









sushi bar

	nigiri 2pc	sashimi 4pc
tuna akami	16	28
ora king 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
tajima wagyu	16	-
sea eel anago	14	-

sashimi combo
12 pieces | 56
24 pieces | 98

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 | wasabi tobiko | yuzu mayo | red kosho 27  
- skull island tiger prawn | avocado | miso mayonnaise | nori tenkasu 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
wagyu striploin | brussels sprouts
dragon egg

sake classics



135pp | min 2 people

nori crisps | hiramasa kingfish
shumai | popcorn shrimp
salmon miso yaki
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

- Sydney rock oysters | mandarin vinaigrette | shiso emulsion 8.50 each  
- cucumber pickles | sesame seeds | chilli threads 12    
- sunomono | wakames | sesame tofu | shiso vinaigrette 22   
- nori crisps | tuna | kingfish | shichimi | sesame dressing 29 
- brolos rock lobster taco | celery mayonnaise | wasabi furikake 18 
- tajima wagyu tartare | nashi pear | sesame leaf | sweet potato tartlet 26 
- hiramasa kingfish DB | pickled fennel | coriander infused ponzu 29  
- new style sashimi | salmon | snapper | scallop | hot sesame oil | ponzu 42  

hot starters

- miso soup | tofu | spring onion | wakame 9  
- yaki edamame | konbu oil | furikake 13   
- roasted abrolhos islands scallops | shitake rice | mentaiko mayonnaise 28 
- clarence river baby octopus | shallot oil | chives | furikake 24 
- shumai | steamed prawn dumplings | spicy ponzu 29 
- popcorn shrimp | royal red prawn | yuzu | chilli mayonnaise 34 
- chicken karaage | yuzu mayonnaise 28  
- seasonal vegetable tempura | sesame leaves | japanese sweet potato | kabocha
pumpkin | renkon | eggplant 29   

binchoyaki

- miso glazed 'glacier 51' toothfish | den miso | pickles 72  
- QLD aged coral trout shio yaki | dried shrimp butter | harissa oil 54 
- wollemi aged duck breast | candied davidson plum | charred shallot 52  
- tajima wagyu striploin mb6+ 250g | konbu salt 80  
- riverine beef short rib mb2+ 300g | slow cooked | yakiniku soy 59 
- 2GR wagyu denver cut mb9+ 200g | shiso sudachi salsa 85  
- 2GR wagyu ribeye mb9+ 550g | wasabi chimichurri 220 

sauces for an additional 5

wasabi chimichurri, yakiniku soy, dried shrimp butter

sides

- house salad | radicchio | gem | ginger soy vinaigrette 19    
- nasu dengaku | grilled eggplant | nori miso 22    
- crispy brussels sprouts | spicy vinaigrette 20    
- tajima wagyu fried rice | soft steamed egg | shichimi | nori 44  
- lobster fried rice | brolos rock lobster | tobiko 46  
- steamed rice 9   

Credit cards incur a processing fee of Visa & Mastercard or Amex 1.8%
Debit card (Visa & Mastercard) transactions incur a processing fee of 1.4% and EFTPOS 1.15%
International cards incur a processing fee of 3.5%
10% discretionary service charge applies to all groups of 6+
10% surcharge applies on Sundays, 15% on public holidays.

 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.

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