

a drink

|                                                                                                                      |    |
|----------------------------------------------------------------------------------------------------------------------|----|
| Miss Wednesday<br>Shochu, rose & lychees, vanilla & fresh lime                                                       | 28 |
| Hattori Hanzo<br>Bulldog gin, Yuzushu, cucumber, lime & jalapeño                                                     | 28 |
| Sake Master (3 x 30ml)<br>Dassai 45 Daiginjo<br>Kizan Sanban Junmai Ginjo Nama Genshu<br>Uehara Soma no Tengu Nigori | 39 |
| NV Ruinart 'R de Ruinart'<br>Reims, Champagne, France                                                                | 38 |

cold starters

|                                                                                                 |       |
|-------------------------------------------------------------------------------------------------|-------|
| *sydney rock oysters   cucumber vinaigrette   citrus pearl   shiso emulsion 9 (each)            | GF DF |
| *pair with IMA for Oyster Junmai 20/glass 92/carafe                                             |       |
| nori crisps   tuna   kingfish   shichimi   sesame dressing 30                                   | DF    |
| taco   salmon taco or wagyu tartare taco 13 (1pcs)                                              | DF    |
| hiramasa kingfish   lime & jalapeño kosho   coriander infused ponzu 37                          | GF DF |
| scampi sashimi   squid ink cracker   baby cucumber   finger lime (2pcs) 28                      | DF    |
| tuna carpaccio   miso ceviche dressing   nashi pear 37                                          | GF DF |
| new style sashimi   salmon   snapper   scallops   hot sesame oil   ponzu 43                     | GF DF |
| wagyu beef tartare   finger lime   wasabi stem   mentaiko crisp   sesame ginger soy dressing 42 | GF DF |

hot starters

|                                                                                                |           |
|------------------------------------------------------------------------------------------------|-----------|
| edamame   soybeans   nori salt 13                                                              | GF DF V Y |
| miso soup   abura age   spring onion   wakame   sansho pepper 9                                | GF DF     |
| nasu dengaku   grilled eggplant   den miso   sesame   chilli threads 25                        | GF DF V Y |
| roasted abrolhos islands scallops   shiitake rice   mentaiko mayonnaise   nori crisp (2pcs) 28 | GF DF     |
| shumai   steamed banana prawn dumplings   spicy ponzu 30                                       | DF        |
| popcorn shrimp   royal red prawn   yuzu   chilli mayo 34                                       | DF        |
| chicken karaage   nori mayonnaise 29                                                           | GF DF     |
| grilled fremantle octopus   roasted miso capsicum   pickled daikon \$32                        | GF DF     |

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          |

|                                          |       |
|------------------------------------------|-------|
| a glass of Dom Perignon & Iranian caviar | 99    |
| iranian caviar                           | 33/5g |

|                                                                |       |
|----------------------------------------------------------------|-------|
| *sushi set   chef's selection of nigiri (10 pieces) 62         | GF DF |
| *sashimi combo   chef's selection of sashimi (22 pieces) 98    | GF DF |
| *sashimi appetiser   chef's selection of sashimi (8 pieces) 39 | GF DF |
| *pair with Dassai '23' Junmai Daiginjo 36/glass 168/carafe     |       |

sushi rolls

|                                                                                                                    |           |
|--------------------------------------------------------------------------------------------------------------------|-----------|
| kingfish double crunch   jalapeño mayonnaise   coriander   cucumber   tempura crunch   sweet soy   spicy masago 29 | GF DF     |
| spicy tuna   togarashi   tempura crunch   chilli & sesame oil 29                                                   | GF DF     |
| chirashi maki   salmon   tuna   kingfish   omelette   sesame leaf   burdock   cucumber   ikura 29                  | GF DF     |
| spider maki   fried soft-shell crab   cucumber   tobiko   chives 29                                                | GF DF     |
| s express   tempura scallops   jalapeno mayonnaise   cucumber   seared salmon   unagi sauce 30                     | GF DF     |
| vegetable roll   inari   nanban burdock   pickled radish   avocado   shiitake furikake 25                          | GF DF V Y |

mains

|                                                                                                                 |        |
|-----------------------------------------------------------------------------------------------------------------|--------|
| vegetable tempura   tentsuyu dipping sauce 30                                                                   | GF V Y |
| *miso glazed 'glacier 51' toothfish   nanban shiitake 74                                                        | GF DF  |
| *pair with Natsu No Omoide 2000 Junmai 33/glass 150/carafe                                                      |        |
| ben collison coral trout shio yaki   umami broth   wood ear mushroom   cherry tomatoes   mizuna 56              | GF DF  |
| brolos rock lobster   crustacean butter   garlic shoots 72                                                      | DF     |
| teriyaki gippsland lamb chops   basil miso 45                                                                   | GF DF  |
| binchoyaki dry-aged wollemi duck breast   nanban shimeji   edamame puree   umeshu jus 56                        | GF DF  |
| 200g o'connor beef tenderloin superior MB 5+   wasabi mustard jus   buckwheat puree   chargrilled eschallots 90 | GF DF  |
| 200g ranger valley wagyu striploin MB5+   yakiniku sauce   shio or tare seasoning 90                            | GF DF  |
| 250g blackmore wagyu scotch fillet MB9+   yakiniku sauce   oroshi ponzu 195                                     | GF DF  |
| 800g ranger valley wagyu Tbone MB7+   wasabi chimichurri   sesame dressing   yakiniku sauce \$350               | GF DF  |

sides

|                                                                     |           |
|---------------------------------------------------------------------|-----------|
| crispy potatoes   wasabi peas   snow pea tendrils 18                | GF DF V Y |
| house salad   radicchio   gem   ginger soy vinaigrette 18           | GF DF V Y |
| crispy brussels sprouts   spicy vinaigrette 23                      | GF DF V Y |
| chargrilled sugarloaf cabbage   miso butter   spicy sesame seeds 22 | GF DF V Y |
| steamed rice 8                                                      | GF DF V Y |

GF gluten free | DF dairy free | V vegetarian | Y vegans

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

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 holiday



## 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*

upgrade dessert to dragon egg | 19pp

### chef's tasting menu

wagyu beef sashimi | spanner crab tart  
paspaley pearl meat ceviche  
miso glazed 'glacier 51' toothfish  
chef's selection nigiri  
ranger valley wagyu striploin MB5+  
crispy brussels sprout  
lemon myrtle meringue shard  
185pp

*premium matching beverage | 165pp*

upgrade dessert to dragon egg | 19pp

*all set menus must be ordered for the whole table*