



Our menu offers a selection of dishes designed to be shared and are served banquet style in the middle of the table.

We are committed to using seasonal ingredients wherever possible, therefore, from time to time some menu items may not be available.

SHARE PLATES

Edamame Steamed soybeans in the pod with salted chili peanuts (GF V LF)	7
Korean Fried Chicken Wings Spicy gochujang sauce, pickled cucumber & radish (LF)	16
Tempura Prawns with tentsuyu sauce & chili mayo	19
Seared Hokkaido Scallops with candied peanut nam jim, crispy onion & flying fish roe (GF LF)	18
Pork San Choy Bow with fried noodles, roasted chili paste & sesame dressing (GF LF) <i>Sub mushroom for vego option</i>	17
Salt and Pepper Squid with chili, garlic, spring onion, sriracha and lemon	17

BAO 7.5 each

Satay Chicken with roasted onion & cucumber (LF)
Tempura Sweet Potato with roasted chili jam (LF)
Panko Crumbed Pork with pickled onion & tonkatsu mayo (LF)
Braised Beef with red curry mayo & coriander

DUMPLINGS & SPRING ROLLS

Takoyaki 6 pieces Deep fried octopus dumplings with bonito flake & takoyaki sauce	12
Prawn and Coconut Dumpling 6 pieces with roasted red curry oil & toasted coconut (LF)	19
Duck Spring Rolls 4 pieces Five spice roast duck, cabbage, shallots & orange hoisin (LF)	18
Vegetable Spring Rolls 4 pieces Cabbage, onion, carrot, peas & vermicelli noodles with sweet chili sauce (V)	12

SIDES

Steamed Greens w ginger soy sauce (V GF)	12
Daikon Fries w garlic soy paste (V)	9
Japanese Pickles	7.5
Steamed Rice	3

SASHIMI

Mixed Sashimi (GF LF)	24
Tuna Sashimi (GF LF)	18
Salmon Sashimi (GF LF)	18
Mixed Sushi & Sashimi (GF LF on request) Maki, nigiri and sashimi	32

Please advise your server of any dietary requirements when ordering.

All items from the sushi bar are prepared fresh to order and may require wait times during busy periods.



LARGER PLATES

Black Pepper Beef	30
Slow braised beef, udon noodles, onion and smoked garlic (LF)	
Crispy Skin Barramundi	34
with Thai yellow curry and roasted green beans (GF LF)	
Sichuan Squid Fried Rice	28
with shallots, ginger and crispy fried squid (GF LF)	
Tandoori Chicken	29
with cucumber, minted yoghurt, pickled onion and flatbread	
Miso Glazed Tofu	26
with soba noodles, pickled ginger, carrot and roast nori dressing (V LF)	

NIGIRI 2 Pieces. 6 each

Available fresh or seared

Prawn (GF LF)	Kingfish (GF LF)
Tuna (GF LF)	Salmon (GF LF)

MAKI ROLLS 6 pieces. 7 each

All with mayo

Kappa (GF LF V)	Spicy Crab and avo
Salmon (GF LF)	Teriyaki Chicken (LF)
Prawn (GF LF)	Cooked Tuna (GF LF)
Avocado (GF LF V)	

NORI ROLLS 8 pieces

Teriyaki Chicken , avocado and mayo (LF)	18
Smoked Salmon , cream cheese and mayo tempura roll	17
Cooked Tuna , avocado and mayo (GF LF)	18
Panko Chicken , cucumber, mayo, tonkatsu sauce and tempura crunch	18
Tempura Prawn , iceberg and chili mayo	19
California Roll Crab , fish roe, avocado, mayo and lettuce	18
Vegetarian Roll avocado, cucumber, iceberg, carrot and seaweed salad (V GF LF)	16
Fresh Salmon , avocado and mayo	18

DESSERTS 12 each

Fried Ice Cream
with five spice and salted peanut caramel

Mango Pannacotta
with honeycomb, coconut chia and lime caramel (GF)

Trio of Ice Creams
with toasted sesame waffle

10% Surcharge on Sundays 20% Surcharge on Public Holidays

GF - Gluten Free LF - Lactose Free V - Vegetarian