









## 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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