

## OMAKASE

MINIMUM 2 PEOPLE

'Trust us'. A feast of dishes to share selected by the chefs. 59pp

'Deluxe Edition' of our killer dishes 75pp

## IZAKAYA SNACKS

### SMALL SHARE PLATES

- Lotus chips, nori cracker, wasabi salt 7
- Charred edamame, salted kombu butter, lime 8
- Japanese slaw, sake compressed citrus, ginger vinaigrette 8
- Sticky corn ribs, chipotle miso jam, rice puff, togarashi 15
- Salt crusted daikon, warm soy broth, chilli soy tare 15
- Tempura portobello mushroom bao, brown butter sauce 18
- Chicken karage bao, yuzu kosho mayo, slaw 18
- Tacoyaki croquette, savory mayo, bulldog sauce 17
- Deep fried kimchi, bone marrow & pork gyoza, Konjac noodle 16
- Enoki rolled Wagyu beef tempura, wasabi salt, ponzu 19

## RAW & UNPLUGGED

- Kohlrabi sashimi, roasted pumpkin puree, kombu oil 14
- Miso marinated tuna, nori tapioca cracker, black garlic mayo 16
- Kingfish sashimi, grapefruit, red kosho, puff rice 23
- Smoking trout, candied lemon aspen and wakame salad, wasabi stalks 24
- Red sea bream ceviche, Tiger's milk, pickled fennel, plum 24

## THINGS ON STICKS

2 PER SERVE

- Grilled King Brown mushroom, smoky soy glaze 14
- Negima yakitori, house made tare, chicken skin crisps 16
- Yuzu miso glazed pork skewers, pickled onion, shallot salad 16
- Chicken tsukune, marinated egg yolk, sansho pepper oil 16
- Grilled bonito, chipotle miso, wasabi soy 16
- Grilled King Prawn, lime miso tare 16

## MAIN STAGE

### LARGER SHARE PLATES

- Green tea soba noodle salad, shiso, spring onion dashi 22
- Agedashi tofu with katsuobushi crust, shiitake mushroom, soy broth 24
- Poached snapper, yuzu fish broth, torched wombok, autumn herbs 32
- Wok smoked kimchi, bone marrow, yaki udon 25
- Sake miso chicken, sticky burdock, lotus root 28
- Fried caramelised pork hock, sweet apple jam, nori wakame sauce 30
- Double cooked lamb leg, miso lamb jus, roasted eggplants, herb salad 38

## RICE

- 'Chahan' Japanese fried rice: pork floss 16 fish floss 16
- Steamed rice 4

## ENCORE

- White peach custard, fermented peach sauce and sorbet 16
- Matcha ganache with puff rice chocolate crumb and apple sorbet 16
- Black sesame chocolate brownie, caramelised banana pudding and yuzu jelly 16
- Kid Kyoto sweet taster 14pp

Some of our menu items may contain or come into contact with **wheat, eggs, peanuts, tree nuts, and milk**. If you have any known allergies please alert our team before ordering.  
A 10% surcharge will be applied on Public Holidays. A 1.5% credit card fee applies at all other times.