



RAW BAR

- Sydney Rock Oyster 6pc/12pc, Kombu, Bonito Dressing (GF,DF) 32
- Sydney Rock Oyster 6pc/12pc, Ginger Mignonette, Fermented Chili (GF,DF) 38
- Wagyu Beef Tartare Rice Crisp 2pc, Wasabi Cream, Shoyu Yolk, Garlic 16
- Spicy Yellowfin Tuna Taco 2pc, Wasabi, Avocado Crema, Coriander 20
- Raw Hokkaido Scallop, White Ponzu, Red Yuzu Koshu, Toasted Coconut, Ikura, Chive (GF,DF) 24
- Yellowfin Tuna Sashimi, Soy, Goma Cream, Puffed Rice, Radish (GF,DF) 38
- Kingfish Sashimi, Toasted Nori Ponzu, Pickled Cucumber, Sesame (GF,DF) 35

ENTRÉE

- Wagyu Beef Kushiyaki 2pc, Pickled Shallot, Wasabi Leaf, Fried Garlic (GF,DF) 28
- Tempura Eggplant 5pc, Miso, Black Vinegar Caramel, Tapioca (DF,VG) 18
- Charred Octopus Kushiyaki 2pc, Koji, Shiso Vinegar, Fermented Chili 22
- Pork Gyoza 5pc, White Ginger, Chinkiang, Crunchy Chili, Sesame (DF) 20
- Potato And Goats Curd Gyoza 5pc, Kombu Dashi, Negi (V) 18
- Hibachi Grilled King Prawns 3pc, Black Garlic, Kombu Butter (GF) 31
- Szechuan Spiced Lamb Ribs 5pc, Red Vinegar, Fried Chili, Shiso (DF,GF) 30

MAINS

- Wagyu Butchers Steak, Kombu Butter, Mizuna, Jus (GF) 90
- Galbi Beef Short Rib, Asian Herb Salad, Shiitake Mushroom, Braise Liquor (DF,GF) 75
- Grilled Half Chicken, Yaki Miso, jerusalem artichoke (GF,DF) 50
- Hibachi Grilled Swordfish, Koji, Miso, Yuzu Oil (DF) 48
- Pork Cutlet, Tonkatsu, Shaved Cabbage, Apple, White Ginger (DF) 59
- Glazed Eggplant, Tempura Enoki Mushroom, Miso, Sesame, Chive 39

SIDES

- Japanese Curry Fried Chicken 5pc, Miso May, Tamari Glaze (GF,DF) 20
- Spring Rolls, Kimchi 4pc, Queso Fresco, Whipped Kewpie (V) 18
- Confit Duck Kushikatsu 2pc, Japanese BBQ, Hot Mustard 2pc (DF) 20
- Wagyu Bao Bun 2pc, Sticky BBQ Sauce, Roast Garlic Aioli 26
- Charred Compressed Baby Cucumber, Sesame, Soy, Chilli, Wakame (GF,DF) 16
- Seasonal Greens, Fried Garlic, Shao Xing (GF,VG, DF) 20
- Fries, Kombu, Togarashi (V) 14
- Steamed Seasoned Rice 8

SIGNATURE RAW

Whipped Kingfish 2pc

Chinese Doughnut, Mandarin Gel, Jalapeno, Caviar

18

SIGNATURE ENTRÉE

Tempura Soft Shell Crab Bao

Mandarin, Cucumber, Crunchy Chili

16





BANQUET MENU

CALL HIM MR. RAIDER

\$89 pp

Sydney Rock Oyster, Kombu, Bonito Dressing	GF,DF
Kingfish Sashimi, Toasted Nori Ponzu, Pickled Cucumber, Sesame	GF,DF
Charred Compressed Baby Cucumber, Sesame, Soy, Chilli, Wakame	GF,DF
Tempura Eggplant, Miso, Black Vinegar Caramel, Tapioca	DF,VG
Wagyu Bao Bun, Sticky BBQ Sauce, Roast Garlic Aioli	-
Pork Cutlet, Tonkatsu, Shaved Cabbage, Apple, White Ginger	DF
Steamed Seasoned Rice	-
Dark Chocolate Cigar, Almond Ash, Gold Dust	-

CALL HIM MR. WRONG

\$119 pp

Sydney Rock Oyster, Kombu, Bonito Dressing	GF,DF
Yellowfin Tuna Sashimi, Soy, Goma Cream, Puffed Rice, Radish	GF,DF
Charred Compressed Baby Cucumber, Sesame, Soy, Chilli, Wakame	GF,DF
Japanese Curry Fried Chicken, Miso May, Tamari Glaze	GF,DF
Wagyu Bao Bun, Sticky BBQ Sauce, Roast Garlic Aioli	-
Wagyu Butchers Steak, Kombu Butter, Mizuna, Jus	GF
Fries, Kombu, Togarashi	V
Seasonal Greens, Fried Garlic, Shao Xing	GF,VG,DF
Crepe Caramel, Soy, Toasted Coconut	-

SET MENUS ARE FOR THE WHOLE TABLE ONLY - ENJOY A BANQUET OF OUR FINEST ITEMS TO SHARE AND EXPLORE