

ONE NIGHT IN TOKYO

Shelly's
Sunset Session



Friday
24th April
4.30 - 8.00PM

STARTERS

- Gazander Pacific Oysters ½ dozen (GF)** 35
Oysters with a soy, finger lime and shiso dressing
Finger limes are an Australian fruit that have a tart flavor similar to limes
Shiso is a Japanese herb, that has a flavor like light parsley
- Salted Edamame (GV) (VE)** 8
- Yakitori chicken skewers with teriyaki sauce and kewpie mayo (GF)** 25
Yakitori means “fried chicken” in Japanese and it’s a marinated skewer with a soy honey teriyaki sauce.
Kewpie is a Japanese mayonnaise brand with a mild flavor.
- Maki Sushi Rolls (GF) (VE available)** 30
Tuna & Shiso, Cucumber & Umeboshi, Avocado & Karaage Chicken

MAINS

- Tempura platter with XL Ballina prawns, sweet potato, asparagus, green bean, shitake (V available) (VE available)** 40
Local Ballina prawns in a light tempura batter made with flour, self raising flour and cornflour. It is served with a dipping sauce made with soy, dashi & kombo seaweed broth and grated daikon radish
- Chashu ramen with tonkotsu bone broth, pork belly, soy egg, green onion, bok choy (GF available)** 35
A pork noodle soup with slow cooked pork belly and an egg braised in soy sauce (add GF noodles \$4)
- Okonomiyaki Cabbage pancake with shallots and nori.** 20
Served with rice and Japanese pickles (V)
A Savory cabbage pancake with kewpie mayo and a sweet tangy sauce made with tomato, Worcestershire and oyster sauce & sugar.

NO split bills, ONE payment per table please.
1.1% surcharge on all card payments EXCEPT 2.5% on AMEX.
10% surcharge applies on Sunday and 15% on public holidays.

If you have any dietary requirements don't hesitate to let your server know

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SIDES

- Side salad with carrot ginger dressing (GF) (VE)** 8
A green salad with cucumber, cherry tomato and a blended carrot dressing with rice vinegar and ginger.
- Chips with Furikake nori sprinkles and wasabi mayo (GF)** 12
Furikake is a Japanese seasoning made with sesame seeds, nori seaweed, salt and sugar. Mayonnaise has been seasoned with wasabi

DESSERT

- Mango panacotta with mango salsa, sago and coconut crumble** 20
- Matcha green tea basque cheesecake with strawberry compote** 15

V-Vegetarian, VE-Vegan, GF-Gluten Free, DF-Dairy Free, N-Contains Nuts

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