

## Starter's

EDAMAME BEANS | 5

*Steamed, salty or spicy*

SHAKE TATAKI | 10.50

*Seared salmon with kizami wasabi, daikon, crest with ponzu sauce*

TUNA TARTARE | 12

*Chopped tuna with yuzu miso, spring onion avocado, crest, and tempura nori*

SALMON TARTARE | 11

*Chopped salmon with yuzu miso, spring onion avocado, crest, and tempura nori*

CHICKEN KARAAGE | 10

*Fried chicken bites, marinated in ginger, garlic served with jalapeno sauce*

CHICKEN GYOZA | 6.5

*Chicken dumplings, with soy vinegar, sauce*

TUNA TATAKI 11.50

*Seared tuna, with kizami wasabi, daikon, crest ponzu sauce*

CHICKEN WINGS | 8

*Marinated in Korean spice, glaze with soy, red chili*

AGE DASHI TOFU | 6.5

*Fried Tofu with spring onion, pickle ginger, nori and dashi sauce*

CHICKEN YAKITORI | 7

*2 pcs Chicken skewers glaze in teriyaki sauce*

NASU DENGAKU (V) | 7

*Marinated aubergine in miso and roasted sesame seed*

BROCOLLI (V) | 5

*Saute broccoli with garlic soy*

ROCK PRAWNS TEMPURA | 10

*Black tiger prawns, Spicy mayo, shichimi, togarashi spice*

SPINACH OHITACHI GOMA (V) | 5.5

*Spinach with sesame sauce*

## TEMPURA

PRAWN TEMPURA 4 PCS | 9.5

*EBI tempura with dashi sauce*

VEGETABLES TEMPURA (V) | 8

*Assorted vegetables tempura with dashi sauce*

SOFT SHELL CRAB TEMPURA | 9.5

*Crispy soft shell crab mix leaves, wasabi sauce*

SWEET POTATO TEMPURA (V) | 7.5

*Sweet potato tempura with dashi sauce*

## POKE BOWL / CHIRASHI

Serve with sushi rice or salad along with cucumber, avocado, wakame, mango, pickled onion

SALMON POKE | 12

TUNA POKE | 14

MIX SEAFOOD POKE | 15

VEGETABLES POKE | 11

CHICKEN TERIYAKE POKE | 11.5

SALMON TERIYAKI | 12.5

BLACK COD MISO POKE | 16

UNAGI KABAYAKI POKE | 16

PRAWN TEMPURA POKE | 13

## SALAD AND SMALL PLATES

SEAWEED SALAD| 5.5

*Seaweed, cucumber, sesame, sauce*

SASHIMI SALAD | 17.5

*Tuna, salmon, Hiramasa, mixed salad, pickle onion, cucumber, avocado, onion, dressing*

AVOCADO SALAD | 7

*Avocado, mixed salad, pickle, onion, red cabbage, cucumber, onion dressing*

## SASHIMI

SALMON / SHAKE (5 Slices) | 9

TUNA / MAGURO (5 Slices) | 12

HIRAMASA / KINGFISH (5 Slices) | 13

SASHIMI MIX (3 Slices each) | 16

*Salmon, Tuna, hiramasa*

## HOSOMAKI

KAPPA CUCUMBER HOSOMAKI | 4

SALMON HOSOMAKI | 4.50

TUNA HOSOMAKI | 5

AVOCADO HOSOMAKI | 4

EBI HOSOMAKI | 4

TAMAGO HOSOMAKI | 4

NEGI TUNA MAKI WITH SPING ONION| 5.2

HIRAMASA KINGFISH | 5.5

SPICY EBI HOSOMAKI | 4.2

SPICY SALMON HOSOMAKI | 4.7

SPICY HAMACHI HOSOMAKI | 5.7



## NIGIRI

SALMON | 2.50  
SALMON YAKI | 2.8  
TUNA | 3  
HIRAMASA (KINGFISH)| 3.5  
HIRAMASA YAKI | 3.7  
EBI (SHRIMP) | 2.5  
UNAGI (EEL) | 3.5  
TAMAGO | 2.25  
AVOCADO | 2.25  
INARI TOFU | 2.25

