

SMALL DISHES TO SHARE

GF = GLUTEN FREE N = NUTS

Edamame Green Beans w/ Japanese 7 Spices Salt [GF]	7
Rice Koji Cured Kingfish Sashimi w/ Grapefruit, Kabosu, Plum [GF]	18
Lilotang Seasonal Assorted Sashimi Plate	38
Chef's Special Sushi Plate [Tuna Crunchy Sushi, Kingfish Nigiri, Sea Eel Sushi] [6pcs] [GF OP]	24
Poached Ocean Trout w/ Wasabi Mascarpone, Almond & Radicchio Salad [GF OP] [N]	18
Chargrilled Air-dried Whole Squid w/ Mizuna, Carrot Dressing, Citrus Sansho Vinegar [GF]	26
Robata Skewers [Chicken Yakitori & Pork Belly w/ Yuzu Japanese Pepper Miso] [4pcs] [GF OP]	16.5
Chargrilled Tajima Wagyu w/ House-made Tofu Cheese, Leek Dressing, Dehydrated Rapsberry [GF]	28

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, Walnut, Japanese Mustard Miso [5pcs] [N]	35
Houji Tea Duck Breast Sukiyaki w/ Tempura Egg, Shitake Mushrooms, Shungiku [GF OP]	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

Sashimi Plate

Kombu Umami Cured Snapper
Yuzu Soy Marinated Scallop
Calamari, Parsley Karashi su Miso

Chargrilled Moreton Bay Bug & Egg Tofu

Dashi broth, Tarragon oil, Blood orange powder

*Optional Chargrilled Tajima Wagyu (Add \$10 pp)

House-made tofu Cheese, Leek dressing

Sushi Plate

Tuna, Sea Urchin Egg Sauce, Cruncy Sushi
Kingfish Nigiri, Grated Daikon
Braised Sea Eel, Shitake Mushroom

Oyster Tempura

Seaweed, Oyster Ice cream, Grape 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, Sesame ice cream, Baked white chocolate

Tasting Menu [Minimum 2 People]

95pp