



a-la-carte

		<p> pacific oyster, kombu, bonito dressing [6pc/12pc] / gluten free, dairy free 30/50 pacific oyster, tosazu gel, salmon roe, chive [6pc/12pc] / gluten free 40/60 diced salmon, spicy mayo, tobiko, lime [2pc] / gluten free 15 kingfish, pickled plum, pimento cheese, salsa, shokupan crouton [2pc] 15 king prawn taco, smoked tomato salsa, chicharon, nori, sushi rice [2pc] / gluten free alt. 20 wagyu tartare, puffed rice, egg yolk 'butter', black garlic/ gluten free 22 hiramasa kingfish, seaweed, pear & daikon salad / gluten free, dairy free 35 salmon & tuna tartare, truffled egg yolk, crisp rice / gluten free, dairy free 35 salmon sashimi shoyuzuke, pickled fennel, yuzu, fermented chilli / gluten free, dairy free 35 caviar, pomme souffle, cultured cream [50g/100g] / dairy free alt. 180/275 </p>
raw		
		<p> wagyu skewers 9MB, kalbi marinade, pickled mustard seed [2pc] / gluten free, dairy free 28 eggplant skewers, tare, sansho [2pc] / dairy free, vegan 15 wagyu bao bun, sticky bbq, roast garlic aioli 15 spring rolls, kimchi, queso fresco, whipped kewpie [4pc] / vegetarian 18 pork gyoza, chilli oil, vinaigrette [5pc] / dairy free 20 potato & goats curd pot sticker, shiso vinegar [5pc] / vegetarian 18 mushroom wontons, pickled mustard greens, smoked porcini broth [4pc] / dairy free, vegetarian 20 skull island king prawn toast, coriander emulsion, flying fish roe 20 japanese fried chicken, yuzu kosho mayo, spicy orange miso, lime / gluten free 20 smoked lamb ribs, sichuan pepper, red vinegar caramel / dairy free, gluten free 30 radicchio, ponzu sesame, shaved radish / vegan' 18 french'ish fries, furikake, umami sauce / vegetarian 15 seasonal greens, fried garlic, shao xing / gluten free, vegan 20 </p>
small		
		<p> pure wagyu hanger steak [350g], 9MB, bone marrow butter, hot japanese mustard, jus 90 bbq moreton bay bug, sambal, roti, coconut cream / dairy free 65 braised short rib, burnt onion mole, lotus root, bao buns, lettuce cups / dairy free 85 sweet soy braised pork belly, carrot and yuzu karashi, pearl onion / gluten free, dairy free 59 hibachi grilled half chicken, yaki miso, jerusalem artichoke / gluten free, dairy free 50 silken tofu, spicy mushroom, sesame crema, shallot oil, chinese donut / vegan 38 </p>
large		
		<p> dark chocolate cigars, almond ash, gold dust / gluten free 20 white chocolate mousse, rhubarb, chestnut puree, meringue 18 </p>
dessert		

set menus

menus are for the whole table only

banquets of our finest items to share and explore

add-ons

- + pacific oyster, tosazu gel, salmon roe, chive [6pc/12pc] / gluten free 40/60
- + wagyu skewers 9MB, kalbi marinade, pickled mustard seed [2pc] / gluten free, dairy free 28
- + caviar, pomme souffle, cultured cream [50g/100g] / dairy free alt. 180/275

call him mr. raider

\$89pp

hiramasa kingfish, seaweed, pear and daikon salad / gluten free, dairy free

salmon & tuna tartare, truffled egg yolk, crisp rice / gluten free, dairy free

eggplant skewers, tare, sansho / dairy free, vegan

wagyu bao bun, sticky bbq, roast garlic aioli

hibachi grilled half chicken, yaki miso, jerusalem artichoke / gluten free, dairy free

radicchio, ponzu sesame, shaved radish / vegan

white chocolate mousse, rhubarb, chestnut puree, meringue

call him mr. wrong

\$119pp

hiramasa kingfish, seaweed, pear and daikon salad / gluten free, dairy free

salmon & tuna tartare, truffled egg yolk, crisp rice / gluten free, dairy free

eggplant skewers, tare, sansho / dairy free, vegan

wagyu bao bun, sticky bbq, roast garlic aioli

braised short rib, burnt onion mole, lotus root, bao buns, lettuce cups

seasonal greens, fried garlic, shao xing / gluten free, vegan

french'ish fries, furikake, umami sauce / vegetarian

white chocolate mousse, rhubarb, chestnut puree, meringue

