



# FOOD MENU

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

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### Edamame 11.5

steamed soy beans with seaweed salt (GF DF V)

### Vegetable Spring Rolls [4 pcs] 20

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

### Smoky Twice-Cooked Eggplant 22

gochujang caramel, tahini and sesame (DF V)

### Takoyaki Dumplings [6 pcs] 20

deep fried octopus dumplings w/ Japanese bulldog sauce, kewpie mayo, bonito flakes & nori (DF I)

### Tempura Prawns [6 pcs] 30

fried king prawns with tentsuyu sauce & chilli mayo (DF I)

### Spicy Tuna Tartare 28

crispy nori wafer, avocado puree & tobiko (DF I)

### Korean Fried Chicken Wings 24

spicy gochujang sauce, pickled cucumber & radish (DF)

### Seaweed Salad 18

cucumber, radish, sesame dressing (GF DF V)

### Grilled King Oyster Mushrooms 22

with dashi butter, white miso & togarashi (GF V)

### Salt and Pepper Squid 30

cucumber salad, rice wine vinegar dressing (DF I)

## HOUSE MADE DUMPLINGS

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### Prawn and Chive Dumplings 30

with tamari and chilli dressing (I)

### Lamb and Feta Dumplings 29

garlic yoghurt, pine nuts and Sichuan chilli brown butter

## BAO 1 piece per serve

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### Gangnam Style Prawn 11

tempura prawn with Korean spicy red sauce, shallot and pickled onion (DF I)

### Crispy Miso Glazed Eggplant 11

with sesame spinach salad (DF V)

### Beef Bulgogi 11

wagyu beef, ssamjang and kimchi (DF)

### Master Stock Braised Pork Belly 11

with English mustard and mayo (DF)

### Tempura Flathead 11

with housemade wasabi tartare and American cheese (A)

## FROM THE SUSHI BAR

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All items from the sushi bar are prepared fresh to order and may require wait times during busy periods.

### SASHIMI

**Mixed 40** (GF DF M)

**Salmon 28** (GF DF A)

**Tuna 32** (GF DF I)

**NIGIRI** 2 pc per serve  
served fresh, seared or glazed

**Fresh Tuna 11** (GF DF I)

**Fresh Salmon 10** (GF DF A)

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GF/0 - Gluten Free/Option | DF/0 - Dairy Free/Option  
V - Vegetarian

A: Australian, I: International, M: Mixed

Please advise any dietary requirements when ordering.

Prices are subject to change without notice.

10% Sunday, 20% Public Holiday

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## MAKI ROLLS all with mayo

**Fresh Tuna Maki 14** (GF DF I)

**Fresh Salmon Maki 13** (GF DF A)

**Teriyaki Chicken Maki 10** (GF DF)

**Avocado Maki 10** (GF DF V)

**Kappa Maki 9** (GF DF V)

## NORI ROLLS

**Tempura Prawn Dragon 28**

avocado, cucumber, bonito flake, chilli mayo, teriyaki sauce (DF0 I)

**Spicy Tuna 28**

tempura prawn, sesame seeds and tobiko (DF I)

**Teriyaki Chicken 26**

avocado and mayo (GF DF)

**Fresh Salmon 26**

avocado and mayo (GF DF A)

**Crispy Chicken Katsu 25**

chilli mayo, coriander, avocado, pickled carrot & cucumber, tonkatsu sauce (DF) - add sliced cheese +3

**Vegetarian 24**

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

## LARGE PLATES

**Slow Braised Beef Cheek Rendang 42**

with crispy coconut rice cake and acar (GF0)

**Fried Baby Barramundi Fillets 45**

yellow curry sauce, cucumber, pickled ginger and onion (DF I)

**Oxtail Pie 39**

wasabi mash, parmesan, makrut lime gremolata (GF)

**Wok-Fried Udon Noodles 36**

braised pork belly, kimchi and soft boiled egg

**Pumpkin Katsu 32**

burnt eggplant, black garlic dengaku and peanut-chilli crunch (V)

## SIDES

**XO Fried Rice 24**

house-made XO sauce, shallot, bean sprouts and egg (GF DF) *Note - XO sauce contains pork*

**Stir-Fried Baby Gem Lettuce 19**

Chinese sausage, garlic and chilli (DF)

**Stir-fried Greens 19**

shiitake mushrooms, ginger and oyster sauce (DF V)

**French Fries 11**

umami salt, aioli and yuzu shichimi togarashi (DF V)

**Prawn Crackers 6** (DF)

**Steamed Rice 6**

## KIDS BENTO 18

**under 12 only**

with steamed rice, edamame, prawn crackers, veg spring roll and Japanese mayo and one of the following:

**\*Teriyaki Chicken**

**\*Tempura Fish** (A)

**\*Panko Calamari** (I)

## DESSERTS 16 each

**Coconut Pandan Panna Cotta**

mango and makrut lime granita (GF)

**Yuzu Marmalade and Ginger**

**Steamed Pudding**

orange butterscotch sauce, vanilla bean ice cream (V)

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