

Japanese Curry

Panko Chicken Curry Set \$19.00
Japanese light spice curry with crumbed panko chicken

Vegetarian Curry Set (V) \$17.00
Japanese light spice curry with Vegetable Croquette

Deep Fried Dishes

Panko Chicken Set \$19.00
Crumbed Panko Chicken with Ton katsu (mix vege base) Sauce

Age dashi Tofu Set(V) \$17.00
Deep fried silken tofu with soy base dashi

Chicken Kara Age Set \$19.00
Thigh fillet chicken with skin marinated in our original sauce before fried

Assorted Tempura Set \$21.00
Assortment of seafood and vegetable tempura

Vegetable Tempura Set (V) \$17.00
Seasonal Vegetable tempura

Salad Dishes

Tuna Salad Set \$18.00
Fresh Tuna slice on fresh garden salad with sesame based dressing

Salmon Salad Set \$18.00
Salmon slices on fresh garden salad with sesame based dressing

Lunch Set

All lunch sets come with Rice,
Miso Soup, Salad, pickles
Chawan Mushi and fruits

Sushi and Sashimi Dishes

Nigiri Sushi with Mini Udon Set \$19.00

Freshly sliced assortment of nigiri sushi

Sashimi Set \$21.00

Variety of the day of our freshest fish of the day

Chirashi Set \$21.00

Sushi rice bedded with Fresh slices of sashimi

Grilled and Pan-Fried Dishes

Yakiniku Beef Set \$19.00

Thinly Sliced Beef Steak with homemade Yakiniku BBQ Sauce

Pan Fried Salmon Set \$19.00

Pan Grilled Fresh Salmon fillet in light Teriyaki sauce

Unagi Kabayaki (Grilled Eel) Set \$22.00

Char Grilled Eel, glazed with caramelised Sweet Unagi sauce

Chicken Teriyaki Set \$19.00

Fresh Thigh with skin, caramelised in our original Teriyaki sauce

Unadon Set \$22.00

Char Grilled Eel, glazed with caramelised Sweet Unagi sauce on Rice

Ala Carte

Oyster shooter \$6.00ea
Freshly shucked oyster with ponzu and salmon roe

Edamame \$9.00
Boiled soy beans on stem

Soy duck breast \$15.00
Sliced steamed duck breast with mustard and ponzu

Gyoza Pork or Vege (5pc) \$12.00
Pan Fried Gyoza dumplings either Pork or vege

Soft Shell Crab \$14.00
Deep fried soft shell crab with lemon wedge and mayonnaise

Age Dashi Tofu (3pc) \$12.00
Deep fried silken tofu with soy base dashi and 3 kind toppings

Beef Tataki \$16.00
Seared beef scotch slice with grated white radish and special ponzu sauce

Tempura Moriawase
\$22.00
Assortment of tiger prawn,
white fish and vegetable
tempura

Ebi Tempura \$24.00
Deep fried Tiger prawn
Tempura (5pc)

Yasai Tempura \$16.00
Assorted seasonal vegetable
tempura

Tori Karaage (6pc)
\$17.00
Thigh fillet chicken with skin
marinated in our original sauce
before fried

Tempura Udon
(Hot or Cold) \$18.00
Udon (Thick rice noodles)
topped with Assorted or
seasonal veg tempura in soup

Tempura Soba
(Hot or Cold) \$18.00
Soba (buck wheat noodles)
topped with Assorted or
seasonal veg tempura in soup

Gohan \$3.00
Steamed Rice

Miso Shiru \$3.00
Soy Bean paste (miso) soup with
seaweed Tofu and spring onion

Dessert

Kuro Goma Panna Cotta

Black sesame Panna Cotta dressed roasted rice flour and dusted with green tea powder

10

Seasonal Fruits Moriawase

9

Green Tea / Black Sesame / Vanilla Ice Cream

1 scoop 5

2 scoop 9

Wine by the Glass

	House Red, White			9.0
2015	Red Fox	Pinot Noir	<u>Red Hill, VIC</u>	14.0
2016	Rob Hall	Cabernets	<u>Yarra Valley, VIC</u>	16.0
2016	Lobethal Rd	Sauv Blanc	<u>Adelaide Hills, SA</u>	10.0
2016	Foxeys	Pinot Gris	<u>Red Hill, VIC</u>	14.0
NV	Chandon	Brut	<u>Coldstream, Vic</u>	9.5

