

## 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
small plates	fried king prawn toast, soy mayo, sesame, lime		[4 pc] 18
	wagyu beef kushiyaki, pickled shallot, wasabi leaf, 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
	◆ 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
mains	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
	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 young half chicken, 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
sides	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
	◆ whipped cheesecake yuzu curd, macerated strawberry, crumble / <i>gf</i>		21
	dark chocolate cigars, almond ash, gold dust		20
dessert	◆ signature		

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

## 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

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our sister venue is coming soon - stay tuned for **TABOO** - opening Q1 2025 in fortitude valley