

ENTREES

GF = GLUTEN FREE N = NUTS

Edamame Green Beans Japanese 7 Spices Salt [GF]	7.5
Kingfish Sashimi Rice Koji Cured, Nameko Mushroom, Wasabi Soy	18.5
Lilotang Sashimi Plate Kingfish, Snapper, Scallop, Calamari [GF OP]	38.5
Sushi Plate Tuna Crunchy Sushi, Kingfish Nigiri, Sea Eel Sushi [6pcs] [GF OP]	24.5
Chef's Special Sushi Plate Kingfish, Tuna Crunchy, Scampi, Sea Urchin [10pcs] [GF OP]	34.5
Poached Ocean Trout Wasabi Mascarpone, Almond & Radicchio Salad [GF OP] [N]	18.5
Chargrilled Air-dried Whole Squid Mizuna Salad, Carrot Dressing, Citrus Sansho Vinegar [GF]	26.5
Robata Skewers Chicken Yakitori & Pork Belly Yuzu Japanese Pepper Miso [4pcs] [GF OP]	17
Chargrilled Tajima Wagyu House-made Tofu Cheese, Leek Dressing, Dehydrated Rapsberry [GF]	28.5

MAINS

Grilled Chicken Sake Lees Marinated, Herb Salad, Sesame Chilli Sauce	32.5
Chargrilled Scotch Fillet Herb Miso, Spicy Dried Plum, Japanese 7 Spices [GF OP]	39
Patagonian Toothfish Saikyo Yaki Smoked Mussel, Nashi Pear, Mushroom Yuzu Cream [GF]	39
Pork Belly 12 Hours Slow-cooked, Cucumber Salsa, Walnut, Japanese Mustard Miso [GF OP] [N]	36
Duck Breast Sukiyaki Houji Tea Infused, Tempura Egg, Shitake Mushrooms, Shungiku [GF OP]	35
Grilled Daily Fish Yuzu Rice Malt, Japanese Style Pickled Apple & Daikon [GF]	37.5
Assorted Vegetable Sukiyaki 65°C Onsen Egg [GF OP]	30
Roasted Pumpkin Eggplant, Soy Milk Bechamel, Grana Padano, Caramelised Onion	29

SIDES

Grilled Cauliflower Walnut, Anchovy Garlic Dressing [GF] [N]	14.5
Green Vegetables Kombu Onion Broth, Pine Nut, Crispy Kombu [GF] [N]	14.5

* 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.



Sushi Plate

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

Slow-cooked Pork Belly

Cucumber Salsa, Walnut, Japanese Mustard Miso

Chargrilled Squid

Mizuna, Carrot, Citrus Sansho Vinegar

Chargrilled Scotch Fillet

Herb Miso, Spicy Dried Plum, Japanese 7 Spices

Green Vegetables

Kombu Onion Broth, Pine Nut

Your Choice of Dessert

Set Menu [2-3 People]

65pp

Sashimi Plate

Kombu Umami Cured Snapper
Yuzu Soy Marinated Scallop
Kingfish, Nameko Mushroom, Wasabi Soy

Oyster Tempura

Seaweed, Oyster Ice cream, Grape Ponzu

Sushi Plate

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

Chargrilled Squid

Mizuna, Carrot, Citrus Sansho Vinegar

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

House-made tofu Cheese, Leek dressing

Patagonian Toothfish Saikyo Yaki

Smoked Mussel, Nashi Pear, Mushroom Yuzu Cream

Grilled Cauliflower

Shitake Mushroom, Walnut, Anchovy garlic dressing

Your Choice of Dessert

Tasting Menu [Minimum 2 People]

85pp