



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

soy beans in the pod with seaweed salt (GF DF V)

Takoyaki Dumplings 18

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

Vegetable Spring Rolls 19

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

Tempura Prawns 28

6 pcs -fried with tentsuyu sauce & chilli mayo (DF)

Korean Fried Chicken Wings 20

spicy gochujang sauce, pickled cucumber & radish (DF)

Rice Cakes 20

prawns, peanuts and pork floss (DF V0)

Chicken Satay Skewers 16

2 pcs - peanut sauce and lime (GF DF)

Beef Bulgogi Lettuce Wraps 22

2 pcs - beef bulgogi, ssamjang, lettuce and rice (DF)

HOUSE MADE DUMPLINGS

Prawn and Chive Dumplings 28

sake and butter ponzu

Spicy Sichuan-Style Lamb Dumplings 28

with chilli oil (DF)

SASHIMI

Salmon Sashimi (GF DF) 24

Kingfish Sashimi (GF DF) 26

Tuna Sashimi (GF DF) 26

Mixed Sashimi (GF DF) 34

NIGIRI 2 pc per serve

served fresh, seared or glazed

Fresh Tuna Nigiri (GF DF) 9

Kingfish Nigiri (GF DF) 9

Fresh Salmon Nigiri (GF DF) 9

MAKI ROLLS

all served with mayo

Kappa Maki (GF DF V) 8

Avocado Maki (GF DF V) 9

Teriyaki Maki (GF DF) 9

Fresh Salmon Maki (GF DF) 12

Fresh Tuna Maki (GF DF) 12

NORI ROLLS

Teriyaki Chicken 23

avocado and mayo (GF DF)

Fresh Salmon 24

avocado and mayo (GF DF)

Fresh Tuna 25

avocado and mayo (GF DF)

Vegetarian Roll 22

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

Tempura Prawn 25

lettuce and chilli mayo (DF)

KIDS BENTO 16

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

Please choose one: **Teriyaki Chicken** or **Tempura Fish** or **Panko Calamari**

GF: Gluten Free

DF: Dairy Free

V/0: Vegetarian/Option

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 (DF)

Crispy Miso Glazed Eggplant Bao 9

sesame spinach salad (DF V)

Spice Pork Belly Bao 10

with 5 spice, Vietnamese caramelised bbq sauce and pickled cucumber (DF)

Tempura Soft Shell Crab Bao 10

pickled green papaya slaw and chilli mayo (DF)

Sichuan Zinger Baoger 24

hot chicken, kewpie mayo and shredded lettuce (DF)

Korean Beef Baoger 26

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

LARGE PLATES

Dry Lamb Rib and Eggplant Curry 39

served with yoghurt (GF)

Steamed Barramundi 40

chilli black beans, white soy dressing and pickled mustard greens (GF DF)

Sticky Master Stock Braised Pork Belly 39

seared scallop, mustard, mustard greens (GF DF)

Coconut Lentil Curry 34

flatbread, yoghurt and curry leaves (GF V)

NOODLES

Japanese Style Soba Noodle Salad 24

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

Wonton Mee 32

egg noodles, prawn dumplings & chicken broth (DF)

Char Kway Teow 35

stir-fried rice noodles, pippies, Chinese sausage, prawns, and fish cake (DF)

Stir-Fried Beef Hor Fun 32

rice noodles, marinated beef rump, garlic chives (DF)

Spicy Beijing Pork Noodles 34

stir-fried pork, cucumber, bean sprouts, peanuts and edamame (DF)

Tonkatsu Ramen 32

braised pork belly, enoki mushroom & soft boiled egg

Malaysian Curry Laksa 30

pippies, squid, prawns and chicken (DF)

SIDES

Stir-Fried Baby Gem Lettuce 16

with Chinese bacon, garlic and chilli (GF DF)

XO Fried Rice 19

with shallot and egg (GF DF)

Stir-Fried Greens 16

with preserved bean curd (GF DF V)

Lotus Fries 10

with umami salt (GF V)

Seaweed Salad (DF V) 12

Prawn Crackers 5

DESSERTS 16 each

Rose Tea and Berry Trifle

with vanilla cream, raspberry sorbet and Chinese almond cookies (V)

Dark Chocolate Miso Tart

with coconut ice cream (V)

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