

SMALL DISHES TO SHARE

GF = GLUTEN FREE N = NUTS

Edamame Green Beans w/ Japanese 7 Spices Salt [GF]	5
Sake Steamed Oyster w/ Beef Tataki, Lime Ponzu [4pcs] [GF OP]	18
Tuna Sashimi w/ Avocado, Crispy Potato nest, Wasabi, Soy [GF OP]	17
Kingfish Sashimi w/ Moro Miso & Shallot Ginger	18
Poached Ocean Trout w/ Wasabi Mascarpone, Almond & Radicchio Salad [GF OP] [N]	18
Chargrilled Portobello Mushroom Salad w/ Tatsoi, Nashi Pear, Yuzu Honey Dressing [GF OP]	18
Robata Skewers [Chicken Yakitori & Pork Belly w/ Yuzu Japanese Pepper Miso] [4pcs] [GF OP]	16.5

MAINS TO SHARE

Sake Lees Marinated Grilled Chicken w/ Herb Salad, Sesame Chilli Sauce	31.5
Chargrilled Scotch Fillet w/ Herb Miso, Spicy Dried Plum, Japanese 7 Spices [GF OP]	38
12-Hours Slow-cooked Pork Belly w/ Cucumber Salsa, Daikon, Japanese Mustard Miso [5pcs] [N]	35
Houji Tea Duck Breast Sukiyaki w/ Tempura Egg, Shitake Mushrooms, Shungiku [GF OP]	34
Grilled Alfonsino Fish Saikyo Yaki w/ Yuzu Rice Malt, Spicy Pickled Apple [GF]	34
Assorted Vegetable Sukiyaki w/ 65°C Onsen Egg [GF OP]	29

SIDES TO SHARE

Grilled Cauliflower w/ Shitake Mushrooms, Walnut, Anchovy Garlic Dressing [GF OP] [N]	14
Japanese Style Stir-fried Greens w/ Shaved Bonito Flakes [GF]	14

* Please note that a 1.4% card processing fee has automatically been added to your bill. If you pay cash, this fee will be removed from the total and refunded with your change

SET MENU



Lilotang's Tasting Menu

Kingfish Sashimi Moro Miso, Shallot Ginger Soy
Chargrilled Lobster & Egg Tofu Dashi Broth, Chive Oil, Blood Orange Powder
Slow-cooked Pork Belly Cucumber Salsa, Walnut, Japanese Mustard Miso
Sake Steamed Oyster Beef Tataki, Lime Ponzu
Poached Ocean Trout Wasabi Mascarpone, Almond, Radicchio Salad
Grilled Cauliflower Shitake Mushroom, Walnut, Anchovy Garlic Dressing
Chargrilled Scotch Fillet Herb Miso, Spicy Dried plum, Japanese 7 Spices
Your Choice of Dessert Mochi-mochi Tofu, Greentea Ice Cream, Brown Syrup or Puru-puru Ume, Coconut Milk Custard, Shiso Umeshu or Japanese Chocolate Mousse, Sesami Ice Cream, Burnt White Chocolate

Minimum 2 People

85pp

BURBURY ROOM SERVICE

FOOD

LILOTANG

SALADS

poached ocean trout salad with wasabi marscapone dressing 27

MAINS

All mains are served Bento style. A Bento is a single meal, delivered in a multicompartment lacquer box.

chargrilled scotch fillet with spicy plum miso 30

slow-cooked pork belly with japanese mustard miso 30

grilled seasonal fish with japanese citrus rice malt 30

age-dashi tofu with kombu soy broth (vegetarian) 30

sake lees grilled chicken with herb salad & sesame sauce 30

chargrilled vegetable with walnut miso (vegetarian) 30

SIDES (all mains are served with these sides)

radicchio salad with wasabi mascarpone, sherry dressing

green vegetables with sesame sauce

miso soup

rice

Available Tuesday to Saturday. 6:30 to 9:30pm only.

TO ORDER, phone 62731424.



LILOTANG

BURBURY ROOM SERVICE DRINKS

BUBBLES

NV Holly Garden, Uberbrut, Whitlands VIC 750ml	55
NV Laurent-Perrier, Champagne, France 750ml	120

WHITE

2015 Express Winemaker, Albany WA 750ml	50
2015 Heart Wines 'Pinot Gris +3' Alpine Valley VIC 750ml	50
2015 Ross Hill 'Lilly', Orange NSW 750ml	50

RED

2014 Jamsheed 'La Menace Rouge' Cabernet Sauvignon, Yarra Valley VIC 750ml	55
2015 Gilbert by Simon Gilert, Pinot Noir Orange, NSW 750ml	55
2013 A Retief, Shiraz Gundagai NSW 750ml	50

PREMIUM SAKE

Dewazakura 'Dewa Sansan', Yamagata. Junmai Ginjo 720ml <i>Hints of herbs, yeast, and mushrooms</i>	88
Fukuchiyo Shuzo 'Nabeshima', Saga. Junmai Daiginjo 720ml <i>Floral, pear, honeydew melon, spice, dry finish</i>	140

BEER

Sapporo Lager Japan 330ml	8
Asahi 'Super Dry' Lager Can Japan 500ml	13
Koshihikari Rice Lager Japan 500ml	16

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LILOTANG

BUSINESS LUNCH

\$65 per person

Kingfish sashimi with shallot ginger soy

Tuna crispy sushi with sea urchin egg sauce,
crispy nori

Slow-cooked pork belly with cucumber salsa &
Japanese mustard miso

Poached ocean trout with wassabi mascarpone,
almond & radicchio salad

Green tea soba noodle

Chicken thigh marinated in sake Lees
with herb salad & sesame dressing

Chargrilled scotch fillet with herb miso,
spicy dried plum & Japanese spices

Puru-puru ume and coconut milk custard
with shiso umeshu

Minumum 2 people

BENTO BOX

Braised beef oyster blade with roasted carrot [GF]	18
Japanese croquette with creamy mushroom sauce	18
Chicken katsu with Japanese curry	18
Agedashi tofu with seaweed	18

Add miso soup for \$3

Winter Special

Udon noodle with kakiage tempura (deep-fried vegetable and seafood) and pickles	16.5
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A-LA-CARTE

SMALL

DESIGNED TO SHARE

Kingfish sashimi with shallot ginger & moro miso [GF OP]	18
Poached Ocean trout with grapefruit, radicchio, sweet pepper soy & wasabi mascarpone	18
Slow-cooked pork belly with cucumber salsa & Japanese mustard miso [3pcs]	15
Japanese style stir-fried greens with shaved bonito flakes [GF]	14

MAIN

DESIGNED TO SHARE

Grilled Alfonsino saikyo yaki with yuzu rice malt & yuzu kosho apple [3pcs] [GF]	36.5
Vegetable sukiyaki with slow-cooked egg [GF OP]	29
Sake lees marinated chicken with herb salad & sesame chilli sauce	31.5
Chargrilled scotch fillet herb miso with spicy dried plum & Japanese spices [GF OP]	38
Steam rice	3
Miso soup [GF]	6