



## 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    

## 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 | spanner crab tart

paspaley pearl meat ceviche

miso glazed 'glacier 51' toothfish

chef's selection nigiri

carrara wagyu striploin MB5+

crispy brussels sprout

sake banana

185pp

premium matching beverage / 165pp  
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

squid ink tapioca cracker | scampi | baby cucumber | finger lime (2pcs) 28 

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  


grilled fremantle octopus | roasted miso capsicum | pickled daikon \$32  

## 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 o'connor beef tenderloin superior MB 5+ | wasabi mustard jus | buckwheat puree | chargrilled eschallots 90  

200g carrara wagyu striploin MB6+ | yakiniku sauce | shio or tare seasoning 90  

250g blackmore wagyu scotch fillet MB9+ | yakiniku sauce | oroshi ponzu 195  

800g ranger valley wagyu T-bone MB7+ | wasabi chimichurri | sesame dressing | yakiniku sauce \$350  

## sides

crispy potatoes | wasabi peas | snow pea tendril 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, 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 groups of 6+ 10% surcharge applies on Sundays, and 15% surcharge applies on all public holidays