

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.

## RAW/SUSHI BAR

CHOOSE TUNA OR SALMON, SERVED AS

**Nigiri 7 (GF)**

*2 pcs - available seared, fresh or glazed*

**Hosomaki 8 (GF)**

small roll w mayo

**Futomaki 19 (GF)**

large roll w avocado and mayo

**Sashimi 22 (GF)**

served with lemon, lime, gari pickled ginger and wasabi

**Mixed Platter 25 (GF)**

nigiri, maki and sashimi

## KINGFISH

**Nigiri 7 (GF)**

*2 pcs - available seared, fresh, glazed or lemon & sea salt*

**Sashimi 24 (GF)**

kingfish, lime, green chilli nam jim, coconut cream, thai basil

## OCEAN TROUT

**Cured Sashimi 25 (GF)**

kashmiri chilli, mustard oil, buttermilk, kasundi, dill, pickled, mustard seeds

## TO SHARE

**Mixed Sashimi 28 (GF0)**

**Omakase 30 (GF0)**

All Chef's choice (nigiri, futomaki, sashimi)

## URAMAKI

**Seafood Roll 21**

salmon, crab, prawn, cucumber, sriracha, tonkatsu, chilli mayo, tobiko, aosa, chilli

**Dragon Roll 21**

tempura prawn, prawn, cucumber, carrot, avocado, togarashi, mayo, aosa, rice cracker

**Teriyaki Chicken Roll 21 (GF)**

teriyaki chicken, cucumber, mayo, avocado, aosa, sesame seed

**Grilled Teriyaki Eggplant Roll 17 (GF V)**

avocado, cucumber, carrot, lettuce, pickle, rice cracker, sesame seed

## STEAMED BAO

**Pork Belly Bao 8**

pickled cucumber, hoi sin, peanut

**Korean BBQ Jackfruit Bao 8**

peanut, pickled cucumber, coriander, wombok

**Karaage Chicken Bao 8**

pickled onion, sriracha mayo, lettuce, coriander

**Korean Chicken Baoger 15**

kimchi & buttermilk brined chicken, kimchi, lettuce, pickled cucumber, kewpie mayo

## CURRIES

**Barramundi Penang Peanut Curry 36 (GF)**

bok choy, lychee, peanut, lime leaf, toasted coconut

**Delhi Style Butter Chicken 34 (GF)**

grilled garam spiced yoghurt chicken, kachumber, fenugreek leaves, kalonji

*Veg Option - Sub Dhal Makhani for Chicken - 28*

## SIDES

**Seaweed Salad (GF) 9**

**Prawn Crackers 5**

**Steamed Rice 3**

**Japanese Pickles 7.5**

GF/0 - Gluten Free/Option  
V - Vegetarian

Please advise any dietary requirements when ordering. 10% Surcharge on Sundays. 20% Surcharge on Public Holidays

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## GRILL/LARDER

### Edamame 8

steamed soybeans in the pod with chilli salt and peanuts (GF V)

### Takoyaki 12

6 pcs - deep fried octopus dumplings with tako yaki sauce, bonito and nori

### Vegetable Spring Rolls 12

4 pcs - with sweet chilli sauce (V)

### Tempura Prawns 19

with tentsuyu sauce & chilli mayo

### Vietnamese Sweet & Sour Duck Wontons 19

crispy wonton, shredded duck, plum sauce & julienne vegetables

*(Sub Korean BBQ Hoisin Jackfruit for vegetarian option)*

### Grilled Scallops 21 (GF)

manpuri butter, nori & pickled mustard seed caviar

### Korean Fried Chicken Wings 16

spicy gochujang sauce, pickled cucumber & radish

### Masterstock Sticky Lamb Ribs 30

cumin, mint & lime

## HOUSE MADE DUMPLINGS

### Southern Thai Coconut Prawn Dumplings 20

6 pcs - green nahm jim, garlic oil, toasted coconut, coriander, coconut cream

### Northern Chinese Pork & Chive Dumplings 20

6 pcs - crispy chilli oil, black vinegar, sesame seed, spring onion

## NOODLES, RICE & STIR FRIES

### Drunken Hokkien Noodles

Tofu & Eggplant - 29

OR Chicken & Prawn - 31

garlic & chilli, onion, kai lan, Thai basil, spring onion, dark soy, crispy shallot, lime, coriander

### Thai Green Fried Rice (GF)

Tofu & Mushroom 30

OR Pork & Crab 35

green curry butter, Thai basil, lime leaf, crispy shallot, coriander, toasted coconut

### Szechuan Black Bean Beef Stirfry 38

soy marinated rump, garlic, ginger, Szechuan pepper, chilli black bean sauce

### Wok Fried Greens 13

Yellow Bean & Chilli

OR Ginger Soy (GF)

## KIDS BENTO BOX 15

with steamed rice, edamame, prawn crackers, vegetable spring roll and Japanese mayo

Please choose one:

Teriyaki Chicken or Tempura Fish or Panko Calamari

## KIDS MAKI

Teriyaki Maki 7

Kappa Maki 7

## DESSERTS 13 each

### Macadamia, Miso & White Chocolate Cheesecake

mascarpone, tamarind caramel, macadamia

### Mango Pudding (GF)

coconut sago, watermelon granita, mango, lychee and raspberry

### Spice Monkey Sundae (GF)

homemade coconut sorbet, raspberry sauce, passionfruit & lime syrup, lychees, coconut chips

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