

## Salads and Nibbles (Cold Dishes)



Special Tofu Salad \$12



Garden Salad \$7



Seaweed Salad \$8



Edamame Beans (Boiled Green Soy Beans) \$6



Takowasa (Wasabi Pickled Squid) \$6



Spicy Edamame (Boiled Green Soy Beans fried with Spicy Sauce) \$7.5



Negimayaki (Shallots Wrapped With Scotch Fillet Slices) \$12



Spring Roll-Vegetarian \$5.5



Steamed Broccoli Salad with Sesame Dressing \$8



Renkon Chips (Deep Fried Lotus Root Chips) \$6



Assorted Japanese Pickles \$5



Tuna Tataki \$14



Beef Tataki (Japanese Style Sliced Blue Scotch Fillet With Salad And Genji Dressing) \$14



Salmon Crab Avocado Salad \$12

## Yakitori (Charcoal Grilled Skewers)



Salmon Fillet \$6



Chicken Wings \$5.5



Pork Belly \$5



Chicken With Cheese \$5.5



Beef Tongue \$5



Scotch Fillet \$6



Quail Eggs Wrapped with Bacon \$8



Mixed Vegetable Combo \$8



Scallop Wrapped With Streaky Bacon \$12



Chicken Thigh Fillet \$5

## Dessert \$12.5



Banana Tempura with Vanilla Ice cream



Mixed Wild Berries Cream Brulee



Trio of Ice cream (Greentea, Red Bean, Sesame)



Hot Apple Crumble with Fresh Whipped Cream



Hot Chocolate Fudge Cake with Vanilla Ice Cream

## Set Menu



Set Menu A \$30  
Choice of Main ( Scotch Fillet, Chicken, Salmon, Tofu)



Set Menu B \$38  
Choice of Main ( Scotch Fillet, Chicken, Salmon, Tofu)

# Sushi & Sashimi

All Sushi, Sashimi and Nigiri Served with Miso Soup



Nigiri and Sashimi Platter:  
M \$32 L \$58



Genji's Cray Platter Sensation \$98



Sushi/Nigiri Platter:  
S \$15 M \$26 L \$39



Mixed Hand Rolls Platter \$21

Sashimi Platter:  
S \$19 M \$36 L \$58

Nigiri Platter: ▶  
S \$18 M \$28 L \$42



Rainbow Maki (Mix Fresh Fish Roll) \$18



Salmon Avocado Roll \$14



California Roll \$12



Dragon Roll (Prawn Tempura Roll Wrapped with Eel and Avocado) \$18



Fresh Oysters in Ponzu Vinegar 1/2 dozen \$24



Teriyaki Chicken Avocado Roll \$14



New Style Salmon Avocado Roll \$15



Spider Roll (Soft Shell Crab Roll) \$16



Tuna Roll \$12.5



Salmon Ikura Donburi (Fresh Salmon, Salmon Caviar on Sushi Rice) \$19



Tamago Roll (Egg Roll) \$12



Unagi Donburi (Eel on Rice) \$18



Scampi Platter \$14



Crispy Roll (Vegetarian Roll) \$14

# Hot From the Kitchen



Deep Fried Camembert Cheese \$12



Tempura Mixed: Small \$12, Medium \$18, Large \$24, Vegetarian \$14, Prawn \$16



Geso (Deep Fried Squid Legs with Mayo) \$12



Chicken Karaage (Japanese Style Fried Chicken Pieces With Salad) \$12.5



Gyoza (Fried Dumpling) \$7.5



Takoyaki (Octopus Balls) \$9



Grilled Salmon Wing \$9.5



Japanese Potato Croquette \$6



Chicken Katsu Fillet With Salad \$12.5



Pork Katsu Fillet With Salad \$13.5



Deep Fried Oysters \$14



Sukiyaki (Japanese Style Beef, Tofu and Vegetable Pot with Rice) \$16



Seafood Nabe Udon \$16

# Genji Teppanyaki Set Menu

All Teppanyaki Set Menus are Served with the Following:

Miso Soup, Garden Salad, Prawn Appetiser with Yumyum Sauce, Assorted Teppan vegetables, Steamed Rice

