



Edamame Smoked Salt	14	(A) Miso Soup, Mussels	14
(A) Ebi Crispy Rice, Mustard Mayo	13pp	(M) Scallop & Prawn Spring Rolls	30
(I) A5 Wagyu Tartare Croustade, N25 Caviar	22pp	Heirloom Tomato, Crispy Rice,	28
Chicken Wing Yakitori, House Shichimi	12pp	Tofu Mascarpone	
(M) Seasonal Sashimi (8 pieces)	36	(A) Tuna Tartare, Gochujang, Smoked Radish	30
(With Tamari Olive)		Fried Tofu, Soy-braised Mushroom	26
(M)NIGIRI (2 pieces)		(A) Local Pippies, Yuzu Kosho Beurre Blanc	48
Akami 15	Blue Speckled Grouper 14	(A) Murray Cod, Turnip, Roast Chicken Dashi	58
Chutoro 22	Scampi (1 piece) 20	(A) Steamed Coral Trout, Cucumber, Sesame	62
Otoro (1 piece) 19	Paradise Prawn 20	(A) 500gr Tuna Katsu, Cabbage,	115
Kingfish 16	Blue Mackerel 14	Japanese Demiglace, Tartar	
Ocean Trout 14	Sea Urchin (1 piece) 28	Grilled Quail, Gochujang Glaze, Sansho Crumb	39
King George 16	Tamago 10	Lamb Cutlets, Miso Eggplant, Black Garlic	54
Whiting		<i>Wagyu (Served with condiments & pickles)</i>	
		Flank Steak MB3+ (200gr)	46
		MB 8-9 Wagyu Chuck Tail Flap (150gr)	58
		A5 Japanese Wagyu Sirloin (150gr)	90
		Wagyu Tasting Plate	180
		Baby Cos Lettuce, Sesame Dressing	14
		Kipfler Potatoes, Nori Aioli, Saltbush	16
		Miso Financier, Yuzu Glaze	8
		Hojicha & Vanilla Ice Cream Sandwich	9
		Matcha Basque Cheesecake	24
		Sorbets by Mapo	12



All served to share (min. 2 pax)

79pp

Set Menu 'Bento' available lunch only

Edamame Smoked Salt

(M) Nigiri (Chef's Choice - 2 Pieces)

(M) Heirloom Tomato, Crispy Rice, Tofu Mascarpone

Fried Tofu, Soy-braised Mushroom

(A) 300gr Butcher's Cut served with Condiments and Pickles

Kipfler Potatoes, Nori Aioli, Saltbush

All groups of 7+ are subject to a discretionary 10% gratuity. All card payments incur a processing fee of 1.8%. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accommodate dietary needs, we cannot guarantee our food will be allergen free.

Seafood origins: A = Australian, I = Imported, M = Mixed



All served to share

120 p.p.

Edamame Smoked Salt

(M) Nigiri (Chef's Choice - 3 Pieces)

(A) Tuna Tartare, Gochujang, Smoked Radish
Heirloom Tomato, Crispy Rice, Tofu Mascarpone

(A) 500gr Tuna Katsu, Cabbage, Japanese Demiglace, Tartar
Wagyu Flank Steak (200gr)
Baby Cos Lettuce, Sesame Dressing
Kipfler Potatoes, Nori Aioli, Saltbush

Miso Financier, Yuzu Glaze

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KIDS MENU

(M) Sushi Roll <i>Nori, Ocean Trout, Cucumber</i>	28
(M) Poke Bowl <i>Rice, Assorted Fish</i>	22
Bowl Of Rice	7

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