



## SMALL DISHES & SALADS

### Edamame

Soy beans with smoked sea salt \$6.5

### Agedashi Tofu

Fried tofu, enoki mushrooms, soy broth, chilli, spring onion \$13.5

### Gyu no Tataki

Seared prime steer sirlion, garlic chips, spring onion, sansho pepper \$18.5

### Osashimi no Salad

Textured seaweed salad, mixed diced sashimi, shiso ponzu dressing \$18.5

### Soft Shell Crab no Karaage

Soft shell crab fried with orange ponzu and wasabi tartare \$16.5

### Tempura no Moriawase, Maccha-shio

Large shelled prawns, seasonal vegetables and tempura broth \$17.5

### Tori no Karaage

Deep fried marinated chicken, cabbage mayonnaise and lemon \$18.5

### Ebisu no Nikuman

Momofuku pork buns \$16.5

## SUSHI & SASHIMI

### Tuna no Tataki

Seared tuna tataki, cucumber, ponzu dressing \$21.5

### Rainbow Maki

Fresh sashimi, avocado and tobiko \$18.5

### Sashimi no Moriawase

Fresh market sashimi (9 pieces) \$24.5

### Piri-kara Maguro Maki

Spiced tuna and avocado \$19.5

### Salmon to Avocado Maki

Salmon and avocado roll \$17.5

## LARGE PLATES

### Tori no Teriyaki Manuka Hachimitsu-iri

Free range teriyaki chicken with furikake rice rolls \$30

### Wakanui Blue no Steak

Wakanui beef scotch fillet with 3 Japanese sauces, wasabi ponzu, sesame soy, wafu sauce \$35

### Ebi no Yakimono

Large shelled prawns grilled with chilli lime and soy \$30

### Sake no Saikyo-yaki

Seared miso cured salmon fillet with shaved fennel, shiso dressing \$35

## OBENTO \$20

### Oshinko

Home made pickles

### Shiro Gohan

Premium grade short grain steamed rice

### Miso Shiru

Miso soup

### Osashimi no Salad

Sashimi salad

### Soft Shell Crab no Karaage

Soft shell crab fried with orange ponzu and wasabi tartare

## ACCOMPANIED BY ONE OF THE FOLLOWING

### Tori no Teriyaki Manuka Hachimitsu-iri

Free range teriyaki chicken

### Wakanui Blue no Steak

Seared prime steer sirloin with wafu sauce

### Salmon no Yuzu Butter Syouyu

Seared miso cured salmon fillet, lemon soy butter

### Tofu no Teriyaki

Teriyaki tofu

## DESSERTS

### Ebisu Ice Cream to Sorbet no Moriawase

Selection of home made icecreams and sorbets, your waiter to advise

Choose 3 for \$12.5 or \$5.5 per ball

### Yuzu no Brulee

Yuzu brulee, apple sorbet, poached rhubarb, sesame crisp \$10.5

### Shoga to Ringo no Doughnut

Spiced ginger and apple doughnuts with bitter chocolate ganache \$10.5

### Kisetsu no Kudamono Moriawase

Seasonal fruit plate with yuzu sorbet and elderflower \$10.5

### Chocolate to Maccha Truffle

Handmade dark chocolate truffles \$3.5 per piece

## SIDE DISHES & VEGETABLES

### Oshinko no Moriawase

Plate of home made pickles \$6

### Shiro Gohan

Premium grade steamed short grain rice \$3.5

### Miso Shiru

Miso soup \$3.5

### Horenso no Gomaee

Wilted spinach with sesame dressing served cold \$7.5

### Kyabetsu no Salad

Cabbage salad with sesame dressing \$7.5

### Kinoko no Moriawase

Mixed mushrooms finished with lemon soy butter \$9.5

## LUNCH

### Welcome

Ebisu offers something new, a sophisticated twist on the traditional Japanese izakaya style of informal drinking and dining. We deliver authentic eastern flavours while remaining true to the traditions of the past.



## SUSHI & SASHIMI

### Rainbow Maki

Fresh sashimi, avocado and tobiko \$18.5

### Spider Maki

Soft shell crab, chives, tobiko \$17

### Piri-kara Maguro Maki

Spiced tuna and avocado \$19.5

### Osashimi no Salad

Textured seaweed salad, mixed diced sashimi, shiso ponzu dressing \$18.5

### Nigiri no Moriawase

Chef's selection of nigiri sushi (7 pcs) \$19.5

### Aburi no Nigiri

Seared salmon or beef nigiri sushi (5 pcs) \$16.5

### Sashimi no Moriawase

Sashimi small (9 pcs) or large (15 pcs) \$24.5/\$39

### Ebisu no Sashimi to Sushi no Moriawase

Ebisu platter, 5 pcs of nigiri sushi, 6 pcs rolled sushi, 2 hand rolls, 5 variety of sashimi \$65

### Tuna no Tataki

Seared tuna tataki, cucumber, ponzu dressing \$21.5

### Ebisu no Osashimi

New style mixed sashimi, pickled cucumber, tobiko, ginger and sesame dressing \$29.5

