

SUSHI BAR					
Nigiri 2pc Sashimi 4pc			Nigiri 2pc Sashimi 4pc		
Tuna Akami	17	31	Sea Eel Anago	17	-
Blue Fin Tuna Toro	52	104	Cuttlefish Ika	15	22
Ora King Salmon Shake	16	29	Snapper Tai	15	24
Salmon Belly Shake Toro	17	30	Scallop Hotate	15	28
Kingfish Hamachi	15	28	Scampi	48	94
Kingfish Belly	17	29			
			Add white sturgeon caviar	33/5g	
Sushi Set Chef's Selection Of Nigiri (10 Pcs)				64	
Sashimi Combo Chef's Selection Of Sashimi (22 Pcs)				99	
Sashimi Appetiser Chef's Selection Of Sashimi (8 Pcs)				40	

COLD STARTERS					
Sydney Rock Oysters Mandarin Vinaigrette • Citrus Pearl • Shiso Emulsion *Pair With IMA For Oyster Junmai 20 / Glass 92 / Carafe				9 Ea	
Nori Crisps Tuna • Kingfish • Shichimi • Sesame Dressing				31	
Taco Salmon Taco Or Wagyu Tartare Taco (1pcs)				14	
Hiramasa Kingfish Lime & Jalapeño Kosho • Coriander Infused Ponzu				38	
Snapper Sashimi Rice Cracker • Mango Puree (2pcs)				29	
Tuna Carpaccio Miso Ceviche Dressing • Nashi Pear				38	
New Style Sashimi Salmon • Snapper • Scallops • Hot Sesame Oil • Ponzu				45	

SUSHI ROLLS					
Kingfish Double Crunch Jalapeño Mayonnaise • Coriander • Cucumber • Tempura Crunch • Sweet Soy • Spicy Masago				30	
Spicy Tuna Togarashi • Tempura Crunch • Chilli & Sesame Oil				30	
Spider Maki Fried Soft Shell Crab • Cucumber • Tobiko • Chives				30	
S Express Tempura Scallops • Jalapeno Mayonnaise • Cucumber • Seared Salmon • Unagi Sauce				31	
Vegetable Roll Inari • Nanban Burdock • Pickled Radish • Avocado • Shiitake Furikake				26	
Wagyu Beef Asparagus • Smoked Shishito Pepper • Kizami				38	

HOT STARTERS					
Edamame Soy Beans • Nori Salt				14	
Miso Soup Abura Age • Spring Onion • Wakame • Sansho Pepper				10	
Nasu Dengaku Grilled Eggplant • Den Miso • Sesame • Chilli Threads				26	
Roasted Abrolhos Islands Scallops Shiitake Rice • Mentaiko Mayonnaise • Nori Crisp (2pcs)				29	
Shumai Steamed Prawn Dumplings • Spicy Ponzu				31	
Popcorn Shrimp Royal Red Prawn • Yuzu • Chilli Mayo				35	
Chicken Karaage Nori Mayonnaise				30	
Skull Island Tiger Prawn Shiso Butter • Crustacean Oil • Yuzu (2pcs)				34	

MAINS					
Assorted Tempura Tentsuyu Dipping Sauce				36	
Miso Glazed ‘Glacier 51’ Toothfish Nanban Shiitake				76	
Ben Collison Coral Trout Shio Yaki Umami Broth • Woodear Mushroom • Cherry Tomatoes • Mizuna				58	
Teriyaki Gippsland Lamb Chops Basil Miso				47	
Binchoyaki Dry-Aged Wollemi Duck Breast Nanban Shimeji • Edamame Puree • Umeshu Jus				58	
200g O’connor Beef Tenderloin Superior Mb 5+ Wasabi Mustard Jus • Buckwheat Puree • Chargrilled Eschallots				92	
200g Carrara Wagyu Striploin Mb6+ Yakiniku Sauce • Shio Or Tare Seasoning				92	
250g Blackmore Wagyu Scotch Fillet Mb9+ Yakiniku Sauce • Oroshi Ponzu				200	
800g Ranger Valley Wagyu T-Bone Mb7+ Wasabi Chimichurri • Sesame Dressing • Yakiniku Sauce				360	

SIDES					
Crispy Potatoes Wasabi Peas • Snow Pea Tendril		19	Chargrilled Sugar loaf Cabbage Miso Butter • Spicy Sesame Seeds		24
House Salad Radicchio • Gem • Ginger Soy Vinaigrette		19	Cauliflower Blossom Teriyaki Sauce • Dancing Itogaki		20
Crispy Brussels Sprouts Spicy Vinaigrette		24	Steamed Rice		9