



NIPPON

IZAKAYA BAR + KITCHEN



IZAKAYA STYLE DINING

At Nippon, our skilled chefs serve food in the modern 'Izakaya' style (Japanese Tapas), bringing out each dish as soon as it's ready.

However, if you prefer to have your cold dishes served first, just let our friendly staff know when placing your order.

OUR MENU'S PROMISE

Our menu showcases premium & above A-grade ingredients and produce largely sourced from close network of local suppliers & producers.

Supporting sustainable food and our local community is very important to us, and we seek to use local businesses whenever we can.

ビジネスランチセット
BUSINESS LUNCH SET

刺身、サラダ、白和、
味噌汁、ライス、お漬物

**SERVED WITH SALAD, MISO SOUP, SASHIMI,
GREEN BEAN SHIRAAE, TRADITIONAL
JAPANESE PICKLES, STEAMED RICE**

(All side dishes are Gluten Free)

寿司盛り合わせ

SUSHI SET (GF)

5 kinds of fresh sushi

\$48

鶏の照り焼き

TERIYAKI CHICKEN SET (GF)

*Sautéed Chicken with house-made Teriyaki
sauce*

\$36

鮭の照り焼き

GRILLED TERIYAKI SALMON SET (GF)

*Grilled salmon with house-made Teriyaki
sauce*

\$40

和牛の炭焼き (200g)

GRILLED WAGYU SET (GF)

*200g Grilled Wagyu Sirloin Steak served with
wasabi, rock salt, house-made Wagyu sauce*

\$48

鶏の唐揚げ

KARAAGE SET (GF)

*Japanese Style Fried chicken marinated with
Japanese traditional seasoning. Served with
wasabi mayo*

\$36

天ぷらの盛り合わせ

TEMPURA MORIAWASE SET

*Tiger Prawns and Seasonal Vegetables
Tempura*

\$45

野菜天ぷらの盛り合わせ

TEMPURA VEGETABLE SET (V)

Seasonal Vegetables Tempura

\$33

なすときのこのソテー

**SAUTÉED MUSHROOM AND
EGGPLANT (V, GF)**

*Sautéed Mushroom and Eggplant with Garlic
butter and GF soy sauce*

\$36



ランチ丼ぶり
LUNCH DONBURI

サラダ、味噌汁、お漬物付き

SERVED WITH MINI SALAD W/ ONION
DRESSING (GF) AND MISO SOUP

サーモン丼

FRESH SALMON POKE BOWL \$38*Fresh Salmon sashimi on rice (fresh or Aburi)*

海鮮丼

FRESH SEAFOOD POKE BOWL \$42*5 kinds of fresh seafood on rice*

鰻丼

GRILLED UNAGI \$34*Grilled Eel on rice*

和牛ステーキ丼

GRILLED WAGYU STEAK BOWL (GF) \$42*Served with house made Wagyu sauce on rice*

カツ丼

KATSUDON \$33*Crumbed Pork Tenderloin topped with Egg Sauce on rice*

和牛カレー

WAGYU BEEF CURRY \$38*Japanese Wagyu Beef Curry with rice*

にぎり寿司
NIGIRI SUSHI

2PCS PER SERVE | FRESH | ABURI (+\$2)

赤身 MAGURO <i>Blue Fin Tuna</i>	\$18	海老 EBI <i>Local Tiger Prawn</i>	\$19
サーモン SAKE <i>Tasmanian Salmon</i>	\$17	雲丹 UNI <i>Premium Grade Sea Urchin</i>	\$29
平政 HIRAMASA <i>Kingfish</i>	\$17	帆立 HOTATE <i>Scallop</i>	\$19
和牛 M9+WAGYU BEEF <i>Aburi only</i>	\$20	手長海老 TENAGA EBI <i>Scampi</i>	\$34
たこ TAKO <i>Local Octopus</i>	\$13	にぎり寿司り合わせ MORIAWASE PLATTER (10 PCS) <i>Assorted Nigiri Sushi</i>	\$88
タマゴ TAMAGO <i>Omelette</i>	\$12		

