



# 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	
tasmanian fresh wasabi 5g	25	

\*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 36 | glass 143 | 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    

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

# 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 pear | 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 Muga Red Junmai Daiginjo Namazake 27/glass 110/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 44/glass 176/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 MB5+ | 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    

We accept payments using all major credit cards (excluding UnionPay) and EFTPOS. Please note Visa, Mastercard and AMEX credit card transactions incur a processing fee of 1.8%. Debit card (Visa & Mastercard) transactions incur a processing fee of 1.4%, and all EFTPOS card transactions incur a processing fee of 1.15%. International card transactions incur a processing fee of 3.5%. 10% discretionary service charge applies to all group of 6+ 10% surcharge applies on Sundays, and 15% surcharge applies on all public holidays

 gluten free |  dairy free |  vegetarian |  vegan