

SMALL DISHES TO SHARE

GF = GLUTEN FREE N = NUTS

Edamame Green Beans	Japanese 7 Spices Salt [GF]	7
Sake Steamed Oyster	Beef Tataki, Lime Ponzu [GF OP]	18
Rice Koji Cured Kingfish Sashimi	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	Wasabi Mascarpone, Almond & Radicchio Salad [GF OP] [N]	18
Chargrilled Air-dried Whole Squid	Mizuna Salad, 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	House-made Tofu Cheese, Leek Dressing, Dehydrated Raspberry [GF]	28

MAINS TO SHARE

Sake Lees Marinated Grilled Chicken	Herb Salad, Sesame Chilli Sauce	31.5
Chargrilled Scotch Fillet	Herb Miso, Spicy Dried Plum, Japanese 7 Spices [GF OP]	38
12-Hours Slow-cooked Pork Belly	Cucumber Salsa, Walnut, Japanese Mustard Miso [5pcs] [N]	35
Houji Tea Duck Breast Sukiyaki	Tempura Egg, Shitake Mushrooms, Shungiku [GF OP]	34
Grilled Daily Fish Saikyo Yaki	Yuzu Rice Malt, Spicy Pickled Apple [3pcs] [GF]	36.5
Assorted Vegetable Sukiyaki	65°C Onsen Egg [GF OP]	29

SIDES TO SHARE

Grilled Cauliflower	Walnut, Anchovy Garlic Dressing [GF OP] [N]	14
Japanese Style Stir-fried Greens	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

Steamed Slow-cooked Pork Belly

Dashi Braised Celeriac Broth, Yuzu Kosho

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

House-made tofu Cheese, Leek dressing

Sushi Plate

Tuna, Sea Urchin Egg Sauce, Crunchy 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