



DINNER

MON-SAT 6.30 - 10PM

(last order 9.30pm / corkage \$5.50 per bottle)

min. charge \$10 per person

ENTREE

King Prawn Tempura 4.00 ea

King prawn tempura served with grated white radish & tempura sauce

えび天ぷら

Edamame Soy Beans 4.50

Boiled green soy bean with touch of salt

枝豆

Renkon Chips 4.50

Deep fried lotus root

れんこんチップス

Spinach Ohitashi 5.50

Boiled spinach with touch of sesame & bonito flake served with Ponzu

ほうれん草おひたし

*v Spinach Shira-Ae 6.50

Boiled spinach marinated in drained tofu & sesame paste with touch of sesame

ほうれん草白和え

*v Kiriboshi Daikon 6.50

Dried and shredded fresh white radish cooked with carrot and soy bean card

切り干し大根の煮物

*v Gomoku Soy Beans 6.50

Soy beans cooked with assorted vegetables

大豆の五目煮

Agedashi Tofu (3pcs) 8.50

Deep fried silken tofu with special sauce

揚げだし豆腐

ENTREE

Prawn (Ebi) Gyoza (5pcs) 9.50

Pan-fried prawn gyoza dumpling served with Ponzu

えび餃子

Pork Belly Kakuni 12.00

Very tender pork belly cooked over 4 hours in special sauce

Pork belly contains vitamin B1 and collagen which are good for your skin, preventing arteriosclerosis and is effective in relieving fatigue and nutritional fortification

豚角煮

Satsumaage Fish Cake (3pcs) 12.50

Homemade Japanese style deep fried fish cake "satsumaage" served with ginger soy sauce

手作りさつま揚げ

Sashimi Moriawase (small) 16.50

Assorted sashimi, best seafood available of the day (9pcs)

刺身盛り合わせ(小)

MAIN

SEAFOOD**Grilled Mackerel (saba no shio-yaki) 15.00**

Grilled mackerel with touch of sea salt

Mackerel is directly imported from Choushi (Chiba), Japan

鯖の塩焼き

Mackerel Miso-ni (saba no miso-ni) 16.50

Mackerel simmered in special miso sauce

Mackerel is directly imported from Choushi (Chiba), Japan

鯖の味噌煮

Salmon Teriyaki 16.50

Pan-fried salmon teriyaki served on a bed of pumpkin topped with seasonal mushrooms & julienne-strip leek

サーモン照り焼き

Kingfish (buri) Teriyaki 16.50

Pan-fried kingfish teriyaki served on a bed of pumpkin topped with seasonal mushrooms & julienne-strip leek

ブリ照り焼き

Eel (unagi) Kabayaki 16.50

Grilled eel served with special kabayaki sauce

うなぎ蒲焼

OKONOMIYAKI-PANCAKES**Okonomiyaki Pork 14.50**

Japanese pancake with pork belly slice, cabbage and free range egg topped with special okonomiyaki sauce, mayonnaise, ao-nori & bonito flakes

お好み焼き(ポーク)

Okonomiyaki Seafood 16.50

Japanese pancake with prawn, squid, cabbage and free range egg topped with special okonomiyaki sauce, mayonnaise, ao-nori & bonito flakes

お好み焼き(シーフード)

Okonomiyaki Mix Emon Special 22.00

Japanese pancake with prawns, squid, scallop, pork belly slice, cabbage and free range egg topped with special okonomiyaki sauce, mayonnaise, ao-nori & bonito flakes

お好み焼きミックス(笑門スペシャル)

PORK**Kurobuta Pork Tonkatsu 18.50**

Deep fried Kurobuta pork loin cutlet served with thin sliced cabbage and special tonkatsu sauce

黒豚とんかつ

CHICKEN

Chicken Teriyaki 14.50

Pan-fried chicken served on a bed of pumpkin topped with seasonal mushrooms & julienne-strip leek
チキン照り焼き

Chicken Kara-Age 16.50

Deep fried chicken served with mix salad and special wasabi mayonnaise
チキン唐揚げ

Chicken Namban 16.50

Deep fried chicken served with tartar sauce, namban sauce (sweet & sour soy) and mix salad
チキン南蛮

