# SMALL PLATES

Spice

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

Steamed Eggplant with chilli and sesame dressing (GF DF V)

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

Tamarind Glazed Pumpkin wild rice and mint yoghurt sauce (GF V) Soy, Mirin and Yuzu Marinated Salmon SASHIMI

10

16

19

24

29

26

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34

32

Salmon Sashimi (GF DF)	25
Tuna Sashimi (GF DF)	29
Mixed Sashimi (GF DF)	35

- 16 **NIGIRI** 2 pc per serve served fresh, seared or glazed
- 24Fresh Tuna Nigiri (GF DF)10

9

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.

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white radish, apple and cucumber salad (GF DF)

Lemongrass and Lime Cured Ocean Trout with fresh herbs, ruby grapefruit and rice paper crackers (GF DF)

Prawn and Soba Noodle Salad with yuzu, avocado and mint (DF)

Steamed Half Shell Scallops 4pcs - with XO sauce and browned butter

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

**Tempura Prawns** 6 pcs - fried with tentsuyu sauce and chilli mayo (DF)

Roast Duck with cucumber, spring onions, pancakes and hoi sin dipping sauce (DF)

Korean Fried Chicken Wings spicy gochujang sauce, pickled cucumber and radish (DF)

Sang Choi Bao with duck, water chestnuts, Chinese sausage and cloud ear mushrooms (DF)

Sinuglaw Filipino style marinated snapper with coconut

Fresh	Salmon	Nigiri	(GF DF)
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### MAKI ROLLS all 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 avocado and mayo (GF DF)	23
Fresh Salmon	24
avocado and mayo (GF DF)	
Fresh Tuna avocado and mayo (GF DF)	25
Vegetarian Roll wakame,cucumber,carrot, lettuce, mayo (GF DF V)	22
Tempura Prawn lettuce and chilli mayo (DF)	25

and lime, with grilled pork belly (GF DF)

### Grilled Calamari

with green chilli dressing, herbs and crispy shallots (GF DF)

GF - Gluten Free, DF - Dairy Free, V - Vegetarian

### Prices are subject to change without notice.

Surcharges: 1.5% Card Transactions, 10% Sundays, 20% Public Holidays Please advise any dietary requirements when ordering.

# HOUSE MADE DUMPLINGS

Prawn and Chive Dumplings with tamari and chilli dressing (DF)

Pork and Dill Dumplings in soy broth, dried shrimp, sesame seeds, mushroom, garlic and coriander (DF)

# BAO & BAOGER 1 piece per serve

Gangnam Style Prawn Bao

# spice jer

# SIDES

28

28

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34

32

38

38

Stir-Fried Baby Gem Lettuce with Chinese sausage, garlic & chilli (DF GFO)	18 )
XO Fried Rice house-made XO sauce, shallot, bean sprouts and egg (GFO DF)	22
Stir-Fried Greens with shiitake mushroom, ginger and oyster sauce (DF)	18
Seaweed Salad cucumber, radish, sesame dressing (DF V)	12
Lotus Fries with umami salt (V)	10

Prawn Crackers 5 5

tempura prawn with Korean spicy red sauce, wombok, shallot and pickled onion (DF) Crispy Miso Glazed Eggplant Bao with sesame spinach salad (V DF)

Beef Bulgogi Bao with ssamjang and kimchi (DF)

Master Stock Braised Pork Belly mayo and mustard (DF)

Katsu Chicken Baoger curry sauce, lettuce, mayo (DF)

# LARGE PLATES

Stir-Fried Balmain Bugs long beans and bacon XO sauce

Red Curry of Butternut Pumpkin udon noodles, crispy chilli, garlic and shallots (V DF GFO)

Spicy Beijing Pork Noodles egg noodles, stir-fried pork, cucumber, bean sprouts, peanuts and edamame (DF)

# Stir-Fried Beef Hor Fun

rice noodles, marinated beef rump, bean sprouts and garlic chives (DF) Steamed Rice

# **DESSERTS** 16 each

Strawberry Mochi Ice Cream rockmelon, mint and tapioca (V)

Yuzu Marmalade and Ginger Steamed Pudding

orange caramel sauce, vanilla bean ice 10 cream (V)

### 22 KIDS BENTO BOX 16

Kids under 12 only with steamed rice, edamame, prawn crackers, vegetable spring roll and Japanese mayo

### Please choose one: 42

- Teriyaki Chicken
- Tempura Fish
- Panko Calamari

GF - Gluten Free, DF - Dairy Free, V - Vegetarian

## SCAN TO ORDER:



### Steamed Mussels

with curry leaf, coconut, ginger, and chilli (GF DF)

# Grilled, Marinated Pork Belly with fresh herbs and banh hoi noodles (DF GF)

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