

sushi bar GF DF

	nigiri 2pc	sashimi 4pc
tuna akami	10	18
saikou salmon shake	8	16
salmon belly shake toro	10	16
kingfish hamachi	10	16
kingfish belly hamachi harasu	11	18
snapper tai	8	14
scallop hotate	10	18
flying fish roe tobiko	6	8
avocado nori seaweed	8	

sashimi moriwase - small 8pc 22 - med 16pc 44 - large 24pc 66 GF DF

nigiri moriwase - small 5pcs 21 - large 10 pcs 39 GF DF

sushi rolls

red samurai | avocado cream | spicy tuna | green chilli 19 GF DF

spider maki | fried soft shell crab | cucumber | spicy masago | chives 19 GF DF
(not suitable for coeliac)

s express | tempura scallops | cucumber | seared salmon | unagi sauce 22 GF DF
(not suitable for coeliac)

kingfish crunch | kingfish | tenkasu | cucumber | coriander | unagi sauce | tobiko 19 GF DF

V Y pink lady | asparagus | tempura crunch | avocado | takuan | pickled beets | yuzu gel 16 GF DF

ramen bowls

tonkotsu soy ramen | pork chashu | umami egg and bamboo shoot 23

spicy miso ramen | pork chashu | umami egg and bamboo shoot 23

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. Please note that some dishes may need to be modified

set menu

new classics | \$99pp

nori crisps | hiramasa kingfish

grass fed beef tataki | popcorn shrimp

salmon miso yaki | wafu salad

wagyu strip loin | miso soup

soft serve

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

set menus must be ordered for the whole table

cold tastings

sydney rock oysters | red shiso sorbet 11 (2pcs) GF DF

V sashimi taco | salmon | avocado cream | jalapeño & tomato salsa 24 (3pc) GF DF

beef taco | soy braised | avocado cream | shichimi pepper 24 (3pc) GF DF

grass fed beef tartar | crispy rice | honey mustard 16 (4pcs) GF DF
(not suitable for coeliac)

beef tataki | ginger soy | snow peas sprouts | coriander | red onion 22 GF DF

sashimi ceviche | mustard soy | apple | coriander | onion 25 GF DF

wagyu nigiri | miso cream cheese || 18 (2pc) GF DF

hot tastings

V Y edamame | soy beans | pink salt 6 spicy 7 GF DF

miso soup | aburage | spring onion | wakame | sansho pepper 5 GF DF

V Y pork or vege gyoza | steamed or fried | soy vinegar 16 (6pcs) DF

pork katsu bao | teriyaki sauce & mustard mayo 10 (1pc) DF

V Y vege bao | teriyaki sauce & mustard mayo 10 (1pc) DF

signature dishes

hiramasa kingfish | lime & jalapeño kosho | yuzu ponzu 21 GF DF

new style sashimi | salmon | snapper | scallop | nori crisp | sweet ponzu 26 GF DF

shumai | steamed or fried prawn dumplings | spicy ponzu 21 (5pcs) DF

popcorn shrimp | yuzu | spicy mayonnaise 24 DF

glacier 51 toothfish saikyo yaki | renkon pickle 51 GF DF

ginger chicken | hot and sour dipping sauce 33 GF DF
(not suitable for coeliac)

wagyu & prawn fried rice | takuwan | tobiko | egg 28 GF DF

V Y vegetarian fried rice | takuwan | cabbage | beans | spring onion 23 GF DF

wagyu strip loin | chat potatoes | wagyu teriyaki 51 GF DF

chicken karage | sansho salt 23 GF DF
(not suitable for coeliac)

tempura

V Y nasu dengaku | tempura eggplant | den miso | ito togarashi 17 DF

lobster tempura | jalapenos | amazu ponzu 32 DF

V Y crispy tofu | teriyaki sauce | pickled ginger | bonito flakes 16 GF DF

(not suitable for coeliac)

sides

V Y spicy brussel sprouts | kimuchi vinaigrette 18 GF DF

(not suitable for coeliac)

V Y wafu salad | soba | petite panache lettuce | tomato | wafu dressing 13 GF DF

V Y seaweed salad | harusame noodles | okra | bean sprouts | sesame dressing 12 GF DF

V Y broccolini | mustard soy | chilli 16 GF DF

dietaries

gluten free GF dairy free DF vegetarian V vegan Y

Possibility to accommodate set menus for vegetarian, dairy and gluten allergies.

Please note that some dishes may need to be modified