



chef's selection

wagyu taco

avocado nori paste

new style sashimi

salmon | snapper | scallop | sesame oil | ponzu

popcorn shrimp

chilli yuzu mayonnaise

shumai

red royal prawn | spicy ponzu

miso glazed 'glacier 51' toothfish

den miso | pickles

house salad

raddichio | gem | ginger soy vinaigrette

ranger valley wagyu striploin 200g

konbu nori salt

crispy brussels sprouts

spicy vinaigrette

dragon egg

passionfruit curd | banana mousse | passionfruit gelee | hazelnut crunch | miso
caramel

patrons with food allergies or dietary requirements, please inform your waiter prior to ordering.
although we will endeavour to accommodate your dietary needs, we cannot be held responsible for traces of allergens.

Credit cards incur a processing fee of Visa & Mastercard or Amex 1.8%
Debit card (Visa & Mastercard) transactions incur a processing fee of 1.4% and EFTPOS 1.15%
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10% discretionary service charge applies to all groups of 6+.
10% surcharge applies on Sundays, 15% on public holidays.