



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.

SNACK PLATES

Edamame 10

soya beans in pod with Tasmanian wakame seaweed salt (V)

Takoyaki Dumplings 16

6 pcs - deep fried octopus dumplings with Japanese bulldog sauce kewpie mayo, bonito flakes and nori

Vegetable Spring Rolls 16

4 pcs - assorted vegetables and vermicelli noodles deep fried served with sweet chilli (V)

Tempura Prawns 26

prawns in Japanese batter deep fried with tentsuyu sauce and chilli mayo

Korean Fried Chicken Wings 19

spicy gochujang sauce, pickled cucumber and radish

Salt & Pepper Squid 26

with cucumber salad and rice wine vinegar dressing (DF LF)

Chicken Inasal Skewers 12

2 pcs - grilled Filipino style chicken, marinated in garlic, ginger and lemongrass with annatto mayo (GF DF)

Steamed Silken Tofu and Eggplant 19

roast garlic, ginger, shallot, mushroom and soy dressing (GF LF DF V)

HOUSE MADE DUMPLINGS

Prawn Dumplings 28

black bean and chilli dressing (LF DF)

Beef Cheek and Foie Gras Dumplings 32

chilli oil and black rice vinegar (LF DF)

SASHIMI

Salmon Sashimi (GF DF) 22

Tuna Sashimi (GF DF) 24

Omakase 32

Our sushi chef will select for you (GF DF)

Gin and Cucumber Cured Kingfish 26

house cured hiramasa kingfish with edamame puree, horseradish and furikake (GF)

NIGIRI 2 pc per serve

served fresh, seared or glazed

Fresh Tuna Nigiri (GF) 9

Gin & Cucumber Cured Kingfish Nigiri (GF) 9

Fresh Salmon Nigiri (GF) 9

MAKI ROLLS

all served with mayo

Kappa Maki (GF DF V) 7

Avocado Maki (GF DF V) 8

Teriyaki Maki (GF DF) 8

Fresh Salmon Maki (GF DF) 10

Fresh Tuna Maki (GF DF) 10

NORI ROLLS

Teriyaki Chicken 23

avocado and mayo (GF DF)

Fresh Salmon 23

avocado and mayo (GF DF)

Fresh Tuna 23

avocado and mayo (GF DF)

Vegetarian Roll 20

wakame, cucumber, carrot, lettuce, mayo (GF DF V)

Tempura Prawn 24

lettuce and chilli mayo (DF)

Crispy Pork Belly 24

with smoked kimchi and mayo

GF - Gluten Free, V/O - Vegetarian/Option

LF - Lactose Free, DF - Dairy Free

Please advise any dietary requirements when ordering.

Prices are subject to change without notice. Surcharges: 1.5% Card Transactions, 10% Sundays, 20% Public Holidays



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BAO & BAOGER

1 PIECE PER SERVE

Gangnam Style Prawn Bao 10

tempura prawn with Korean spicy red sauce, wombok, shallot and pickled onion

Crispy Miso Glazed Eggplant Bao 8

sesame spinach salad (DF V)

Red-Cooked Beef Cheek Bao 10

hot mustard dressing, coriander and pickled onion

Spice Pork Belly Bao 10

with 5 spice, Vietnamese caramelised bbq sauce and pickled cucumber

Buttermilk Fried Chicken Baoger 24

sriracha mayo and Vietnamese slaw

Korean Beef Baoger 26

fresh angus beef pattie, gochujang aioli, kimchi bacon jam, lettuce, tomato, pickled onion and cheese

LARGE SHARE PLATES

Sichuan Lamb Spare Ribs 36

pickled dill cucumber and nashi salad (GF DF)

Garaetteok 26

Korean rice cakes, yellow curry sauce, beans, asparagus, pea shoots, fried shallots and puffed rice (GF DF V)

Crab and Crispy Pork Fried Rice 38

with egg, shallots & Sichuan sauce (GF LF DF)

Crispy Fried Baby Chicken 38

stir-fried lettuce, ginger and green onion relish (LF DF)

Stir-Fry of Pork 38

with Thai eggplant and chilli jam (GF LF DF)

Turmeric Marinated Kingfish 39

green coconut curry, okra and long beans (GF LF DF V/O)

Whole Baby Barramundi 45

deep-fried with green mango and papaya salad (GF DF)

SALAD

Japanese Style Soba Noodle Salad 22

buckwheat noodles served cold in sesame dressing with edamame, avocado, shallots, tomato and cucumber (V)

Grilled Teriyaki Salmon 34

with wasabi slaw and baby spinach (DF)

SIDES

Prawn Crackers 5

Lotus Fries 10

with umami salt (GF V)

Seaweed Salad (DF V) 12

Smashed Cucumber Salad 12

sesame, garlic and chilli (GF DF V)

Chinese Greens 14

with garlic, shiitake and lup yook (GF DF V/O)

KIDS BENTO BOX 16

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

Please choose one:

Teriyaki Chicken or Tempura Fish or Panko Calamari

DESSERTS 15 each

Black Sesame Creme Brulee

with Hong Kong style mango sago pudding (V)

Meringue

with lime curd, white chocolate and passionfruit ice cream (V)

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