

Restaurant

Shuzan

秀心

Entree

Soup of the Day (Please ask your waiter) 本日のスープ	10.50
Portabella & Gorgonzola Brushetta <input type="checkbox"/> <input checked="" type="checkbox"/> ポルタベッラマッシュルームとゴルゴンゾーラチーズのブルシェッタ	12.50
Crispy Rice cracker coated King Prawns, citrus Dressing, seaweed salad エビのせんべい衣揚げ	18.50
Crispy Squid with Peanut Cucumber Relish, Chilli Syrup イカのサクサク揚げ	17.00
Braised Beef Shin Salad, served with Cantonese style NZ ビーフのサラダ	15.00
Home made Pork Dumplings with 2 dipping sauces (V) 豚挽き肉の蒸し餃子	16.00
Agedashi Tofu Crispy Fried Tofu soaked in soy based soup with bonito flakes (Shitake mushroom stock is available for Vegetarian option) (V) 揚げ出し豆腐	16.00

- Gluten free meal / (G) We can arrange to have gluten free meal made at your request
 Vegetarian meal / (V) We can arrange to have vegetarian meal made at your request

15% surcharge applies on Public Holidays
*Please note this menu is subject to change without notice.

Traditional Japanese

Tempura Choose one of two -
*Seafood (2 prawns, 2 white fish, and 3 vegetables) 18.00
*Vegetable (Assorted 6 pieces of vegetable) (V) 16.00
天ぷら盛り合わせ (海老、白身魚の盛り合わせ、または野菜の盛り合わせからお選び下さい)

Home cured Salmon Roll Sushi (G) 19.00
自家製マリネサーモンの巻き寿司

Prawn Tempura Roll Sushi 19.00
えび天ぷらの巻き寿司

Vegetable Tempura Roll Sushi 14.50
野菜の天ぷらの巻き寿司

Yose-Nabe Traditional Japanese Hot Pot (For Two) 66.50
*Japanese Traditional Soy Based Soup (G)
*Chili-Miso Based Hot Soup

It is cooked in dashi(broth) soup with mussels in shell, salmon, white fish, prawns, scallops, chicken thigh, and chicken meat balls with seasonal vegetables, tofu and Shirataki noodle

寄せ鍋 (お二人様) [醤油仕立て、または辛みそ仕立てからお選び下さい]

～ムール貝、鮭、白身魚、海老、ホタテ、鶏もも肉、鶏つくね、季節のお野菜、豆腐、シラタキなど～

Additional options (For Nabe)
Vegetables \$6.00 (1/2 size)
Soup \$8.00
Ojiya set \$5.00 (rice, egg, spring onion)

Gluten free meal / (G) We can arrange to have gluten free meal made at your request

Vegetarian meal / (V) We can arrange to have vegetarian meal made at your request

15% surcharge applies on Public Holidays

*Please note this menu is subject to change without notice.

European

Pan-fried Salmon Fillet, Dusted with Togarashi Spice and Nori Powder, Potato Layer Cake, Sautéed Bok Choi, Miso and Sake Foam <input type="checkbox"/> G		
サーモンのグリル		29.50
Spicy Kara-age Chicken served with 2 Dipping Sauces, Asian style salad and a choice of either: Homemade Potato Wedges or Rice		27.50
スパイシーからあげ (ライスかポテトフライかお選び下さい)		
Grilled Moroccan Lamb leg Steaks, Beetroot and Feta, Watercress Salad, Potato, Spring onion cake, Lamb Jus <input type="checkbox"/> G		28.50
子羊のもも肉ステーキ		
Beef Sirloin with Basil Salsa Verdi, Caramelized Cauliflower, Crunchy garlic Potatoes, red wine Reduction <input type="checkbox"/> G		31.00
サーロインステーキ		
Pork Belly served with Tempura Crust, Lime, Soy Reduction, Asian Style Salad served with a Side of Rice		28.50
ポークベリー		
Risotto of the Day <input type="checkbox"/> V <input type="checkbox"/> G	Main	18.50
リゾット(Please ask your waiter Today's Risotto)	Entrée	14.00
Linguini Pasta tossed with Prawns, a little chilli, garlic, White Wine, olive oil	Main	18.50
リングイネ (パスタ)	0Entrée	14.00

G Gluten free meal / (G) We can arrange to have gluten free meal made at your request

V Vegetarian meal / (V) We can arrange to have vegetarian meal made at your request

15% surcharge applies on Public Holidays

*Please note this menu is subject to change without notice.

Side Dishes

Salad <input type="checkbox"/> V <input type="checkbox"/> G グリーンサラダ	6.50
Rosemary Roast Potatoes <input type="checkbox"/> V <input type="checkbox"/> G ローストポテト	6.50
Fries <input type="checkbox"/> V <input type="checkbox"/> G フライドポテト	5.00
Rice <input type="checkbox"/> V <input type="checkbox"/> G ライス	4.00
Miso Soup 味噌汁	4.00
Home Baked Bread <input type="checkbox"/> V Served with Extra virgin olive & Balsamic Reduction 自家製パン	5.50
Greens (Please ask your waiter for Today's Vegetable) <input type="checkbox"/> V 季節のおすすめ野菜	5.00

G Gluten free meal / (G) We can arrange to have gluten free meal made at your request

V Vegetarian meal / (V) We can arrange to have vegetarian meal made at your request

15% surcharge applies on Public Holidays

*Please note this menu is subject to change without notice.

Desserts

Peanut Butter Parfait, Chocolate Brownie, Chocolate Ganache,
Finished with Butter Scotch Sauce 14.00

ピーナツバターチョコレートのアイスブラウニー、バタースコッチソース添え

Crème Caramel with Cointreau Orange, Crushed Amaretti Cookies (G) 14.50

キャラメルプリンとコアントローソースがけオレンジ

Almond Chocolate Cake, Almond Foam, Homemade Vanilla Bean
Ice cream, Raspberry Coulis 15.00

アーモンドチョコレートケーキとバニラアイスクリーム、ラズベリーソース添え

Coconut Lime Panna Cotta, Pineapple & Honeydew Melon Salad, Pineapple
Sorbet 14.00

ココナッツライムパナコッタとフルーツサラダ、パイナップルシャーベット添え

Gluten free meal / (G) We can arrange to have gluten free meal made at your request

Vegetarian meal / (V) We can arrange to have vegetarian meal made at your request

15% surcharge applies on Public Holidays

*Please note this menu is subject to change without notice.