

a drink

Miss Wednesday Shochu, rose & lychees, vanilla & fresh lime	28
Hattori Hanzo Bulldog gin, Yuzushu, cucumber, lime & jalapeño	28
Sake Master (3 x 30ml) Dassai 45 Daiginjo Kizan Sanban Junmai Ginjo Nama Genshu Uehara Soma no Tengu Nigori	39
NV Ruinart 'R de Ruinart' 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 woodear mushroom cherry tomatoes mizuna 56	DF GF
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 tendril 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

matchingsake / 80pp

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