rlic & soy vinaigrette & shallot chips

ki **21**
garlic & soy vinaigrette & shallot chips

iche **17**
assorted fresh fish w/ citrus whithe soy sauce

Salad **21**
ed fresh greens w/ sesame soy vinaigrette

ki Salad **21**
ixed fresh greens w/ sesame soy vinaigrette

e Salad **13**
s w/ apricot vinaigrette

MI & NIGIRI SUSHI

e **45**
sashimi w/ 8types of fish (chef's choice)

l **21**
sashimi w/ 5types of fish (chef's choice)

arge **43**
Nigiri sushi (chef's choice)

mall **19**
igiri sushi (chef's choice)

ushi **21**
ared Nigiri sushi (chef's choice)

ROLLS

Tuna Roll **23**
mayo & tempura flake w/ avocado, scallions and
/ fresh tuna and chilli thread

Roll **23**
cucumber, egg & spicy mayonnaise, topped
spicy mayonnaise, tempura flakes

21
cucumber, egg & spicy mayonnaise, topped
on, kingfish, avocado

Roll **21**
h w/ leek mayonnaise, avocado, crab mix, cucumber,
ise and eel sauce, topped w/ crispy leeks

Roll **21**
cucumber, egg, eel sauce & spicy mayonnaise
esh salmon, homemade sesame sauce and dried chilli thread

vn Roll **18**
ucumber, capsicum, jalapeno mayonnaise
eel sauce, sesame mayonnaise & chives

o Roll **18**
er, avocado, jalapeno mayonnaise w/ flyingfish roe

oll **18**
er, avocado, tempura flakes, spicy mayonnaise

ado Roll **18**
mber, avocado, jalapeno mayonnaise w/ flyingfish roe

18
l crab, cucumber, egg, mayonnaise
e

/ Spicy California Roll **16**

3 pcs of deep fried soft tofu or eggplant with shallots & bonito flakes in tempura sauce

Miso eggplant **13**
Deep fried eggplant w/ creamy miso dipping sauces

Crispy Soft Shell Crab **14**
Served w/ citrus fish soy dipping sauce

Lotus Prawn Shumai **16.5**
Prawn scallop & grated lotus root, shallots chilli radish dumpling w/ ponzu dipping sauce

Duck Pancakes **18**
Duck pancakes w/ julienne leeks, chilli & fried crispy shallots, served w/ hacho miso(red) dressing

Miso Soup **3**

Steamed vegetables ser
anchovy butter sauce

Truffle Brussel S
Steamed brussel sprout
to perfection. Served w

Shichimi Calamar
Fresh calamari, lightly c
shichimi & deep fried. S
& wasabi aioli

Teba Gyoza
2 pcs of staffed chicken
yuzu pepper soy sauce

Takoyaki
3 pcs of fried Octopus
with mustard aioli, melt
cheese, nori powder an

Steamed Rice

Char-grilled skewers (2pc per serve)

Wagyu **12**
Grilled wagyu w/ yakiniku sauce

Chicken Yakitori **8**
Grilled chicken thigh w/ yakitori sauce

Pork Belly
Slow cooked pork belly

MAINS share plates

Vegetable Tempura **13**
8 kinds of vegetables

Popcorn Tempura Prawns **20**
Tempura prawns w/ choice of sweet creamy sauce or wasabi aioli

Baked Scallop **22**
Miso, yuzu, cream & truffle oil pan seared scallops with mushrooms

Chilli Prawns **22**
Spicy Crystal Bay prawns with mushrooms

Miso Cod **32**

Miso King Salmon **28**
Oven baked Saikyo Miso marinated Cod or Salmon served w/ buck wheat Risotto with mushroom sauce, fried lotus, yuzu cream

Chicken Kara-age **19**
Marinated & deep fried chicken with mayonnase & lemon

Grilled Chicken Leg **25**
Grilled whole leg chicken served with Miso Caponata(Eggplant,Onion, zucchini, capsicum, cooked tomato) and Mozzarella Cheese with Teriyaki Sauce & wasabi aioli

Wagyu Steak **39**
Sliced wagyu steak served with grilled cocktail tomato, brussel sprout, baby onion and buttered cocktail potato on cereliac puree. Choice of sesame red wine sauce or teriyaki sauce

Ginger Pork **18**
Thinly sliced pork belly pan fried with ginger soy sauce

Miso Citrus Mus
3 kinds of mushrooms
citrus butter

Tempura Zucchi
3 pcs of Homemade p
stuffled Zucchini flowe
then deep fry to perfe

Assorted Tempu
Chef's selection of 3 ki
vegetables, whiting, tig
calamari, deep fried in
w/ bonito soy dipping

Tandoori Barran
Tandoori Barramundi s
buck wheat salad and

Scallop Dynamit
Grilled scallop, prawn a
with creamy sesame m
in a shell

Duck Breast
Served with Mushed C
Yuzu Celeriac Salad Te
Sauce with goat chees

Black Angus St
Black Angus Rump stea
zucchini & Fried garlic
with garlic ponzu& wa

Crispy Pork Bel
Slow cooked pork belly
chilli bean sauce & a b

Lamb cutlets
Pan fried 2 pcs cutlets
& Yakiniku sauce

Bento (LUNCH BOX - Lunch time o