

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 8 (GF)

2 pcs - available seared, fresh or glazed

Hosomaki 9 (GF)

small roll w mayo

Futomaki 20 (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 8 (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 22

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

Dragon Roll 22

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 38 (GF)

bok choy, lychee, peanut, lime leaf, toasted coconut. Served with steamed rice

Delhi Style Butter Chicken 34 (GF)

grilled garam spiced yoghurt chicken, kachumber, fenugreek leaves, kalonji. Served with steamed rice

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

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.

GRILL/LARDER

Edamame 9

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

Takoyaki 15

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

Vegetable Spring Rolls 15

4 pcs - with sweet chilli sauce (V)

Tempura Prawns 22

with tentsuyu sauce & chilli mayo

Vietnamese Sweet & Sour Duck Wontons 22

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 22

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

Northern Chinese Pork & Chive Dumplings 22

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 40

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 15 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

GF/0 - Gluten Free/Option

V - Vegetarian

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