

sushi bar

	nigiri 2pc	sashimi 4pc
tuna akami	12	22
saikou salmon shake	10	18
salmon belly shake toro	12	24
kingfish hamachi	12	20
eel unagi	10	-
prawn ebi	14	24
snapper tai	10	18
salmon roe ikura	14	22
scallop hotate	12	34
flying fish roe tobiko	7	-
omelette tamago	6	10

sushi set | chef's selection of nigiri (10 pieces) | miso soup 42 GF DF

sashimi combo | chef's selection of sashimi (22 pieces) 68 GF DF

sashimi appetiser | chef's selection of sashimi (8 pieces) 26 GF DF

sushi rolls

kingfish double crunch | jalapeño mayonnaise | coriander | cucumber | tempura crunch | sweet soy | spicy masago 21 GF DF

spicy tuna | togarashi | tempura crunch | chilli & sesame oil 19 GF DF

spider maki | fried soft shell crab | cucumber | spicy tobiko | chives 21 GF DF

s express | tempura scallops | jalapeno mayonnaise | cucumber | seared salmon | witlof | unagi sauce 24 GF DF

vegetable roll | braised eggplant tempura | pickled radish | shiitake 16 DF V Y

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

all credit card transactions incur a processing fee of 1.0% to 1.5% all debit cards incur a processing fee of 0.5% to 1.0% all EFTPOS no charge. "Tap and Go" incurs debit/credit card fee a 10% discretionary service charge applies to all groups of 8+ 10% surcharge applies on Sunday 15% surcharge applies on all public holidays A \$2 fee will be charged for extra sauces and ginger

set menus

chef's omakase

6 course | 89pp

beverage matching available at an additional price

chef's new classics

nori crisps | hiramasa kingfish

shumai | popcorn shrimp

salmon shio yaki

zabaton wagyu rump cap

goma

min 2 people | 99pp

upgrade to a dragon egg for an additional \$16 pp

set menus must be ordered for the whole table

set menu last orders:

lunch 2pm

dinner 8pm | 9pm friday & saturday

hot starters

miso soup | aburage | spring onion | wakame | sansho pepper 6 GF DF

edamame | soy beans | nori salt 9 GF DF V Y

roasted scallops | shiitake rice | mantai mayonnaise | nori crisp (2pc) 20 GF DF

agedashi tofu | nori | tentsuyu sauce | dancing bonito 14 GF DF V Y

vegetable tempura | tentsuyu sauce 18 DF V Y

nasu dengaku | grilled eggplant | den miso | sesame | chilli threads 16 GF DF V Y

shumai | steamed prawn dumplings | spicy ponzu 21 DF

popcorn shrimp | yuzu | chilli mayonnaise 26 DF

chicken karaage | mentai mayonnaise 19 GF DF

spicy pork gyoza | pickled cabbage 25 DF

mains

miso glazed 'glacier 51' toothfish | den miso | pickled onion 58 GF DF

teriyaki lamb chop | basil miso 38 GF DF

toothfish tempura | amazu ponzu | red onion 38

wagyu brisket wrappers | ume miso | crispy onion | coriander 59 DF

miso chicken | den miso | king oyster mushrooms | basil ponzu | nori mayonnaise 42 GF DF

pan seared duck breast | crispy onion | sansho pepper soy 39 GF DF

200g tajima wagyu striploin | yakiniku tare 75 GF DF

cold starters

nori crisps | tuna | kingfish | togarashi | sesame dressing 24 DF

tacos set | sashimi taco | wagyu tartare taco 22 DF

hiramasa kingfish | lime & jalapeño kosho | coriander infused ponzu 28 GF DF

oysters | wakame dressing | spicy ponzu | shiso salsa 5.5 (each) GF DF

white-soy snapper | radish | baby chives | truffle & white soy dressing 28 DF

sashimi ceviche | watermelon | charred corn | jalapeño |

spicy lemon dressing 28 DF

new style sashimi | salmon | snapper | scallops | hot sesame oil | ponzu 38 GF DF

crispy japanese tostadas 5 V DF



sides

corn | chives | kombu butter 10 GF DF V Y

steamed rice 6 GF DF V Y

house salad | radicchio | gem | wakame | endive |

ginger soy vinaigrette 14 GF DF V Y

seaweed salad | assorted seaweed | ginger dressing | ginger chips 14 GF DF V Y

crispy brussels sprouts | kimchi vinaigrette 14 GF DF V Y