







while you decide

renkon chips | nori salt 10    

(not suitable for coeliac)

edamame | soy beans | pink salt 10 spicy 13    

miso soup | aburage | spring onion | wakame 9  

sushi bar

	nigiri 2pc	sashimi 4pc
tuna	17	32
ora king salmon	15	28
salmon belly	16	27
kingfish	15	27
snapper	13	23
scallop	18	34
paradise prawn	18	34
tobiko	12	24
eel unagi	18	
anago sea eel unagi	20	
salmon roe	26	
scampi	30	
cuttlefish	13	
avocado	12	

sashimi moriwase - small 8pc 39 - large 16pc 69  

nigiri moriwase - 8pc 44  

nigiri salmon 5 ways - salmon nigiri 5pc 31  

sushi rolls

spicy tuna roll | cucumber | tempura crunch | spicy mayo 28  

lobster maki | avocado | cucumber | asparagus | tempura crunch | spicy aioli 32  

s-express | scallops | cucumber | seared salmon | sweet soy 28  

kingfish crunch | cucumber | coriander | sweet soy | tobiko 28  

  vegetable roll | avocado | celery | takuan | pickled beets | den miso 24  

sake classics | \$135pp

miso soup

salmon & snapper nori cup | hiramasa kingfish

beef tenderloin tataki | prawn shumai

ora king salmon saikyo yaki

wagyu striploin mb5 | 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  

new style sashimi | salmon | snapper | scallop | sweet ponzu 34  

  salmon taco | avocado puree | jalapeño & tomato salsa 27 (3pc)  

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

riverina tenderloin beef tataki | ginger soy | coriander | red onion 31  

sashimi ceviche | apple | coriander | mustard soy 29  




snapper carpaccio | shiso vinaigrette | kombu oil 28  

zuke maguro | soy tuna | mango and orange purée | finger lime 31  

hot

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

popcorn shrimp | tempura prawn | spicy yuzu mayonnaise 33 

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

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

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

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

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

  crispy tofu | teriyaki sauce | pickled ginger | bonito flakes 19  

(not suitable for coeliac)

chicken karaage nanban | japanese tartar mayo | cabbage 29  



(not suitable for coeliac)

Tempura



  nasu dengaku | tempura eggplant | den miso | ito togarashi 24 



moreton bay bug tempura | red onion | amazu ponzu 44 

mains

glacier 51 toothfish saikyo miso yaki | pickled rakkyo 65  

600g o'connor t-bone mb3 | yakiniku tare | wasabi salt 110  

200g ranger valley wagyu strip loin mb5 | yakiniku tare | wasabi salt 68  

300g carrara wagyu scotch fillet mb7 | yakiniku tare | wasabi salt 98  

hawkesbury ginger soy chicken | ume sour dipping sauce 41  

(not suitable for coeliac)

  wagyu fried rice | onion | tobiko | egg | edamame | lettuce 36  

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

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

gippsland jingisukan lamb chops | soy maple marinade (3pc) 41  

sides



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




  garlic water spinach | yuzu kosho soy | crispy potato noodle 16  

  broccolini | miso cream | black pepper 23  

  sansai soba noodle salad | agedama | pickled wasabi | sesame kombu 16 

  house salad | mixed leaf | avocado | tomato daikon tsuma 12  

 chat potato | aonori pepper salt 12 

 premium japanese steam rice | 10  

ramen

tonkotsu soy ramen | pork broth | ibushi pork chashu 28 

spicy miso ramen | pork broth | ibushi pork chashu 30 

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

tokyo shoyu ramen | chicken broth | chicken wonton 28 

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

gluten free noodles available 

dietaries

gluten free  dairy free  vegetarian  vegan 

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

We accept payments using all major credit cards (excluding UnionPay) and EFTPOS. Please note: All 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 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% surcharge applies on all public holidays.