**\$42**

# TEPPAN SET MENU

## ARROWTOWN

*A sumptuous combination of sea and land*

*Seafood and beef*

### STARTERS

*miso soup & grilled vegetables*

### MAINS

*prawns, scallop, salmon and white fish  
with egg sauce, carpaccio dressing, red cabbage pickles  
and spinach with sesame sauce*

*teppanyaki fried rice*

*NZ premium beef fillet with garlic butter*

**\$45**

## WANAKA

*Seafood lover*

*Seafood and tiger prawn*

### STARTERS

*miso soup & grilled vegetables*

### MAINS

*prawns, scallop, salmon and white fish  
with egg sauce, carpaccio dressing, red cabbage pickles  
and spinach with sesame sauce*

*teppanyaki fried rice*

*tiger prawn with egg sauce, carpaccio dressing and  
red cabbage pickles*

**\$46**

## GLENORCHY

*Meat lover*

*Chicken and lamb*

### STARTERS

*miso soup & grilled vegetables*

### MAINS

*tender chicken thigh with teriyaki glaze*

*teppanyaki fried rice*

*herb-marinated NZ premium lamb rack*

**\$45**

## SHOTOVER

*A sumptuous combination of sea and land*

*Seafood, tiger prawn, chicken, beef and lamb*

### STARTERS

*miso soup & grilled vegetables*

### MAINS

*tiger prawn, scallop, salmon with egg sauce, carpaccio  
dressing, red cabbage pickles and spinach with sesame sauce*

*teppanyaki fried rice*

*tender chicken thigh with teriyaki glaze,  
NZ premium beef fillet with garlic butter,  
herb-marinated NZ premium lamb rack*

**\$65**

## REMARKABLES

*Specially designed for vegetarians*

*Tofu and vegetables*

### STARTERS

*green salad & grilled vegetables*

### MAINS

*edamame with vege sushi roll*

*teppanyaki fried rice*

*fresh tofu and seasonal vegetables with  
miso honey sauce*

**\$40**

## CORONET PEAK

*Meat lover*

*Chicken, beef and lamb*

### STARTERS

*miso soup & grilled vegetables*

### MAINS

*tender chicken thigh with teriyaki glaze*

*teppanyaki fried rice*

*NZ premium beef fillet with garlic butter,  
herb-marinated NZ premium lamb rack*

**\$55**

## A LA CARTE

*a la carte selection includes grilled vegetables,  
miso soup, teppanyaki fried rice*

### chicken thigh (200g)

*tender chicken thigh with teriyaki glaze - \$42.00*

### beef fillet (200g)

*NZ premium beef fillet with garlic butter - \$44.00*

### salmon (4 pieces)

*NZ fresh salmon with carpaccio dressing and  
spinach with sesame sauce - \$45.00*

### tuna (3 pieces)

*NZ fresh tuna with carpaccio dressing and  
spinach with sesame sauce - \$44.00*

### prawns (10 pieces)

*butter-glazed prawns served with egg sauce - \$43.00*

### scallops (7 pieces)

*butter-glazed tender scallops with  
carpaccio dressing - \$46.00*

### lamb (5 pieces)

*herb-marinated NZ premium lamb rack - \$48.00*

### tiger prawn (5 pieces)

*butter-glazed tiger prawns with egg sauce and  
carpaccio dressing - \$47.00*

## KID'S MENU

*for ages 12 and under*

### STARTERS

*grilled vegetables*

### MAINS

*choice of beef / chicken / salmon /  
teppanyaki fried rice*

### DESSERT

*vanilla ice-cream*

**\$25**

All of our sauces are homemade.

 VEGETARIAN

 GLUTEN-FREE

 CAN BE MADE GLUTEN-FREE

15% surcharge on public holidays.



# KITCHEN

## SASHIMI

- salmon 5 pieces - \$15.90
- tuna 5 pieces - \$16.90
- sashimi moriawase assorted 7 pieces - \$21.90

## PLATTER

- HIKARI platter chef's choice of sashimi x 5, sushi roll x 4, nigiri x 3 - \$29.90
- sushi nigiri platter chef's choice of sushi roll x 4, nigiri x 7 - \$28.90

## SUSHI ROLL - MAKI

- salmon & avocado salmon, avocado - \$18.90 
- spicy tuna fresh tuna, cucumber, spicy mayo, tobikko - \$18.90 
- gold california salmon, crab meat, cucumber, avocado, tobikko, Japanese mayo - \$18.90
- prawn tempura prawn tempura, avocado, ten katsu, Japanese mayo - \$18.90
- vegetable capsicum, cucumber, avocado, carrot, microgreens - \$14.90  
- teriyaki chicken chicken marinated in teriyaki sauce - \$17.90
- chicken katsu crispy chicken katsu, Japanese mayo, katsu sauce - \$17.90

## TAPAS

- gyoza pork and garlic chive dumplings - \$10.90
- garlic prawns prawns, garlic butter - \$16.90
- agedashi tofu fresh fried tofu, bonito flakes, tempura sauce - \$13.90
- kimchi spicy pickled cabbage - \$6.60
- edamame steamed soybeans, salt - \$6.90  
- beef tataki seared beef, microgreens, ponzu sauce - \$16.90 
- chicken katsu bread crumbed crispy chicken cutlet, homemade fruity katsu sauce - \$15.90
- seaweed salad soy, mirin, sake, vinegar marinated seaweed - \$6.90 
- takoyaki octopus, takoyaki sauce, Japanese mayo, dried bonito flakes - \$10.90
- ika furai squid tentacle, bread crumbs, spicy mayo - \$12.90
- spicy edamame steamed soybeans, spicy sauce - \$7.50

All of our sauces are homemade.

 VEGETARIAN

 GLUTEN-FREE

 CAN BE MADE GLUTEN-FREE

15% surcharge on public holidays.



## RAMEN & UDON

- miso ramen soybean broth, chashu pork belly, boiled egg, mung beans and spring onion - \$19.90
- tonkotsu ramen pork broth, chashu pork belly, boiled egg, mung beans and spring onion - \$19.90
- spicy ramen spicy pork broth, chashu pork belly, boiled egg, mung beans and spring onion - \$19.90
- tempura udon fish broth, king prawn and seasonal vegetables tempura - \$21.90
- spicy seafood udon spicy fish broth, prawn, daily white fish - \$21.90

## DONBURI & CURRY

Japanese rice bowl dish with a variety of ingredients serve with miso soup and green salad

- teriyaki chicken - \$22.90 / beef - \$24.90 / salmon - \$26.90
- katsu chicken katsu - \$22.90 / chicken katsu curry - \$25.90

## COMBINATION SET

a selection of hot dishes and freshly-made sushi

- udon set udon, sashimi x 3, nigiri x 3, seaweed salad - \$27.00
- chicken katsu set mini udon, chicken katsu, sushi roll x 2, nigiri x 3 - \$29.00
- tempura set mini udon, assorted tempura, sushi roll x 2, nigiri x 3 - \$28.00

## TEMPURA

- vege seasonal vegetable tempura - \$13.90 
- prawn king prawn tempura - \$18.90
- assorted king prawn, scallop, white fish, seasonal vegetable tempura - \$21.50

## 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 - \$15.90
- \* 10 pieces - \$29.90

## SIDES

- HIKARI miso shiru white miso soup, wakame - \$3.00
- gohan steamed medium-grain white rice - \$3.00  
- green salad seasonal green leaves with homemade dressing - \$5.00  

## DESSERT

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