

while you decide

renkon chips | nori salt 10 GF DF
(not suitable for coeliac)

edamame | soy beans | pink salt 10 spicy 13 GF DF

miso soup | aburage | spring onion | wakame 9 GF DF

sushi bar GF DF

	nigiri 2pc	sashimi 4pc
tuna	17	32
ora king salmon	15	28
salmon belly	16	29
kingfish	15	27
snapper	13	23
scallop	18	30
eel unagi	18	
jumbo anago sea eel	21	
cuttlefish	13	
avocado	12	

sashimi moriawase - small 8pc 39 - large 16pc 69 GF DF

nigiri moriawase - 8pc 44 GF DF

nigiri salmon 5 ways - salmon nigiri 5pc 31 GF DF

sushi rolls

spicy tuna roll | cucumber | tempura crunch | spicy mayo 32 GF DF

spider maki | tempura soft shell crab | cucumber | spicy mentai | chives 28 GF DF
(not suitable for coeliac)

s-express | scallops | cucumber | seared salmon | sweet soy 29 GF DF

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

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

sake classics | \$135pp

miso soup

salmon & snapper sashimi crisps | 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

pacific oysters | red yuzu kosho | house ponzu 15 (2pcs)

hiramasa kingfish | lime & jalapeño kosho | house ponzu 30 GF DF

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

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

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

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

sashimi ceviche | apple | coriander | mustard soy 32 GF DF

ibushi salmon carpaccio | soy marinated | smoked oil | miso cream 30 GF DF

hot

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

popcorn shrimp | tempura prawn | spicy yuzu mayonnaise 33 DF

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

pork katsu bao | teriyaki sauce & mustard mayo 19 (1pc) DF

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

toothfish katsu bao | teriyaki sauce & mustard mayo 21 (1pc) DF

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

crispy tofu | teriyaki sauce | pickled ginger | bonito flakes 19 GF DF
(not suitable for coeliac)

chicken karaage nanban | japanese tartar mayo | cabbage 29 GF DF
(not suitable for coeliac)

tempura

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

moreton bay bug tempura | red onion | amazu ponzu 44 DF

mains

glacier 51 toothfish saikyo miso yaki | pickled rakkyo 65 GF DF

600g ranger valley t-bone mb5 | yakiniku tare | wasabi salt 175 GF DF

200g range valley wagyu strip loin mb5 | yakiniku tare | wasabi salt 75 GF DF

300g range valley wagyu scotch fillet mb7 | yakiniku tare | wasabi salt 108 GF DF

hawkesbury ginger soy chicken | ume sour dipping sauce 41 GF DF
(not suitable for coeliac)

wagyu fried rice | onion | tobiko | egg | lettuce 36 GF DF

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

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

gippsland jingisukan lamb chops | soy maple marinade (3pc) 51 GF DF

sides

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

broccolini | miso cream | black pepper 23 GF DF

sansai soba noodle salad | agedama | pickled wasabi | kombu mentsuyu 16 DF

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

chat potato | aonori garlic salt 12 GF DF

premium japanese steam rice | 8 GF

ramen

tonkotsu soy ramen | pork broth | ibushi pork chashu 28 DF

spicy miso ramen | pork broth | ibushi pork chashu 30 DF

abura ramen | dry noodles | seared wagyu | onsen egg | coriander 28 DF

tokyo shoyu ramen | chicken broth | chicken wonton 28 DF

ebi miso ramen | prawn bisque | bug prawn meat 32

gluen free noddles available GF

Dietaries

gluten free GF dairy free DF vegetarian V vegan V

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.