Beer

Sapporo Pot	280ml	Tap	11.0
Orion Pot	280ml	Tap	9.0
Yebisu	334ml	Lager	11.0
Asahi	330ml	Lager	9.0
Kirin Ichiban Shibori	334ml	Malt	10.0
Kirin Lager	334ml	Lager	10.0
Crown Lager	375ml	Lager	8.0
Coopers	375ml	Pale Ale	9.0
Hoegaarden	330ml	White Ale	10.0
Somersby	apple	Cider	8.0
	pear	Cider	8.0

Sake By the Glass 60ml

Niseko <u>Junmai Ginjo</u> *EXCLUSIVE in FUJI TEI	Hokkaido	R/W	6.0
Yaemon <u>Junmai Ginjo</u>	Fukushima	C/H	6.0
Yaemon <u>Yamahai Tokubetsu Junmai</u>	Fukushima	C/H	6.0
Dassai 50% <u>Junmai Daiginjo</u>	Yamaguchi	R	8.0

Soft Drinks

Lemon Lime & Bitters	5.5
Coke	5.0
Coke Zero	5.0
Sprite	5.0
Sparkling (S.Pellegrino)	5.0

藤庭御膳

FUJITEI Deluxe Lunch GOZEN Set

The GOZEN will be accompanied by the Set dishes below.

刺身
Assorted Fresh Sashimi

天婦羅盛り合わせ
Assorted Tempura

季節サラダ
Garden Salad

茶碗蒸し
Steamed savoury egg custard

プチパannaコッタ
Petite Panna Cotta

味噌汁
Miso Soup

小鉢
Appetizer

白米・玄米
White or Brown Rice

Please choose ONE main dish of your choice

焼肉ビーフ

Yakiniku Beef

Thinly Sliced Beef Steak with homemade Yakiniku BBQ Sauce

鶏照り焼き

Chicken Teriyaki

Fresh Thigh with skin, caramelised in our original Teriyaki sauce

パンサーモン

Pan Fried Salmon

Pan Grilled Fresh Salmon fillet in light Teriyaki sauce

鰻蒲焼

Unagi Kabayaki

Char Grilled Eel, glazed with caramelised Sweet Unagi sauce

\$29.00

OSHOKUJI DOKORO

藤 FUJI 庭
TEI

Lunch Menu

Pg 1 - Gozen (deluxe Lunch Set)

Pg 2 - Ala Carte

Pg 3,4 - Lunch Set

Pg 5 - Dessert

Pg 6 - Drinks

Pg 7 - Whiskey

Whiskey

Whiskey from JAPAN (single)

YAMAZAKI “Distillers Reserve”	\$18	YAMAZAKI 12yo	\$27
HAKUSHU “Distillers Reserve”	\$14	HAKUSHU 12yo	\$23
HIBIKI “Harmony”	\$16	HIBIKI 17yrs	\$37

Please indicate how you would like it to be served

**Straight, Rock,
Soda(+ \$2)**

YAMAZAKI, Osaka

Leading Japanese Whisky with aromas of dried fruit and honey. It has a delicate, mellow taste with a lingering woody dry finish. For Scotch drinkers looking for something different.

HAKUSHU, Yamanashi

Produced from the pure waters of the Southern Japanese Alps, Hakushu Distillers Reserve is a green and fresh whisky with a crisp and vibrant taste. Now, for the first time ever, this whisky is available outside of Japan.

HIBIKI, Japan

Hibiki, meaning resonance in Japanese, speaks to the soul and emotions of the most discerning whisky lover. Hibiki Harmony has a rich aroma and has a harmonious flavour.

**For all whiskey, to better enhance the aroma of the droplets,
here at FUJITEI we use the ‘O’ series RIEDEL designed crystal glassware.**

