

**TO START**

Edamame, smoked soy (gf/df/vg)	9
Oysters, smoked ponzu, white truffle, caviar (gf/pesc)	7 ea
Oysters, fresh lemon (gf/pesc)	6 ea
Wagyu Crispy Bao, iwanori kewpie, wagyu tartare, sesame (df)	21
Japanese chop salad, iceberg, wakame, toasted nori (vg/gf/df)	9
Kingfish sashimi,(8 pieces) konbu tsuyu, chives oil, wasabi (gf/df/pesc)	25

RAW BITES

Tuna tartare sushi cubes (2 per serve), spicy mayo (gf/df/pesc)	19
Hokkaido scallop sushi cubes (2 per serve), aburi white truffle (gf/df/pesc)	19
Prawn tempura sushi cubes (2 per serve) prawn, yuzu kosho, wasabi citrus (df/pesc)	18
Seared salmon sushi cubes (2 per serve) salmon, fermented chilli, soy (df/pesc)	18
Crispy rice sushi bites (6 per serve) chefs selection (gf/df/pesc)	29
Crispy rice avo bites (6 per serve) avocado, kewpie, citrus shichimi, soy (gf/df/veg)	21
Mix sashimi (12 pieces) chefs selection, konbu tsuyu, chives oil, wasabi (gf/df/pesc)	32

SMALL PLATES

Salmon carpaccio, salted cucumber, fermented chilli, pickled radish (df/pesc)	18
Tempura mushroom, white truffle, porcini cream (vg/gf/df)	19
Tuna tataki, wasabi citrus mustard dressing (df/pesc)	26
Prawns and Cod Gyoza, sweet ginger and salted chilli (df, pesc)	22
Pork gyoza, sweet ginger, salted chilli broth	19

THINGS ON STICKS (2 per serve)

Confit chicken thigh, burnt honey glaze (gf/df)	16
Prawns, fermented chilli, dai dai mayo, aonori (df/pesc)	17

A BIT BIGGER

Hibachi Pork belly, burnt honey, roasted sesame cream (df)	26
Chicken Karaage, ginger dressing, black garlic aioli (gf/df)	18
Hibachi Wagyu, teriyaki, cured egg yolk (gf/df)	39
Hibachi Eggplant, miso, Lao Gan Ma (gf/df/veg)	22

SOME SIDE ACTION

Steamed rice (gf/df/vg)	5
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SOMETHIN' SWEET

Mochi bomb, pistachio praline, miso de leche, berries, coconut pandan gelato (gf)	11 ea
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All prices include GST.
Surcharge on all credit cards.
10% surcharge on groups of 7 or more.
12.5% surcharge on public holidays and Sundays.

