

SAKÉ

COLD STARTERS

Sydney Rock Oysters Mandarin Vinaigrette • Citrus Pearl • Shiso Emulsion A *Pair With IMA For Oyster Junmai 21/Glass 95/Carafe	9 Ea
Taco Salmon Taco Or Wagyu Tartare Taco I	15 Ea
Nori Crisps Tuna • Kingfish • Shichimi • Sesame Dressing (4pcs) A	32
Hiramasa Kingfish Jalapeño • Lime Kosho • Coriander Infused Ponzu A	36
Snapper Ceviche Rice Cracker • Mango Puree (2pcs) I	30
Tuna Carpaccio Miso Ceviche Dressing • Nashi Pear A	39
New Style Sashimi Salmon • Snapper • Scallops • Hot Sesame Oil • Ponzu I	46
Wagyu Beef Tartare Finger Lime • Kizami Wasabi • Mentaiko Crisps • Sesame Ginger Soy	46

SUSHI BAR

	Nigiri 2pc	Sashimi 4pc		Nigiri 2pc	Sashimi 4pc
Tuna Akami A	18	32	Sea Eel Anago I	18	-
Blue Fin Tuna Toro I	54	108	Cuttlefish Ika A	17	26
Ora King Salmon I	17	30	Snapper Tai I	16	25
Salmon Belly I	19	32	Scallop Hotate I	18	32
Kingfish A	17	29	Scampi A	50	98
Kingfish Belly A	19	31			
			Add white sturgeon caviar	33/5g	

Sashimi Appetiser M

8 Pieces | 42

Sashimi Combo M

22 Pieces | 101

Sushi Set M

10 Pieces | 68

*Pair With Dassai '23' Junmai Daiginjo 36/Glass 168/Carafe

SUSHI ROLLS

Kingfish Double Crunch Jalapeño Mayonnaise • Coriander • Cucumber • Tempura Crunch • Sweet Soy • Spicy Mentaiko A	30
Spicy Tuna Togarashi • Tempura Crunch • Chilli • Sesame Oil A	30
Spider Maki Fried Soft Shell Crab • Cucumber • Tobikko • Chives I	30
S Express Tempura Scallops • Jalapeño Mayonnaise • Cucumber • Seared Salmon • Sweet Soy I	33
Wagyu Beef Asparagus • Chargrilled Green Capsicum • Kizami Wasabi	42
Vegetable Roll Inari • Nanban Burdock • Pickled Radish • Avocado • Shiitake Furikake	28

HOT STARTERS

Edamame Soy Beans • Nori Salt	14
Miso Soup Abura-age • Spring Onion • Wakame • Sansho Pepper	10
Nasu Dengaku Grilled Eggplant • Dengaku Miso • Sesame • Chilli Threads	26
Roasted Abrolhos Islands Scallops Shiitake Rice • Mentaiko Mayonnaise • Nori Crisp (2pcs) A	30
Shumai Steamed Prawn Dumplings • Spicy Ponzu (6pcs) A	34
Popcorn Shrimp Tempura Prawn • Yuzu • Chilli Mayonnaise A	38
Chicken Karaage Nori Mayonnaise	32
Grilled Fremantle Octopus Roasted Miso Capsicum Puree • Pickled Daikon A	36

MAINS

Assorted Tempura Tentsuyu Dipping Sauce A	40
Brolos Rock Lobster Kanimiso Butter • Garlic Shoots A	78
Miso Glazed 'Glacier 51' Toothfish Hoba Leaf • Nanban Shiitake I	79
Ben Collison Coral Trout Shio Yaki Umami Broth • Woodear Mushroom • Cherry Tomatoes • Mizuna A	64
Teriyaki Gippsland Lamb Chops Basil Miso Sauce (3pcs)	54
Binchoyaki Dry-Aged Wollemi Duck Breast Nanban Shimeji • Edamame Puree • Umeshu Jus	62
200g O'Connor Beef Tenderloin Superior Mbs5+ Wasabi Mustard Jus • Dutch Cream Potato Purée	86
200g Lockyer Valley Wagyu Striploin Mbs6+ Yakiniku Sauce • Shio Or Tare Seasoning	95
250g Blackmore Wagyu Scotch Fillet Mbs9+ Yakiniku Sauce • Oroshi Ponzu	210
800g Lockyer Valley T-Bone Mbs7+ Wasabi Chimichurri • Oroshi Ponzu • Yakiniku Sauce	360

SIDES

Crispy Potatoes Wasabi Peas • Snow Pea Tendrils	19	Chargrilled Sugarloaf Cabbage Miso Butter • Spicy Sesame Seeds	26
House Salad Radicchio • Gem • Ginger Soy Vinaigrette	19	Cauliflower Blossom Teriyaki Sauce • Dancing Itogaki	20
Crispy Brussels Sprouts Spicy Vinaigrette	24	Steamed Rice	9

A - SEAFOOD SOURCED IN AUSTRALIA

I - SEAFOOD SOURCED INTERNATIONALLY

M - SEAFOOD FROM MIXED SOURCES

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 (Cisa & 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.