



**a-la-carte**

		<p> <b>pacific oyster, kombu, bonito dressing [6pc/12pc] / gluten free, dairy free</b> <span style="float: right;"><b>30/50</b></span>  <b>pacific oyster, tosazu gel, salmon roe, chive [6pc/12pc] / gluten free</b> <span style="float: right;"><b>40/60</b></span>  <b>diced salmon, spicy mayo, tobiko, lime [2pc] / gluten free</b> <span style="float: right;"><b>15</b></span>  <b>kingfish, pickled plum, pimento cheese, salsa, shokupan crouton [2pc]</b> <span style="float: right;"><b>15</b></span>  <b>king prawn taco, smoked tomato salsa, chicharon, nori, sushi rice [2pc] / gluten free alt.</b> <span style="float: right;"><b>20</b></span>  <b>wagyu tartare, puffed rice, egg yolk 'butter', black garlic/ gluten free</b> <span style="float: right;"><b>22</b></span>  <b>hiramasa kingfish, seaweed, pear &amp; daikon salad / gluten free, dairy free</b> <span style="float: right;"><b>35</b></span>  <b>salmon &amp; tuna tartare, truffled egg yolk, crisp rice / gluten free, dairy free</b> <span style="float: right;"><b>35</b></span>  <b>sashimi platter / gluten free, dairy free [7pc/15pc]</b> <span style="float: right;"><b>35/60</b></span>  <b>caviar, pomme souffle, cultured cream [50g/100g] / dairy free alt.</b> <span style="float: right;"><b>180/275</b></span> </p>
raw		
		<p> <b>wagyu oyster blade skewers 9MB, kalbi marinade, pickled mustard seed [2pc] / gluten free, d.f</b> <span style="float: right;"><b>28</b></span>  <b>eggplant skewers, tare, sansho [2pc] / dairy free, vegan</b> <span style="float: right;"><b>15</b></span>  <b>confit duck, foie gras krokke bun, cucumber</b> <span style="float: right;"><b>15</b></span>  <b>spring rolls, kimchi, queso fresco, whipped kewpie [4pc] / vegetarian</b> <span style="float: right;"><b>18</b></span>  <b>pork gyoza, chilli oil, vinaigrette [5pc] / dairy free</b> <span style="float: right;"><b>20</b></span>  <b>potato &amp; goats curd pot sticker, shiso vinegar [5pc] / vegetarian</b> <span style="float: right;"><b>18</b></span>  <b>mushroom wontons, pickled mustard greens, smoked porcini broth [4pc] / dairy free, vegetarian</b> <span style="float: right;"><b>20</b></span>  <b>prawn toast, coriander mayonnaise [4pc]</b> <span style="float: right;"><b>20</b></span>  <b>japanese fried chicken, yuzu kosho, orange spicy mayo, lime / gluten free</b> <span style="float: right;"><b>20</b></span>  <b>smoked lamb ribs, sichuan pepper, red vinegar caramel / dairy free, gluten free</b> <span style="float: right;"><b>30</b></span>  <b>radicchio, ponzu sesame, shaved radish / vegan'</b> <span style="float: right;"><b>18</b></span>  <b>french'ish fries, furikake, umami sauce / vegetarian</b> <span style="float: right;"><b>15</b></span>  <b>seasonal greens, fried garlic, shao xing / gluten free, vegan</b> <span style="float: right;"><b>20</b></span> </p>
small		
		<p> <b>sweet soy braised pork belly, carrot and yuzu karashi, pearl onion / gluten free, dairy free</b> <span style="float: right;"><b>60</b></span>  <b>hibachi grilled spatchcock, miso glaze, furikake / gluten free, dairy free</b> <span style="float: right;"><b>57</b></span>  <b>bbq moreton bay bug, sambal, roti, coconut cream / dairy free</b> <span style="float: right;"><b>59</b></span>  <b>pure wagyu hanger steak [350g], 9MB, bone marrow butter, hot japanese mustard, jus</b> <span style="float: right;"><b>90</b></span>  <b>tofu, spicy mushroom, sesame, shallot oil, chinese donut / vegan</b> <span style="float: right;"><b>38</b></span> </p>
large		
		<p> <b>dark chocolate mousse cigars, cognac, gold leaf / gluten free</b> <span style="float: right;"><b>20</b></span>  <b>white chocolate mousse, persimmon, chestnut</b> <span style="float: right;"><b>18</b></span> </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

+ caviar, pomme soufflé, 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

wagyu intercostal skewers, kalbi marinade, pickled mustard seed / gluten free, dairy free

confit duck, foie gras krokke bun, pickled cucumber

radicchio, ponzu sesame, shaved radish / vegan

hibachi grilled spatchcock, miso glaze, furikake / gluten free, dairy free

white chocolate mousse, persimmon, chestnut

**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

wagyu intercostal skewers, kalbi marinade, pickled mustard seed / gluten free, dairy free

confit duck, foie gras krokke bun, pickled cucumber

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

french'ish fries, furikake, umami sauce / vegetarian

pure wagyu hanger steak [350g], 9MB, bone marrow butter, hot japanese mustard, jus

white chocolate mousse, persimmon, chestnut

