

RAW BAR / BITES

sydney rock oysters 3pc 19 / 6pc 36
-coconut milk, yuzu, ikura, chives
/ *gf,df*

-mango, fermented chilli granita
/ *gf,df*

spicy yellowfin tuna tartlet 1pc 11
avocado, black sesame, roe, coriander /
gf

raw kingfish 22
white ponzu, kiwi fruit, desert lime,
taro chips / *gf,df*

♦ **wild mushroom tart** 1pc 9
smoked goats curd, xo, sweet shiso
vinegar / *gf,v,vgo*

wagyu fat potato 1pc 9
burnt onion cream, siberian reserve
caviar / *gf*

wagyu beef tartare 1pc 12
black garlic, truffle, wasabi, cured
yolk, sesame / *gf*

♦ **pani puri** 1pc 11
cured kingfish, leche de tigre,
cucumber

hiramasa kingfish sashimi 36
nori ponzu, paprika, yuzu, jalapeno,
caviar / *gf,df*

♦ **yellowfin tuna sashimi** 37
shiro shoyu, whipped goma, radish,
puffed rice / *gf,df*

SMALL PLATES

wagyu beef kushiyaki 1pc 13
wasabi leaf, pickled shallot, fried garlic
/ *gf,df*

teriyaki chicken kushiyaki 1pc 11
sesame cream, toasted peanut, chilli crisp
/ *gf,df*

♦ **coconut king prawn** 1pc 13
tempura, fermented chilli, shiso, charred
lemon / *df*

fried king prawn toast 1pc 9
toasted nori & soy mayo, sesame, lime / *df*

tempura eggplant 19
miso, black vinegar caramel, tapioca,
chives / *vg*

♦ **duck spring roll** 3pc 24
vermicelli, smoked plum jam / *df*

tempura enoki mushroom 5pc 18
wasabi leaf, truffle mayo / *df,v*

wild mushroom gyoza 5pc 19
miso broth, negi, fried shallot, white
ginger / *vg*

pork and prawn gyoza 5pc 22
chive, cabbage, soy, chilli, sesame crisp,
ginger / *df*

fried chicken bao 1pc 11
cucumber, peanut, hot honey, sesame mayo,
coriander / *df*

karaage chicken 22
curry fried chicken, miso mayo, chilli /
gf,df

salt & pepper lamb ribs 5pc 29
szechwan pepper, red vinegar, miso caramel
/ *gf,df*

MAINS

♦ **mb 8-9+ wagyu striploin** 92
wild mushroom, ginger shallot relish, jus / *gf,df*

red glazed duck breast 62
cauliflower puree, miso leek, parsnip, plum jus / *gf*

spanner crab & miso noodles 59
red chilli, garlic, chive, negi, bottarga, lemon

crispy skin pork belly 57
hoisin, karashi, mustard greens / *gf,df*

char grilled sugarloaf cabbage 39
miso glaze, spring onion cream, garlic shoot / *gf,v,vgo*

SIDES

♦ **fried corn ribs** 12
kombu butter, teriyaki nori flakes / *gf,v,vgo*

edamame 9
togarashi, lemon / *gf,vg*

smacked cucumber salad 14
wakame, chilli, sesame / *gf,vg*

seasonal steamed greens 18
shao xing, fried garlic / *gf,vg*

♦ **fried lotus root** 9
house duck skin salt, kewpie / *gf,df,vgo*

DESSERTS

♦ **matchiato** 24
vanilla bean ice cream, coconut sago pudding, warm
matcha latte, topped with toasted pistachio, brookies
macadamia liqueur / *gf,dfo*

fried condensed milk sando 19
black sesame ice cream, star anise

golden passionfruit tart 19
passionfruit ganache, torched meringue, yuzu gel, gold
dusted matcha crisp

doryaki style cookie 16
red bean and hazelnut praline filling, vanilla bean ice
cream, white chocolate soil

mochi 1pc 6
strawberry / black sesame / vanilla bean / *gf,dfo*

♦ 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 ☀

MR. RAIDER 89PP

hiramasa kingfish sashimi

nori ponzu, paprika, yuzu, jalapeno,
caviar / *gf,df*

smacked cucumber salad

wakame, sesame, chilli crisp / *gf,df*

fried chicken bao

cucumber, peanut, hot honey, sesame
mayo, coriander / *df*

tempura eggplant

miso, black vinegar caramel, tapioca,
chive / *vg*

red glazed duck breast

cauliflower puree, miso leek,
parsnip, plum jus / *gf*

seasonal steamed greens

shao xing, fried garlic / *gf,vg*

steamed rice

nori furikake

mochi

vanilla bean

♥ MR. WRONG 119PP

sydney rock oysters

coconut milk, yuzu, ikura, chives /
gf,df

yellowfin tuna sashimi

shiro shoyu, whipped goma, radish,
puffed rice / *gf,df*

smacked cucumber salad

wakame, sesame, chilli crisp / *gf,df*

coconut king prawn

tempura, fermented chilli, shiso,
charred lemon / *df*

teriyaki chicken kushiyaki

sesame cream, toasted peanut, chilli
crisp / *gf,df*

mb 8-9+ wagyu striploin

wild mushroom, ginger shallot relish,
jus / *gf*

seasonal steamed greens

shao xing, fried garlic / *gf,vg*

fried lotus root

house duck skin salt, kewpie / *vg*

fried condensed milk sando

black sesame ice cream, star anise

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 ☀