刺身
SASHIMI

ALL GF | FRESH | BINCHOTAN ABURI (+\$2)

生雲丹 FRESHLY ARRIVED LIVE WHOLE UNI 1PC <i>Sea Urchin</i>	\$48	帆立 HOTATE 4PCS <i>Scallop</i>	\$24
赤身 MAGURO 4PCS <i>Tuna</i>	\$25	たこ TAKO 4PCS <i>Local Octopus</i>	\$20
サーモン SAKE 4PCS <i>Tasmanian Salmon</i>	\$22	手長海老 TENAGA EBI 2PCS <i>Scampi</i>	\$30
平政 HIRAMASA 4PCS <i>Kingfish</i>	\$24	お刺身盛り合わせ SASHIMI PLATTER (10 PCS)	\$68
		お刺身盛り合わせ JUMBO SASHIMI PLATTER (18 PCS)	\$118

シグネチャーメニュー
NIPPON BAR SIGNATURE

デビルズバイト
DEVIL'S BITE 4 PCS (GF)
Uni, Buri & O-toro

\$48



居酒屋
IZAKAYA

枝豆 EDAMAME (V, GF) <i>Soft boiled soy beans: Sea Salt or Chilli</i>	\$9
生牡蠣 NATURAL OYSTERS 6 PCS (GF) <i>Fresh local Australian Oysters served with house made Japanese style ponzu sauce</i>	\$36
餃子(豚) PORK GYOZA 6 PCS <i>Japanese style fried dumplings served with house made garlic soy sauce</i>	\$20
蓮根チップス LOTUS ROOT CHIPS (GF)	\$8
手作りポテトウェッジ HAND CUT POTATO WEDGES (V, GF)	\$12
和牛のたたき WAGYU TATAKI (GF) <i>M7 Wagyu Beef tataki, Seared Rare beef, Served with fresh scallion, cucumber and ponzu sauce</i>	\$36
マグロのたたき LOCAL FRESH TUNA TATAKI (GF) <i>Local Fresh Tuna Tataki, Seared Rare Tuna, Served with fresh scallion, cucumber and ponzu sauce</i>	\$38
鶏の唐揚げ TORI KARAAGE (GF) <i>Deep fried Japanese style chicken</i>	\$25
タコの唐揚げ TAKO KARAAGE (GF) <i>Marinated octopus with sake say sauce ginger garlic. Spicy Garlic Mayo</i>	\$34
焼きそば YAKISOBA <i>Stir fried egg noodles, chicken, veg & mushroom</i>	\$24
サーモンとアボカドのピリ辛タルタル SPICY SALMON TARTARE WITH AVOCADO (GF)	\$36





巻き寿司
MAKI SUSHI

- ロブスターのカルフォルニアロール
LOCAL TIGER PRAWN CALIFORNIA ROLL, CUCUMBER, AVOCADO, TOBIKO ROE \$35
- マグロのスパイシーロール
SPICY MAGURO TUNA ROLL, CHOPPED TUNA, CHIVES, SPICY MAYONNAISE \$30
- うなぎロール
GRILLED FRESH WATER EEL ROLL \$30
- ニッポン巻き
NIPPON ROLL \$35
Mixed Fish, Avocado, Vegetables topped with Special Mayo
- 野菜ロール
VEGETARIAN ROLL (V) \$26

サラダ
SALAD

- グリーンサラダ
SIMPLE GREEN SALAD (V, GF) \$16
Fresh Mixed Green Leaves, Avocado, Beetroot Chips, Cherry tomato with Onion dressing
- ポテトサラダ
JAPANESE STYLE POTATO SALAD (V, GF) \$18
Mashed Potato, Cherry tomato, Cucumber, Carrot, Boiled Eggs
- 海老天ぷらのサラダ
TEMPURA PRAWN SALAD \$42
3 Tempura Tiger Prawn, Fresh Mixed Green Leaves, Cherry tomato, Avocado with Citrus Yuzu and Soy sauce dressing



