

while you decide

V **V** renkon chips | nori salt 10 **GF** **DF**
(not suitable for coeliac)

V **V** edamame | soy beans | pink salt 10 spicy 13 **GF** **DF**

miso soup | aburage | spring onion | wakame 9 **GF** **DF**

sushi bar **GF** **DF**

	nigiri 2pc	sashimi 4pc
tuna	17	32
salmon	15	28
salmon belly	16	27
kingfish	15	27
snapper	13	23
scallop	18	34
prawn	13	25
tobiko	12	24
eel	18	
salmon roe	26	
scampi	30	
cuttlefish	13	
avocado	12	

sashimi moriawase - small 8pc 39 - large 16pc 69 **GF** **DF**

nigiri moriawase - 8pc 44 **GF** **DF**

nigiri salmon 5 ways - salmon nigiri 5pc 31 **GF** **DF**

sushi rolls

spicy tuna roll | cucumber | tempura crunch | spicy mayo 28 **GF** **DF**

lobster maki | avocado | cucumber | asparagus | tempura crunch | spicy aioli 32 **GF** **DF**

s-express | scallops | cucumber | seared salmon | sweet soy 28 **GF** **DF**

kingfish crunch | cucumber | coriander | sweet soy | tobiko 28 **GF** **DF**

V **V** vegetable roll | avocado | celery | takuan | pickled beets | den miso 24 **GF** **DF**

sake classics | \$135pp

miso soup

nori crisps | hiramasa kingfish

premium beef tataki | shumai

salmon saikyo yaki

wagyu striploin | spicy brussels sprouts

ice cream

upgrade to a dragon egg for an additional \$19pp

paired beverage additional \$57pp

set menus must be ordered for the whole table.

Groups of 10 or more will be required to dine on set menu. Allergies and dietaries can be accommodated.

cold

sydney pacific oysters | red yuzu kosho | house ponzu 15 (2pcs)

hiramasa kingfish | lime & jalapeño kosho | house ponzu 30 **GF** **DF**

new style sashimi | salmon | snapper | scallop | sweet ponzu 32 **GF** **DF**

V **V** salmon taco | avocado puree | jalapeño & tomato salsa 27 (3pc) **GF** **DF**

beef tartar taco | miso sour cream | avocado puree 27 (3pc) **GF**

premium tenderloin beef tataki | ginger soy | coriander | red onion 31 **GF** **DF**

sashimi ceviche | apple | coriander | mustard soy 29 **GF** **DF**

snapper carpaccio | shiso vinaigrette | kombu oil 28 **GF** **DF**

hot

prawn shumai | steamed or fried prawn dumplings | spicy ponzu 29 (6pcs) **DF**

popcorn shrimp | tempura prawn | spicy yuzu mayonnaise 33 **DF**

V **V** pork gyoza | steamed or fried | soy vinegar 26 (6pc) **DF**

pork katsu bao | teriyaki sauce & mustard mayo 15 (1pc) **DF**

V vege croquette bao | teriyaki sauce & mustard mayo 14 (1pc) **DF**

toothfish katsu bao | teriyaki sauce & mustard mayo 17 (1pc) **DF**

roasted scallop | sushi rice | mentaiko mayonnaise 16 (1pc) **GF**

V **V** crispy tofu | teriyaki sauce | pickled ginger | bonito flakes 19 **GF** **DF**
(not suitable for coeliac)

chicken karaage nanban | japanese tartar mayo | cabbage 29 **GF** **DF**
(not suitable for coeliac)

Tempura

V **V** nasu dengaku | tempura eggplant | den miso | ito togarashi 24 **DF**

lobster tempura | jalapenos | amazu ponzu 44 **DF**

mains

glacier 51 toothfish saikyo miso yaki | pickled rakkyo 65 **GF** **DF**

wagyu strip loin | yakiniku tare | wasabi salt 68 **GF** **DF**

ginger soy chicken | ume sour dipping sauce 41 **GF** **DF**
(not suitable for coeliac)

wagyu & prawn fried rice | takuwan | tobiko | egg 32 **GF** **DF**

V **V** vegetarian fried rice | takuwan | cabbage | beans | spring onion 28 **GF** **DF**

king prawns | garlic shiso butter | parmesan 33 (2pc)

okonomi yaki | squid | prawn | cabbage | dancing bonito 29 **DF**

jingisukan lamb chops | soy maple marinade | pickled radish (3pc) 41 **GF** **DF**

sides

V **V** spicy brussels sprouts | kimchi vinaigrette 22
(not suitable for coeliac)

V **V** garlic water spinach | chilli soy | crispy potato noodle 16 **GF** **DF**

V **V** broccolini | miso cream | black pepper 23 **GF** **DF**

V **V** sansai soba noodle salad | agedama | pickled wasabi | sesame kombu dressing 16 **DF**

V **V** house salad | mixed leaf | avocado | tomato daikon tsuma 12 **GF** **DF**

V chat potato | aonori pepper salt 12 **GF**

V premium japanese steam rice | 10 **GF** **DF**

ramen

tonkotsu soy ramen | pork broth | ibushi pork chashu 28 **DF**

spicy miso ramen | pork broth | ibushi pork chashu 30 **DF**

abura ramen | dry noodles | seared wagyu | onsen egg 30 **DF**

tokyo shoyu ramen | chicken broth | chicken wonton 28 **DF**

lobster ramen | lobster miso bisque | lobster meat 35
(add ½ lobster | chilli garlic butter 39)

gluten free noodles available **GF**

dietaries

gluten free **GF** dairy free **DF** vegetarian **V** vegan **V**

Possibility to accommodate set menus for vegetarian, dairy and gluten allergies.
Please note that some dishes may need to be modified

We accept payments using all major credit cards (excluding UnionPay) and EFTPOS. Please note Visa and Mastercard credit cards will incur a 1.8% processing fee, 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 1.8% fee. A 10% surcharge applies on Sundays, and a 15% surcharge applies on all public holidays*