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Edamame, sea salt (W, GF)	6
Vegetable + kombu pickles (W, GF)	7
Miso soup, wakame, tofu, shallot + shiso oil	5
Wood roasted cauliflower, shiitake ketchup, mustard + shiso (W, GF)	12
Miso glazed eggplant, green shallot, coriander + sesame (W, GF)	12
Fried silken tofu, shaved bonito, enoki, bacon dashi (GF, DF)	15



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YF tuna, cucumber + avocado hand roll, fermented chilli + yuzu mayo (GF, DF)	7
Tempura soft shell crab hand roll, pickled daikon radish + tartare (GF, DF)	6
Yarra Valley salmon roe gunkan (GF, DF) 2 pieces	16
Tasmanian sea urchin gunkan (GF, DF) 2 pieces	24
WA wild scampi + blue caviar gunkan (GF, DF) 2 pieces	21
Fraser Isle spanner crab futomaki, dashi bisque + sea grapes (GF, DF) 2 pieces	24



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Traditional sashimi plate served with condiments - Sml/Lg (GF, DF)	29/59
Noosa scallops, kombu dressing, shiso seeds + finger lime (GF, DF)	24
Ora King salmon, yuzu, white soy, bamboo + caramelized tofu (DF)	22
YF tuna tataki, salted cucumber, wakame, ponzu + mandarin kosho (GF, DF)	22
Red kangaroo tartare, shaved bottarga, egg yolk, nashi + shichimi pepper (GF, DF) 🌶️	20



Denotes the spiciest dishes.

GF: Gluten Free, DF: Dairy Free, V: Vegetarian, W: Vegan, YF: Yellow Fin

Please advise your waiter of any food allergies or intolerances.

We will endeavour to cater for specific dietary needs.

We cannot guarantee against traces of allergens.

***1.3% SURCHARGE APPLIES TO ALL CREDIT CARD PAYMENTS**

Covid safe sign in.

As per government regulations please sign in below by opening your camera and scanning the QR code.



Alternatively please ask for assistance.



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Celeriac, black garlic + toasted buckwheat (V, GF, DF)	7
Shishito peppers, teriyaki sauce + toasted sesame (V, GF, DF)	6
Calamari, squid ink + yuzu kosho sauce (GF, DF)	8
Miso glazed toothfish, bonito mayo + shichimi pepper (GF, DF)	24
Chicken thigh, green shallot, chicken fat butter + chicken furikake (GF, DF)	6
Chicken tenderloin, sesame kewpie (GF, DF)	6
Pork Belly, celtic mustard (GF, DF)	9
Wagyu beef, wafu sauce + crispy garlic (GF, DF)	12

* Price is per skewer



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Wagyu beef sando, miso mustard kewpie, bulldog sauce (DF)	18
Barramundi katsu bao burger, bacon, kewpie tartare, pickled jalapeño, Sriracha (DF) 🌶️	16
Mushroom onigirazu, spicy miso mayo, pickled jalapeno, takana, bulldog sauce (W, GF) 🌶️	12



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Fraser Isle spanner crab, udon, kombu butter + shiso seeds	40
Sea Urchin, soba noodles, sea urchin butter, Osetra caviar	45
Wood grilled king prawns, kombu + wasabi butter (GF) 2 pieces	32
Pork cutlet katsu, pickled ginger + cabbage slaw (DF) 300g	32
Yardstick, British Bred, Scotch fillet, ponzu + yuzu sesame (GF, DF) 250g	41
Mayura Station, Signature Series Wagyu, Sirloin MBS 9+(GF, DF) 200g	140



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Nitro frozen miso + chocolate mousse, dulce de leche, honeycomb + blueberries (GF)	15
Mandarin granita, yuzu curd + tofu panna cotta (W, GF, DF)	14
Peanut butter + white chocolate bar, matcha + raspberries (GF)	14