デザート
DESSERT

- 濃厚クリームブリュレ
HOUSE-MADE CREME BRULEE (GF) \$16
- 抹茶のチーズケーキ
MATCHA CHEESECAKE (V) \$15
- アイスクリーム
ICE CREAM (SOLO / TRIO) (V) (GF) \$7 / \$28
Your choice of 1 or 3 scoops (Matcha, Black Sesame or Vanilla)

シェア
SHARE



揚げ出し豆腐 AGEDASHI TOFU (GF) <i>Deep-fried Japanese Tofu served with house-made Tempura sauce</i>	\$16
銀鱈の西京焼き MISO BLACK COD (GF) <i>Grilled Black cod, marinated with Japanese traditional style white miso sauce (Saikyo yaki)</i>	\$48
鮭の味噌焼き GRILLED MISO SALMON (GF) <i>Grilled salmon with Japanese traditional style caramelized red miso sauce</i>	\$40
平政カマの照り焼き/鮭カマの照り焼き GRILLED SALMON / KINGFISH COLLAR (GF) <i>Grilled Salmon/Kingfish Collar with Japanese traditional style Teriyaki Glaze</i>	\$42
シャークベイ帆立のソテー SAUTÉED LOCAL SCALLOPS (GF) <i>Sautéed Scallops, Asparagus with Yuzu sauce. Served with house-made Edamame Puree.</i>	\$54
鶏の照り焼き TERIYAKI CHICKEN <i>Grilled Chicken with house-made Teriyaki sauce served with mini Japanese style potato salad.</i>	\$33
豚の角煮 JAPANESE STYLE SLOW COOKED PORK BELLY (GF) <i>Japanese style slow-cooked Pork belly. Served with sautéed broccolini.</i>	\$38
天ぷら盛り合わせ TEMPURA MORIAWASE <i>4 Tiger Prawns and Vegetables Tempura</i>	\$46
野菜天ぷら TEMPURA VEGETABLES (V) <i>5 kinds of Seasonal Vegetables Tempura</i>	\$28
シーフード天ぷら盛り合わせ SEAFOOD TEMPURA MORIAWASE <i>Tiger Prawns, Scallop, Whiting(Fish) Seasonal vegetable</i>	\$58
なすときのこのソテー SAUTÉED MUSHROOM AND EGGPLANT (V, GF) <i>Sautéed Mushroom and Eggplant with Garlic butter soy sauce</i>	\$31
豆腐の味噌焼き GRILLED MISO TOFU (V, GF) <i>Grilled Japanese Fried Tofu with house-made caramelized Red Miso Sauce</i>	\$18
小羊のロースト ROASTED LAMB CUTLETS (GF) <i>Roasted baby potatoes, baby carrots, with Japanese Pumpkin Puree</i>	\$44
M7 和牛サーロインステーキ M7 WAGYU SIRLOIN STEAK 200G (GF) <i>Grilled Wagyu Sirloin Steak with seasonal vegetables. Served with House-made Wagyu sauce</i>	\$84
トマホークステーキ TOMAHAWK STEAK 1.2-1.4KG (GF) (45 MINS COOK TIME) <i>With Grilled seasonal vegetables</i>	\$178
ロブスターとトマホークステーキ スペシャルプレート M & O BOARD (SHARED FOR 4 PEOPLE OR MORE) <i>Grilled Tomahawk Steak 1.2kg + Grilled Whole Lobster 500g with Miso Paste, Lotus Chips, Veg</i>	\$258

ディナー

DINNER





炉端焼き
ROBATAYAKI

GRILLED SKEWERS

PER SKEWER

和牛 WAGYU (GF) <i>M7 Margaret River Wagyu Sirloin</i>	\$22
ねぎま YAKITORI (GF) <i>Chicken Thigh</i>	\$10
海老 EBI (GF) <i>Jumbo Local Tiger Prawn</i>	\$16



(V) Vegetarian | (GF) Gluten Free | (GFO) Gluten Free Option