## MAKI / URAMAKI

AVOCADO, CUCUMBER MAKI | 7  
*Avocado, cucumber, sesame seed*  
SALMON CRUNCHY MAKI | 9.5  
*Salmon, cucumber, crispy onion, avocado spicy sauce*  
TUNA CRUNCHY MAKI | 10.5  
*Tuna, cucumber, crispy onion, avocado spicy sauce*  
SPICY TUNA | 10.5  
*Tuna, avocado, tobiko, miso, aioli, crest*  
CHICKEN KARAAGEE MAKI | 9  
*Marinated chicken, avocado, spicy sauce, sesame seed*  
KAZAN MAKI | 9.5  
*Volcano maki, salmon, spring onion, avocado, siracha sauce, tempura maki*  
SALMON AVOCADO MAKI | 9.5  
*Salmon, avocado, sesame seed*  
YASAI-FUTO MAKI | 9  
*Sweet potato, cucumber, avocado, salad, maki*  
CALIFORNIA MAKI | 9.5  
*Shrimp, avocado, cucumber, tobiko, sesame seed*  
CANADA MAKI | 10.5  
*Ebi, mango, avocado, miso, aioli, tobiko, sesame seed*  
CRISPY PRAWNS ROLL | 10  
*Prawn tempura, avocado, spicy sauce, sesame seed*  
**CRAZY SALMON MAKI | 9.5**  
*Cooked salmon with teriyaki sauce, spring onion*

## KAWAGISHI SPECIAL MAKI

WAGYU BEEF MAKI | 13.5  
*Seared Japanese beef, sesame, wasabi, spring onion*  
DRAGON ROLL| 12.5  
*Prawn tempura, cucumber, topping: sliced avocado, spicy sauce, crunchy onion*  
SOFT SHELL CRAB | 13  
*Crispy soft-shell crab, avocado, tobiko, cucumber, spicy sauce*

## RIVERSIDE MAKI ROLL | 12

*Prawn tempura inside with, seared salmon tartare on the top and wasabi sauce*  
BLACK COD MAKI | 12.5  
*Marinated in miso, cucumber, avocado, salad*  
UNAGI MAKI | 15  
*Seared unagi (eel) with tamago, cucumber*  
RAINBOW MAKI | 12.5  
*Salmon, Tuna, Hira masa, avocado, on the top with miso aioli*  
THUNDER MAKI | 15  
*Prawn tempura inside. Topping: seared spicy tuna*  
ABURI SALMON | 12.5  
*Seared slice salmon on the top with avocado, cucumber, aioli, mangetout tobiko*  
ABURI TUNA | 13.5  
*Seared slice tuna on toping with avocado, cucumber, mangetout aioli and tobiko*  
KAWAGISHI MAKI | 13.5  
*Prawn tempura roll top with seared salmon nigiri and garlic puree*

## MAIN/ HOT FOOD

SALMON TERIYAKI | 15  
*Pan fry salmon and vegetable in teriyaki sauce*  
DYNAMITE CHICKEN | 13  
*Marinated chicken, vegetable, Korean spicy species, and chili*  
RIB-EYE STEAK | 25  
*Pan fry rib eye steak with soy chili sauce, crispy onion*  
WAGYU STEAK | 33  
*Japanese beef with mustard sauce, garnish, seasonal vegetable*  
CHICKEN YAKISOBA | 13  
*Stir fried chicken, vegetable and noodles*  
VEGETABLE YAKISOBA (V) | 12  
*Stir fried vegetable and noodles*  
CHICKEN KATSU CURRY | 13  
*Breaded chicken with vegetables served with Japanese curry sauce and rice*  
VEGETABLE KATSU CURRY (V) | 12  
*Breaded seasonal vegetables served with Japanese curry sauce and rice*  
PRAWN KATSU CURRY | 14  
*Breaded prawn with vegetables served with Japanese curry sauce and rice*  
CHICKEN TERIYAKI | 14  
*Glazed in teriyaki sauce with seasonal vegetables*

Steamed rice (GOHAN) | 3

MISO SOUP | 3

## DESSERT

MOCHI- (chocolate, Mango & Strawberry) | 4

ICE CREAM- seasonal flavor | 4