BEEF

Wagyu Beef Teriyaki 25.00

Wagyu beef teriyaki (200g) served on a bed of pumpkin topped with seasonal mushrooms & julienne-strip leek
和牛サーロイン ビーフ照り焼き

Wagyu Sirloin Steak 29.50

Wagyu sirloin steak (200g) served with moromi-miso butter sauce and boiled vegetables & mushrooms
和牛サーロインステーキ(200g) もろ味噌バターソース

TEMPURA

King Prawn Tempura 4.00 ea

King prawn tempura served with grated white radish & tempura sauce
えび天ぷら

Vegetable Tempura 14.50

Assorted vegetables tempura served with grated white radish & tempura sauce
野菜天ぷら

SASHIMI

Tuna & Salmon Sashimi 26.00

Tuna & Salmon sashimi (15pcs)
まぐろ & サーモンさしみ

Sashimi Moriawase (regular) 24.50

Assorted sashimi, best seafood available of the day (15pcs)
さしみ盛合せ 一人前

Sashimi Moriawase (large) 48.00

Assorted sashimi for 2-3 (30pcs)
さしみ盛合せ ニ〜三人前

SUSHI

Salmon & Avocado Roll (8pcs) 9.50

Chu-maki (medium sushi roll) with salmon & avocado
サーモン・アボカドロール

California Roll (8pcs) 9.50

Chu-maki (medium sushi roll) with kanikama fish cake, avocado, cucumber, flying fish roe & mayonnaise
カリフォルニアロール

Dragon Roll (8pcs) 11.50

Chu-maki (medium sushi roll) with barbecued eel, cucumber & avocado with kabayaki sauce
ドラゴンロール

Spider Roll (8pcs) 11.50

Chu-maki (medium sushi roll) with soft shell crab, flying fish roe, cucumber, salad and wasabi mayonnaise
スパイダーロール

King Prawn Tempura Roll (8pcs) 14.50

Chu-maki (medium sushi roll) with king prawn tempura, mix salad, sesame & mayonnaise
えび天ロール

Emon Special Futomaki Roll (8pcs) 22.00

Futo-maki (thick sushi roll) with assorted sashimi with avocado, flying fish roe and mayonnaise
笑門スペシャル 太巻き

Emon Special Bakudan 18.50

Assorted diced sashimi served on steamed rice with onsen-tamago (hot spring egg)
It is the best way to enjoy sashimi.
笑門スペシャル ばくだん

UDON/SOBA NOODLES**King Prawn Tempura Soba (hot or cold) 16.50**

Buckwheat noodle with two king prawn tempura in soup (hot) or served with dipping sauce (cold)
えび天そば(温または冷)

King Prawn Tempura Udon 16.50

Udon noodle soup with two prawn tempura
えび天うどん

Nabeyaki Udon 18.50

Udon noodle soup cooked in a clay pot with king prawn tempura, chicken, veg, shiitake & egg
鍋焼きうどん

SALAD**Tofu Salad 12.50**

Tofu, grape tomato & mix salad with sesame dressing topped with fried crunchy gyoza paper
豆腐サラダ

***v Seaweed Salad 14.50**

Seaweed, grape tomato & mix salad with ume (plum) dressing topped with fried crunchy gyoza paper
海藻サラダ

SALMON Sashimi Salad 16.50

SALMON sashimi & mix salad with onsen-tamago (hot spring egg), wasabi mayo & special dressing
topped with fried crunchy gyoza paper
サーモンさしみサラダ

TUNA Sashimi Salad 18.50

TUNA sashimi & mix salad with onsen-tamago (hot spring egg), wasabi mayo & special dressing
topped with fried crunchy gyoza paper
マグロさしみサラダ

RICE & SOUP**Soup of the day 5.50****Miso Soup 3.50**

Soup stock is made from konbu (kelp) & katsuobushi (bonito flakes) 味噌汁

***v Gohan (steamed rice) 2.50**

Boiled rice ごはん

***v Brown Rice 3.50**

Steamed genmai brown rice 玄米ごはん

***v Yaki Onigiri (grilled rice ball) 4.00**

Grilled rice ball served with Santen-mori 焼きおにぎり