

Lunch Menu

Entrée and dishes to share

Edamame ■■ 8.00

Boiled green soy-beans, served in the pod, seasoned in sea-salt.

Goma-Ae ■■ 10.00

English spinach and fresh green beans marinated in sweet sesame sauce.

Gyouza (5pcs) 12.00

Japanese style pork and vegetable dumplings.

Hiyayakko ■ 8.00

Chilled tofu garnished with ginger, shallots and nori (seaweed)

Agedashi Tofu ■ (■ w/o bonito flakes) 12.00

Deep-fried tofu with Japanese dipping sauce.

Chicken Kara-age 14.00

Deep-fried chicken marinated in sake, soy sauce, ginger & garlic.

Korokke 14.00

Crumbed creamed crab potato cakes.

Takoyaki 12.00

Fresh octopus enclosed in a layer of traditional savoury batter, topped with bonito flake, Japanese mayonnaise and tonkatsu sauce.

Bento Box

Every box comes with Rice and Miso soup.

Lunch Box 26.00

Teriyaki chicken, Agedashi Tofu, Gyouza (pork and vegetable dumpling), Tamagoyaki (Japanese style omelette)

Vegetarian Box ■ 26.00

Vegetarian tempura, Hiyayakko, Goma-ae, Inari & California rolls.

Kids Box 18.50

A selection of kara-age, tempura, sushi and salad, accompanied by a traditional Japanese children's soft drink. For dessert there is a choice of ice-cream available.

Udon

Vegetarian Tempura Udon ■ 19.00

Tempura vegetables on udon noodles with soy flavoured soup.

(Served with Japanese mushrooms) 18.00

Tempura Seafood Udon 26.50

Udon noodles topped with an assortment of Seafood and vegetable tempura.

Salad

Soba Salad 15.00

Organic buckwheat noodles with fresh greens in Japanese soy dressing.

* Dressing contains fish stock.

Udon Salad 15.00

Udon noodles, fresh greens dressed in a yuzu (citrus fruit) dressing producing delicate flavours.

* Dressing contains fish stock.

Nagisa's \$15 Special

Every Plate comes with Rice, and house Salad.

Teriyaki Chicken

Sauteed chicken fillets with our house Teriyaki sauce.

Tempura ■

Tempura prawn and vegetable topped with our sweet soy sauce. (vegetarian option available)

Wagyu Steak (marble score 7) \$17

High class beef served with a sesame mustard sauce.

Teriyaki Salmon \$17

Atlantic Salmon Sauteed in our house Teriyaki sauce.

■ Vegetarian option is available

■ Gluten free option is available, please ask your waiter/ess before ordering.

Lunch Menu

Sushi Rolls ■



California Roll

Avocado, salmon and cucumber garnished with tobikko (fish roe).

9.50 / 17.50
(4 pieces / 8 pieces)



Chicken Avocado Roll

Chicken, avocado and cucumber garnished with ao nori.

9.50 / 17.50
(4 pieces / 8 pieces)



Vegetable Roll ■ ■

Avocado, cucumber and Japanese style pickles.

8.50 / 16.50
(4 pieces / 8 pieces)



Tempura Prawn Roll

Tempura prawn, avocado and mayonnaise garnished with tobikko.

10.50 / 18.50
(4 pieces / 8 pieces)



Spider Roll

Fried soft-shell crab, cucumber, wasabi mayo and spicy tobikko.

10.50 / 18.50
(4 pieces / 8 pieces)



Unagi Roll

Cooked eel and omelette garnished with ao nori.

10.50 / 18.50
(4 pieces / 8 pieces)

Sashimi and Sushi ■

Sashimi

Daily selection of fresh fish served with wasabi & soy sauce on side.

Entrée Main
17.00 / 33.00

Sushi Main

Assorted nigiri sushi (sliced fillet of fresh fish on sushi rice) and nori (seaweed) rolls.

* Salmon, tuna, kingfish, prawn, unagi, tobiko, squid, tamagoyaki.

33.00

Nagisa Signature Dish ■

Sushi Sashimi Mix

A selection of sushi and sashimi.

* Sashimi: Salmon, tuna, Sushi: Salmon, tuna, kingfish, prawn

33.00

New

Vegetable Sushi ■

- Wasabi Egg Plant
- Ohitashi – Cooked English spinach with toasted sesame
- Enoki Tempura
- Avocado
- Tempura Beans

18.50

■ Gluten free option is available, please ask your waiter/ess before ordering.

■ Vegetarian option is available

* Please inform your waiter/waitress of any dietary requirements, e.g.: gluten free.

* 10% surcharge on all public holidays.

NAGISA 
JAPANESE RESTAURANT