

## sushi bar

nigiri 2pc    sashimi 4pc

tuna akami	12	22
saikou salmon shake	10	20
salmon belly shake harami	12	22
kingfish hiramasa	12	22
kingfish belly hiramasa harami	12	22
snapper tai	12	22
scallop hotate	12	22
cuttlefish ika	10	18
scampi tenaga ebi	15	25
wagyu	15	-
eel unagi	10	-

sashimi moriawase  
small (16 pieces) 54 | large (26 pieces) 82

sushi moriawase  
small (10 pieces) 39 | large (18 pieces) 72



## sushi rolls

dragon ash roll | salmon two ways | spicy mayonnaise | crispy onion 23

dynamite | spicy tuna | pickled daikon | shiso 19  

spider maki | soft-shell crab | avocado | daikon | ponzu 21  

prawn tempura | banana prawns | masago | arare 21 

vegetable roll | asparagus tempura | sweet tofu  
soybean paper | yuzu gel 16   

## set menu

### chef's new classics

99pp | min 2 people

nori crisps | hiramasa kingfish  
beef tataki | popcorn shrimp  
miso glazed toothfish | house salad  
berkshire pork cutlet  
yuzu sorbet  
goma

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

set menus must be ordered for the whole table



## cold starters

oysters | ginger | finger lime | tobiko 33  

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

tacos | ask your waiter for today's selection 8

hiramasa kingfish | coriander infused ponzu | lime & jalapeño kosho 23  

new style sashimi | salmon | snapper | scallop | hot sesame oil | ponzu 38  

white soy snapper | white soy dressing | sesame 23  

beef tataki | shiso dressing | crispy potato | chives 29 


## hot starters

edamame | soy beans | nori powder 9    



miso soup | tofu | spring onion | wakame 6  

nasu dengaku | grilled eggplant | den miso 16    

vegetable tempura | tentsuyu dipping sauce 18 


steamed prawn dumpling | shumai | wari ponzu 21 

popcorn shrimp | chilli mayonnaise | yuzu dressing 26 

chicken karaage | yuzu mayonnaise 19  

roasted scallops | shiitaki rice | mentaiko mayonnaise | nori 30 3pc  



## mains

miso glazed 'glacier 51' toothfish | den miso | pickles 59  

barramundi shio yaki | buckwheat | wakame salad 32 

japanese curried spatchcock | steamed broccolini | teriyaki sauce 39

berkshire pork cutlet | ginger koji | okinawa glaze | yuzu marmalade 42  

zabuton wagyu david blackmore 200g | kombu | nori 79  

cape grim short rib bo ssam | baby gem lettuce | pickled cabbage  
spicy spinach | confit garlic | tabayan sauce 46  

wagyu fried rice | poached egg | shichimi | nori 36  

aka miso lamb chop | wasabi chimichurri 24 2pc  

rangers valley wagyu skewers | sesame glaze | bok choy 20 2pc  

## sides

crispy brussels sprouts | kimchi vinaigrette 19    

chargrilled cabbage | miso butter | spicy sesame | tuna flakes 18  

heirloom tomatoes | tofu cream | kombu powder | shiso oil 19   

house salad | radicchio | gem | wakame | endive  
ginger soy vinaigrette 14    

steamed rice 6

 Gluten Free     Dairy Free     Vegan     Vegetarian

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.

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