

SUSHI BAR

	Nigiri 2pc	Sashimi 4pc		Nigiri 2pc	Sashimi 4pc
Tuna Akami	17	31	Cuttlefish Ika	14	24
Ora King Salmon Shake	16	29	Snapper Tai	15	26
Salmon Belly Shake Harami	16	29	Scallop Hotate	17	30
Kingfish Hiramasa	16	28	See Eel Anago	17	-
Kingfish Belly Harami	16	28	Wagyu	18	-
Sashimi Combo 12 Pieces 58 24 Pieces 99			Sushi Set 10 Pieces 64		

*pair with Dassai '23' Junmai Daiginjo 38 glass / 146 carafe

SUSHI ROLLS

Truffle Salmon Roll Kosho Cream Cheese • Avocado • Baby Shiso	29
Spicy Tuna Pickled Daikon • Sesame Leaf • Chilli Furikake	28
Spider Maki Soft-Shell Crab • Tosazu Daikon • Avocado • Cucumber	27
Qld Tiger Prawn Avocado • Miso Mayonnaise • Nori Tenkasu	29
Vegetable Roll Asparagus Tempura • Sweet Tofu Kombu Paper • Nori Kosho	23

COLD STARTERS

Sydney Rock Oysters Shiro Wine Vinaigrette • Eshallots	8 ea
Salmon Taco Mentaiko Mayonnaise	17
Wagyu Taco Avocado Nori Paste	19
Cucumber Pickles Sesame Seeds • Chilli Threads	13
Hiramasa Kingfish Lime & Jalapeno Kosho • Coriander Infused Ponzu *Pair With Toyo Bijin Junmai Ginjo 'Jundouichizu' 18 Glass / 68 Carafe	29
Sashimi Ceviche White Soy • Green Apple • Coriander	31
New Style Sashimi Salmon • Snapper • Scallop • Hot Sesame Oil • Ponzu	44

RAMEN

Soy Tonkotsu Pork Broth • Ibushi Pork Chashu • Umami Egg	29
Spicy Miso Tonkotsu Pork Broth • Ibushi Pork Chashu • Umami Egg	30
Aburamen Dry Noodle • Aburi Wagyu • Coriander • Onsen Egg	31

Sides For An Additional

Karaage 15 / Popcorn Shrimp 16 / Shumai 14

HOT STARTERS

Miso Soup Tofu • Spring Onion • Wakame	9
Edamame Kombu Oil • Furikake	13
Roasted Abrolhos Islands Scallops Shitake Rice • Mentaiko Mayonnaise	29
Clarence River Baby Octopus Shallot Oil • Chives • Furikake	27
Shumai Steamed Prawn Dumplings • Spicy Ponzu	31
Popcorn Shrimp Vannamei • Yuzu • Chilli Mayonnaise *Pair With Hakugyokuko Junmai Ginjo Yamahai Nama 23 Glass / 85 Carafe	35
Chicken Karaage Yuzu Mayonnaise	30
Seasonal Vegetable Tempura Japanese Sweet Potato • Pumpkin • Renkon • Eggplant	29
Agedashi Tofu Crispy Tofu • Snow Pea Sprouts • Baby King Oyster Mushrooms	25

MAINS

Miso Glazed 'Glacier 51' Toothfish Den Miso • Pickles *Pair With Ine Mankai Red Rice Junmai 25 Glass / 95 Carafe	76
Char Grilled Coral Trout Crustacean Butter • Harissa Oil	55
Aylesbury Aged Duck Breast Candied Davidson Plum • Charred Shallot	57
Teriyaki Lamb Chops Teriyaki • Basil Miso	53
Ranger Valley Wagyu Striploin Mb5+ 200g Kombu Salt	96
Riverine Beef Short Rib Mb2+ 300g Slow Cooked • Sesame Yakiniku	66
2GR Wagyu Ribeye Mb9+ 550g Wasabi Chimichurri	230
Sauces For An Additional 5 Wasabi Chimichurri / Sesame Yakiniku / Crustacean Butter / Basil Miso	

SIDES

House Salad Radicchio • Gem • Ginger Soy Vinaigrette	19
Nasu Dengaku Grilled Eggplant • Nori Miso	24
Crispy Brussels Sprouts Spicy Vinaigrette	24
Wagyu Fried Rice Soft Steamed Egg • Shichimi • Nori	46
Lobster Fried Rice Brolos Rock Lobster • Tobiko	48
Steamed Rice	9

We Accept Payments Using All Major Credit Cards (Excluding Unionpay) And Eftpos. Please Note Visa Mastercard & Amex Credit Card Transactions Incur A Processing Fee Of 1.8%. Debit Card (Visa & Mastercard) Transactions Incur A Processing Fee Of 1.4%, & 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 Groups Of 6+. 10% Surcharge Applies On Sundays And 15% Surcharge Applies On All Public Holiday.