Scotch Fillet \$ 35.00

Lamb Fillet \$ 33.00

Chicken Thigh \$ 32.00

Crayfish tail ( Whole ) \$ 38.00

Salmon Fillet \$ 36.00

Scallops \$ 36.00

Yumyum Prawns \$ 36.00

Fried Rice (Pork, Chicken, Seafood, Vegetarian) \$12.5

Yaki-Soba (Seafood, Beef, Chicken, Vegetarian) \$12.5

## GENJI TEPPAN COMBO SET MENU

Samurai Special ( Yumyum Prawn & Chicken Thigh ) \$ 48.00

Kaisen Special ( Salmon, Squid, Scallop ) \$ 49.00

Shogun Special ( Lamb & Scotch Fillet ) \$ 58.00

Genji Special ( Scotch, Crayfish & Oyster ) \$ 65.00

Upgrade Your Steamed Rice to Fried Rice for just \$5 and You Can Have the Showtime Flying Fried Rice Experience



# Chef's Recommendations



Salmon Caviar Capriccio \$16



Ebi Kani Misonaise (Stuffed Grilled Prawn Tail) \$18



Grilled Oyster Mayo With Bacon \$16



Stir Fried Chicken, Tofu Steak Supreme \$22



Agedashi Tofu With Vegetables \$12.5



Soft Shell Crab Karaage With Salad \$18



Genji Mixed Seafood and Vegetable on Crispy Noodles \$20

# Drink List

## Beers

- Asahi Super Dry Bottle \$9
- Asahi Pint 500ml \$10
- Asahi Jug 1.8 Litre \$38
- Sapporo Black Label Bottle \$9
- Sapporo Pint 500ml \$10
- Sapporo Jug 1.8 Litre \$35
- Suntory Premium Malts 500ml \$10
- Kirin Ichiban Malt Beer \$9
- Steinlager Pure \$8
- Peroni \$8
- Heineken \$8
- Stella Artois \$8
- Corona \$8
- Amstel Light \$9

## Sake

	180ml	360ml
House Sake	\$10	\$18
Kinkan Gold Sake	\$12	\$20
Bishonen	\$16	\$28
Kubota Hyakujū	\$17	\$30

## Cold Bottle Sake

- Ozeki Nama(Cold) \$16
- Karatanba(Cold) \$18
- Cloudy Sake \$20
- Sparkling Sake \$20
- Ozeki Sparkling Jelly Sake 180ml \$15
- Takara Plum Wine \$8

## Japanese Cocktail Chu-Hi (RTD) From 2% Alcohol

- Apple, Lychee, Peach, Red Grape,  
Grape Fruit \$8

## Spirits

- Rum-Mount Gay \$8
- Vodka-42 Below \$8
- Tequila-Jose Cueivo \$8
- Whiskey-Wild Turkey \$8
- Jagermeister \$8
- Chivas Regal \$8
- Remy Martin VSOP Cognac \$16

## Wines

		Glass	Bottle
<b>Red</b>			
Villa Maria Merlot Cabernet Sauvignon	Auckland	\$9	\$45
Selak Winemakers Favourite Syrah	Hawkes Bay	\$11	\$55
Frizzell Pinot Noir	Central Otago	\$13	\$58
Boundary Vineyards Kings Road Pinot Noir	Waipara	\$13	\$59
Mount Difficulty Roaring Meg Pinot Noir	Central Otago	\$85	

## White

Matua Valley Sauvignon Blanc	Marlborough	\$9	\$39
Oyster Bay Sauvignon Blanc	Marlborough	\$11	\$45
Stoneleigh Rapaura Chardonnay	Marlborough	\$12	\$58
Wither Hills Pinot Gris	Marlborough	\$9	\$39
Waipara Hills Resling	Marlborough	\$12	\$49

Daily House Wine \$6 Per Class

## Bubbles

- Lindaur 750ml \$43.5
- Lindaur Brut 200ml \$12.5
- Lindaur Rose 200ml \$12.5

## Soft Drinks

- Coca-Cola, Diet Coke, Coke Zero, Fanta, Sprite \$4.5
- Organic Ginger Beer, Lemon Lime and Bitters \$5
- Orange Juice, Apple Juice, Grapefruit Juice, Cranberry Juice \$4.5
- Redbull \$6.5
- Sparkling Water, Soda Water \$5
- Japanese Green Tea \$2 pp

**BYO - Wines/Bubbles Only, \$5 Corkage Fee Per Bottle Applies. Thank You**



**Genji**  
Japanese Restaurant

**DINNER  
MENU**

Actual Meal Portion Size May Vary From The Photographs Shown  
15% Surcharge Applies on Public Holidays