## LARGE PLATES

### Buta no Kakuni

Twice cooked pork belly with soy miso glaze \$29

### Tori no Teriyaki Manuka Hachimitsu-iri

Free range teriyaki chicken with furikake rice rolls \$30

### Sake no Saikyo-yaki

Seared miso cured salmon fillet with shaved fennel, shiso dressing \$35

### Ebi no Yakimono

Large shelled prawns grilled with chilli lime and soy \$30

### Wakanui Blue no Steak

Wakanui blue scotch fillet with 3 Japanese sauces, wasabi ponzu, sesame soy, wafu sauce \$35

## SMALL DISHES & SALADS

### Edamame

Soy beans with smoked sea salt \$6.5

### Agedashi Tofu

Fried tofu, enoki mushrooms, soy broth, chilli, spring onion \$13.5

### Soft Shell Crab no Karaage

Soft shell crab fried with orange ponzu and wasabi tartare \$16.5

### Tempura no Moriawase, Maccha-shio

Large shelled prawns, seasonal vegetables and tempura broth \$17.5, only prawn \$19

### Tori no Karaage

Deep fried marinated free range chicken, cabbage, mayonnaise and lemon \$18.5

### Gyu no Tataki

Seared prime steer sirloin, garlic chips, spring onion, sansho pepper \$18.5

### Hotate to Shiitake

Seared scallops with mixed mushrooms, soy butter sauce \$19

### Ebisu no Nikuman

Momofuku pork buns \$16.5

## DESSERTS

### Ebisu Ice Cream to Sorbet no Moriawase

Selection of home made icecreams and sorbets, your waiter to advise  
Choose 3 for \$12.5 or \$5.5 per ball

### Yuzu no Brulee

Yuzu brulee, apple sorbet, poached rhubarb, sesame crisp \$10.5

### Shoga to Ringo no Doughnut

Spiced ginger and apple doughnuts with bitter chocolate ganache \$10.5

### Kisetsu no Kudamono Moriawase

Seasonal fruit plate with yuzu sorbet and elderflower \$10.5

### Chocolate to Maccha Truffle

Handmade dark chocolate truffles \$3.5 per piece

## SIDE DISHES & VEGETABLES

### Miso Shiru

Miso soup \$3.5

### Shiro Gohan

Premium grade steamed short grain rice \$3.5

### Oshinko no Moriawase

Plate of home made pickles \$6

### Horenso no Gomaee

Wilted spinach with sesame dressing served cold \$7.5

### Kyabetsu no Salad

Cabbage salad with sesame dressing \$7.5

### Kinoko no Moriawase

Mixed mushrooms finished with lemon soy butter \$9.5

### Dengaku Nasu

Grilled egg plant with sweet miso glaze \$12.5

## DINNER

### Welcome

Ebisu offers something new, a sophisticated twist on the traditional Japanese izakaya style of informal drinking and dining. We deliver authentic Eastern flavours while remaining true to the traditions of the past.



SET MENU \$45 Per Person

## STARTERS

### Edamame on arrival

Soy beans with smoked sea salt

### Miso Shiru

Miso soup

## SMALL PLATES

### Gyu no Tataki

Seared wakanui beef, garlic chips, spring onion and sancho pepper

### Sushi

Selection of rolled sushi

### Soft Shell Crab no Karaage

Soft shell crab with orange ponzu and wasabi tartare

## MAINS

### Tori no Teriyaki Manuka Hachimitsu-iri

Teriyaki chicken with furikake rice rolls

### Wakanui Blue no Steak

Wakanui scotch fillet with 3 Japanese sauces

– wasabi ponzu, sesame soy, wafu sauce

### Salmon no Yuzu butter Syoyu

South Island salmon with yuzu soy butter

## SIDES

### Horenso no Gomaae

Wilted spinach with sesame dressing served cold

### Shiro Gohan

Premium grade short grain steamed rice

## DESSERTS

### Choco no Truffle

Handmade chocolate truffles



SET MENU \$68.5 Per Person

## STARTERS

### Edamame

Soy beans with smoked sea salt

### Miso Shiru

Miso soup

## SMALL PLATES

### Nigiri no Moriawase

Chefs selection of nigiri sushi (8 pcs)

### Gyu no Tataki

Seared wakanui beef, garlic chips, spring onion, sansho pepper

### Tori no Karaage

Deep-fried marinated chicken, cabbage, mayonnaise and lemon

### Soft Shell Crab no Karaage

Soft shell crab with orange ponzu and wasabi tartare

## LARGE PLATES

### Tori no Teriyaki Manuka Hachimitsu-iri

Teriyaki chicken with furikake rice rolls

### Wakanui Blue no Steak

Wakanui scotch fillet with 3 Japanese sauces  
– wasabi ponzu, sesame soy, wafu sauce

### Ebi no Yakimono

Large shelled prawns grilled with chilli lime and soy

## SIDES

### Horenso no Gomaae

Wilted spinach with sesame dressing served cold

### Shiro Gohan

Premium grade short grain steamed rice

### Kinoko no Moriawase

Mixed mushrooms with lemon soy butter sauce

## DESSERTS

### Ice cream to Sorbet

Crème fraiche and plum wine gelato