

a la carte

	sydney rock oyster / <i>gf, df</i>			
	kombu, bonito dressing	[6 pc] 33	[12 pc] 52	
	fermented chilli granita, chives	[6 pc] 38	[12 pc] 54	
	wagyu beef tartare, wasabi cream, cured yolk, truffle, garlic & sesame cracker / <i>gf</i>		[3 pc] 19	
	spicy yellowfin tuna taco, wasabi, avocado crema, coriander		[2 pc] 20	
raw	◆ yellowfin tuna sashimi, soy, goma cream, puffed rice, radish / <i>gf, df</i>		37	
	crab salad roll, crisp nori, shaved apple, ikura, shiso / <i>gf, df</i>		[2 pc] 18	
	kingfish sashimi, toasted nori ponzu, pickled cucumber, sesame / <i>gf, df</i>		34	
	◆ whipped kingfish sandwich crisp, mandarin gel, jalapeño, caviar		[2 pc] 18	
	fried king prawn toast, soy mayo, sesame, lime		[4 pc] 18	
	wagyu beef kushiyaki, wasabi leaf, pickled shallot, fried garlic / <i>gf, df</i>		[2 pc] 28	
	tempura eggplant, miso, black vinegar caramel, tapioca / <i>vg</i>		[5 pc] 18	
	shiitake & spring onion kushiyaki, teriyaki glaze, cashew cream, chilli hair / <i>gf, vg</i>		[3 pc] 16	
	chicken and chives gyoza, white ginger, chinkiang, crunchy chilli, sesame / <i>df</i>		[5 pc] 19	
	potato and goats curd gyoza, kombu dashi, negi / <i>v</i>		[5 pc] 18	
small plates	◆ hibachi grilled king prawns, black garlic, kombu butter / <i>gf</i>		[3 pc] 30	
	szechuan spiced lamb ribs, red vinegar, fried chilli, shiso / <i>gf, df</i>		[5 pc] 29	
	japanese curry fried chicken, miso mayo, tamari glaze / <i>gf, df</i>		[5 pc] 19	
	spring rolls, kimchi, queso fresco, whipped kewpie / <i>v</i>		[4 pc] 18	
	tempura soft shell crab bao, mandarin, cucumber, crunchy chilli / <i>df</i>		[1 pc] 16	
	prawn dim sum, spicy prawn mayo, bonito, crispy wonton / <i>df</i>		[3 pc] 19	
		hibachi grilled swordfish, koji, miso, yuzu oil / <i>df</i>		49
		glazed eggplant, tempura enoki mushroom, miso, sesame, chives / <i>gf, vg</i>		39
		pork cutlet, tonkatsu, shaved cabbage, apple, white ginger / <i>df</i>		58
		red glazed duck breast, charred shallot, shiso, plum jus / <i>gf, df</i>		59
mains	kalbi wagyu brisket mb 8-9+, asian herb salad, shiitake mushroom, braise liquor / <i>gf, df</i>		74	
	◆ wagyu sirloin, ginger shallot relish, mizuna, jus / <i>gf, df</i>		85	
	crispy skin half spatchcock, celeriac, charred spring onion, chilli oil and shallot / <i>gf</i>		52	
	garlic miso noodles, chives, bottarga, lemon		32	
	steamed seasoned rice / <i>gf, vg</i>		8	
	fries, kombu, togarashi, umami / <i>gf, df, v</i>		14	
	smacked cucumber salad, wakame, sesame, chilli crisp / <i>gf, df</i>		16	
	seasonal greens, fried garlic, shao xing / <i>gf, vg</i>		19	
	◆ fried condensed milk sando, black sesame ice cream, star anise		18	
	coconut ice cream and matcha mochi		16	
japanese milk pudding, soy caramel, toasted coconut / <i>vg</i>		18		
dessert	◆ whipped cheesecake yuzu curd, macerated strawberry, crumble / <i>gf</i>		21	
	dark chocolate cigars, almond ash, gold dust		20	

◆ signature gf = gluten free df = dairy free v = vegetarian vg = vegan

☀ our sister venue is coming soon - stay tuned for **TABOO** - opening soon in fortitude valley ☀

banquet

call him mr. raider

[7 course] 89 pp

kingfish sashimi, toasted nori ponzu, pickled cucumber, sesame / *gf, df*
smacked cucumber salad, wakame, sesame, chilli crisp / *gf, df*
tempura eggplant, miso, black vinegar caramel, tapioca / *vg*
tempura soft shell crab bao, mandarin, cucumber, crunchy chilli / *df*
pork cutlet, tonkatsu, shaved cabbage, apple, white ginger / *df*
steamed seasoned rice / *gf, vg*
dark chocolate cigars, almond ash, gold dust

♥ call him mr. wrong

[8 course] 119 pp

yellowfin tuna sashimi, soy, goma cream, puffed rice, radish / *gf, df*
smacked cucumber salad, wakame, sesame, chilli crisp / *gf, df*
japanese curry fried chicken, miso mayo, tamari glaze / *gf, df*
tempura soft shell crab bao, mandarin, cucumber, crunchy chilli / *df*
kalbi wagyu brisket mb 8-9+, asian herb salad, shiitake mushroom, braise liquor / *gf, df*
fries, kombu, togarashi, umami / *gf, df, v*
seasonal greens, fried garlic, shao xing / *gf, vg*
japanese milk pudding, soy caramel, toasted coconut / *vg*



banquet menus are for the whole table only.

♥ crowd favourite

gf = gluten free df = dairy free v = vegetarian vg = vegan



our sister venue is coming soon - stay tuned for **TABOO** - opening soon in fortitude valley

