

sushi bar

	nigiri 2pc	sashimi 4pc
tuna akami	16	30
blue fin tuna toro	50	100
ora king salmon shake	15	28
salmon belly shake toro	16	29
kingfish Hamachi	14	27
kingfish belly	16	28
sea eel anago	16	-
cuttlefish ika	14	21
snapper tai	14	23
scallop hotate	14	27
scampi	46	90
iranian caviar	33/5g	
a glass of Dom Perignon & iranian caviar	99	

- *sushi set | chef's selection of nigiri (10 pieces) 62  
- *sashimi combo | chef's selection of sashimi (22 pieces) 98  
- *sashimi appetiser | chef's selection of sashimi (8 pieces) 39  
- *pair with Dassai 23' Junmai Daiginjo 34/glass 136/small carafe*

sushi rolls

- kingfish double crunch | jalapeño mayonnaise | coriander | cucumber | tempura crunch | sweet soy | spicy masago 29  
- spicy tuna | togarashi | tempura crunch | chilli & sesame oil 29  
- chirashi maki | salmon | tuna | kingfish | omelette | sesame leaf | burdock | cucumber | ikura 29  
- spider maki | fried soft shell crab | cucumber | tobiko | chives 29  
- s express | tempura scallops | jalapeno mayonnaise | cucumber | seared salmon | unagi sauce 30  
- vegetable roll | inari | nanban burdock | pickled radish | avocado | shiitake furikake 25    

set menus

- saké classics
 - nori crisps | hiramasa kingfish
 - shumai | popcorn shrimp
 - salmon yaki
 - riverine beef short rib MB2+
 - house salad
 - pavlova
 - 135pp
 - matching beverage / 71pp*
 - matching non alcoholic beverage / \$45*
- chef's tasting menu
 - wagyu beef sashimi | tea smoked quail egg tart
 - seared paradise prawn sashimi
 - miso glazed 'glacier 51' toothfish
 - chef's selection nigiri
 - tajima wagyu striploin MB5+
 - crispy brussels sprout
 - sake banana
 - 185pp
 - premium matching beverage / 153pp*
 - matching non alcoholic beverage / \$45*
- upgrade dessert to dragon egg | 19pp
- all set menus must be ordered for the whole table*

cold starters

- sydney rock oysters | mandarin vinaigrette | citrus pearl | shiso emulsion 9 (each)  
- nori crisps | tuna | kingfish | shichimi | sesame dressing 30 
- taco | salmon taco or wagyu tartare taco 13 (1pcs) 
- *hiramasa kingfish | lime & jalapeño kosho | coriander infused ponzu 37  
- *pair with Tatenokawa Junmai Daiginjo 'Shield' Sobei Wase 24/glass 95/small carafe*
- abrolhos scallop sashimi | wakame dressing | finger lime | ikura 38  
- tuna carpaccio | miso ceviche dressing | nashi pear 37  
- new style sashimi | salmon | snapper | scallops | hot sesame oil | ponzu 43  
- wagyu beef tartare | finger lime | wasabi stem | mentaiko crisp | sesame ginger soy dressing 42  

hot starters

- edamame | soy beans | nori salt 13    
- miso soup | abura age | spring onion | wakame | sansho pepper 9  
- nasu dengaku | grilled eggplant | den miso | sesame | chilli threads 25    
- roasted abrolhos islands scallops | shiitake rice | mentaiko mayonnaise | nori crisp (2pcs) 28  
- shumai | steamed banana prawn dumplings | spicy ponzu 30 
- popcorn shrimp | royal red prawn | yuzu | chilli mayo 34 
- chicken karaage | nori mayonnaise 29  
- roasted wollemi duck maryland | ginger soy | cucumber | shallots 27  

mains

- vegetable tempura | tentsuyu dipping sauce 30   
- *miso glazed 'glacier 51' toothfish | nanban shiitake 74  
- *pair with Yoshinogawa Yukyu no Mori 2009 Genshu 42/glass 168/small carafe*
- ben collison coral trout shio yaki | umami broth | wood ear mushroom | cherry tomatoes | mizuna 56  
- brolos rock lobster | crustacean butter | garlic shoots 72 
- teriyaki gippsland lamb chops | basil miso 45  
- binchoyaki dry-aged wollemi duck breast | nanban shimeji | edamame puree | umeshu jus 56  
- 200g kidman premium beef tenderloin MB 5+ | wasabi mustard jus | buckwheat puree | chargrilled eschallots 90  
- 200g tajima wagyu striploin MB5+ | yakiniku sauce | shio or tare seasoning 90  
- 250g blackmore wagyu scotch fillet MB9+ | yakiniku sauce | oroshi ponzu 195  

sides

- crispy potatoes | wasabi peas | snow pea tendrils 18    
- house salad | radicchio | gem | ginger soy vinaigrette 18    
- crispy brussels sprouts | spicy vinaigrette 23    
- chargrilled sugarloaf cabbage | miso butter | spicy sesame seeds 22    
- steamed rice 8    

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

 gluten free |  dairy free |  vegetarian |  vegan

We accept payments using all major credit cards (excluding UnionPay) and EFTPOS. Please note Visa and Mastercard credit and debit payments will incur a 1.7% processing fee, and all EFTPOS card transactions will incur a 1.2% processing fee. AMEX will incur a 2.7% fee. A 10% surcharge applies on Sundays, and a 15% surcharge applies on all public holidays.