









sushi bar

	nigiri 2pc	sashimi 4pc
tuna akami	16	28
saikou salmon shake	14	26
salmon belly shake harami	14	26
kingfish hiramasa	14	24
kingfish belly hiramasa harami	14	26
snapper tai	14	24
scallop hotate	16	28
cuttlefish ika	12	22
wagyu	16	-
eel anago	14	-

sashimi combo
12 pieces | 56
24 pieces | 98
add oscietra caviar tin for 170/30g

sushi set
10 pieces | 62

sushi rolls

- dragon ash roll** | salmon two ways | spicy mayonnaise | crispy onion 28
- dynamite** | spicy tuna | pickled daikon | shiso 26  
- spider maki** | soft-shell crab | daikon paper | yuzu mayo | red kosho 27  
- prawn tempura** | avocado | spicy mayonnaise | tobiko 28 
- vegetable roll** | asparagus tempura | sweet tofu
konbu paper | nori kosho 22   

chef's selection

185pp | min 2 people

nori crisps | lobster taco
newstyle sashimi
shumai | popcorn shrimp
miso glazed toothfish | house salad
tajima wagyu striploin | brussels sprouts
dragon egg

sake classics










135pp | min 2 people

nori crisps | hiramasa kingfish
shumai | popcorn shrimp
salmon shio yaki
tajima wagyu striploin | brussels sprouts
black sesame tiramisu

upgrade to a dragon egg for an additional 19pp

set menus must be ordered for the whole table












cold starters

- oysters** | mandarin vinaigrette | citrus pearl | shiso emulsion 8.50 each  
- nori crisps** | tuna | kingfish | shichimi | sesame dressing 29 
- lobster taco** | celery mayonnaise | wasabi furikake 18 
- wagyu tartare** | nashi pear | sesame leaf | sweet potato tartlet 26 
- hiramasa kingfish** | lime & jalapeño kosho | coriander infused ponzu 29  
- new style sashimi** | salmon | snapper | scallop | hot sesame oil | ponzu 42  










 gluten free  dairy free  vegan  vegetarian

patrons with food allergies or dietary requirements, please inform your waiter prior to ordering. although we will endeavor to accommodate your dietary needs, we cannot be held responsible for traces of allergens.









hot starters

- miso soup** | tofu | spring onion | wakame 9  
- yaki edamame** | konbu oil | furikake 13   
- shumai** | steamed prawn dumplings | spicy ponzu 29 
- king prawn tempura** | tentsuyu 12 each 
- popcorn shrimp** | royal red prawn | yuzu | chilli mayonnaise 34 
- seasonal vegetable tempura** | sesame leaves | japanese sweet potato | kabocha
pumpkin | renkon | eggplant 29   
- chicken karaage** | yuzu mayonnaise 28  




















robata

- king brown mushroom skewers** | yuzu soy | coriander 18 2pc    
- baby octopus** | shallot oil | chives | furikake 24 
- chicken wing skewers** | chive | shichimi 24 2pc  
- wagyu skewers** | sesame soy 42 2pc  

mains

- miso glazed 'glacier 51' toothfish** | den miso | pickles 72  
- wollemi duck breast binchoyaki** | candied davidson plum |
plum jus | charred shallot 52  
- tajima wagyu striploin 250g** | konbu nori salt 89  
- wagyu fried rice** | soft steamed egg | shichimi | nori 44  
- lobster fried rice** | brolos rock lobster | tobiko 46  

sides

- cucumber pickles** | sesame seeds | chilli threads 12    
- nasu dengaku** | grilled eggplant | nori miso 22    
- crispy brussels sprouts** | spicy vinaigrette 20    
- house salad** | radicchio | gem | ginger soy vinaigrette 19    
- steamed rice** 9   

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