

snakku

oysters | ginger | tobiko | finger lime dressing (*pacific 8*) / (*sydney rock 8*) ^{GF}

edamame | soy beans | pink salt 14 (*spicy 15*) ^{GF V}

spanner crab toast 2pc | yuzu butter | red radish | chives 29

shumai | steamed prawn dumpling | chilli ponzu 31

misoyaki scallop 1pc | butter | jalapeno | tobiko | shiitake 12

nori crisps 4pc | tuna | kingfish | chive | shichimi sesame dressing 32

ora king salmon tacos 2pc | yarra valley salmon caviar
avocado purée | truffle oil | lime zest 36

nigiri & sashimi

	nigiri 2pc	sashimi 4pc
tuna akami	19	33
ora king salmon shake	16	29
salmon belly shake toro	17	31
kingfish hamachi	15	28
kingfish belly	19	33
snapper tai	15	28
scallop hotate	17	31
prawn ebi	14	22
ikura salmon roe	19	33

sushi set | chef's selection of nigiri 8pc 56 ^{GF}

sashimi appetizer | chef's selection of sashimi 10pc 52 ^{GF}

sashimi combo | chef's selection of sashimi 21pc 90 ^{GF}

elevated raw

beef tartare | sweet potato chips | quail parfait | egg gel | umeboshi 36 ^{GF}

hiramasa kingfish | coriander infused ponzu | jalapeño & lime kosho 32 ^{GF}

cape grim beef tataki | sansho | shiitake | wakame | shiso dressing 36

salmon tataki | edamame tofu puree | kizami ponzu | dill oil 29 ^{GF}

set-menu

sake classics

139pp | 5 courses

nori crisps
hiramasa kingfish

shumai
popcorn shrimp

glacier 51 toothfish
house salad

cape grim short rib
miso soup

chefs selection dessert

chef's tasting

169pp | 7 courses

sashimi selection

beef tartare crisp

shumai

glacier 51 toothfish
house salad

cape grim tenderloin
brussels sprouts

sushi nigiri & miso soup

gato shokora

dragon egg upgrade | 19pp

maki

salmon avocado | sweet soy glazed | mayonnaise | baby shiso 29 ^{GF}

spicy tuna | shiso | daikon | tempura crunch | chilli threads 29 ^{GF}

brolos rock lobster | tobiko | spicy mayonnaise | cucumber | chives 36 ^{GF}

tensai maki | inari tofu | avocado | shiso leave | plum paste 26
shiitake mushroom | cucumber ^{GF V V}

^{GF} gluten free** ^V vegetarian ^V vegan

**Gluten-Free Advisory - Kitchen with shared environment

^{GF} dishes made with **gluten-free** ingredients, **not** suitable for guests with **coeliac** disease or severe gluten allergies. 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.

tempura & agemono

agedashi tofu | fried tofu | tentsuyu 29
king brown mushroom | snow pea sprouts ^{GF V V}

popcorn shrimp | yuzu | chilli mayonnaise 35

vegetable tempura | tentsuyu | daikon 32 ^{V V}

chicken karaage | yuzu mayonnaise 27 ^{GF}

nasu dengaku | eggplant | den miso 28 ^{GF V V}

robata

teriyaki lamb chops 3pc | basil miso | sesame seeds 45

chargrilled fremantle octopus | dashi mayo | lime | celery pickles | dill oil 49

robbins island wagyu striploin MS9+ 200g | ponzu | yakiniku sauce 125 ^{GF}

sumibi tori | grilled chicken | quail foie gras | spring onion relish 36
crispy wonton skin

larger plates

miso glazed glacier 51 toothfish | den miso | pickles 68

aylesbury duck breast | ginger & yuzu sauce | shimeji mushroom 59 ^{GF}

cape grim short rib | baby spinach | pine nuts | sesame garlic sauce 59 ^{GF}

cape grim tenderloin MB2+ 200g | foie gras | shio kombu butter 78

sides

house salad | radicchio | gem | wakame | endive | wafu dressing 19 ^{GF V V}

steamed rice 9 ^{GF V V}

roasted cauliflower | tofu sesame sauce 25 ^{V V}

crispy brussels sprouts | spicy vinaigrette | spring onion 25 ^{GF V V}

miso soup | spring onion | sansho | wakame 9 ^{GF V}