

## SAKE TSUKE

## APPETIZER

<b>EDAMAME</b> <i>Boiled Soy Beans</i>	\$6.00
<b>YARI IKA SHIOKARA</b> <i>Homemade Squid intestines preserved in salt</i>	\$12.00
<b>TAKO SU</b> <i>Octopus with Seaweed &amp; Cucumbers</i>	\$15.00
<b>TAKO WASABI</b> <i>Octopus with Japanese Horseradish</i>	\$10.00
<b>MOZUKU SU</b> <i>Fine Seaweed seasoned with light Vinegar marinade</i>	\$12.00
<b>WAKAME KYURI SU</b> <i>Seaweed &amp; Cucumber in Vinegar</i>	\$8.00
<b>KAWAHAGI</b> <i>Dried Leather Jacket</i>	\$15.00
<b>KAWA EBI-KARAAGE</b> <i>Deep fried Baby River Shrimp</i>	\$12.00
<b>TATAMI IWASHI</b> <i>Baby Sardines</i>	\$15.00
<b>FUGU MIRIN BOSHI</b> <i>Dried Puffer Fish</i>	\$15.00
<b>MAGURO NATTO</b> <i>Tuna with Fermented Beans</i>	\$16.00
<b>KABOCHA KOROKKE</b> <i>Pumpkin Croquette</i>	\$6.00
<b>IKURA DAIKON OROSHI</b> <i>Hokkaido Salmon Roe with Grated White Radish</i>	\$15.00
<b>YAKI MENTAICO</b> <i>Grilled Spicy Cod Roe</i>	\$12.00

Price subject to 10% Service Charge & GST