



















sushi bar

	nigiri 2pc	sashimi 4pc
tuna akami	12	22
saikou salmon shake	10	18
salmon belly shake toro	12	24
kingfish hamachi	12	20
eel unagi	10	-
prawn ebi	14	24
snapper tai	10	18
salmon roe ikura	14	22
scallop hotate	12	34
flying fish roe tobiko	7	-
omelette tamago	6	10

- sashimi combo | chefs selection of sashimi (22 pieces) 68  
- sushi set | chef's selection of nigiri (10 pieces) | miso soup 42  
- sashimi appetiser | chefs selection of sashimi (8 pieces) 22  

sushi rolls

- kingfish double crunch | jalapeño mayonnaise | coriander | cucumber | tempura crunch | sweet soy | spicy masago 21  
- spicy tuna | togarashi | tempura crunch | chilli & sesame oil 19  
- spider maki | fried soft shell crab | cucumber | spicy tobiko | chives 21  
- popcorn roll | tempura shrimp | spicy mayonnaise | cucumber | tobiko | avocado 21 
- nixon | grilled eel | cream cheese | cucumber | tempura crunch | jalapeño mayonnaise | avocado 24
- s express | tempura scallops | jalapeno mayonnaise | cucumber | seared salmon | witlof | unagi sauce 24  
- vegetable roll | braised eggplant tempura | pickled radish | shiitake 16   

patrons with food allergies or dietary requirements, please inform your waiter prior to ordering. although we will endeavor to accommodate your dietary needs, we cannot be held responsible for traces of allergens.

all credit card transactions incur a processing fee of 1.0% to 1.5%
all debit cards incur a processing fee of 0.5% to 1.0%
all EFTPOS no charge. "Tap and Go" incurs debit/credit card fee
a 10% service charge applies to all groups of 10+
10% surcharge applies on Sunday
15% surcharge applies on all public holidays
A \$2 fee will be charged for extra sauces and ginger

dietary menu

gluten free



dairy free



vegetarian



vegan









Please note that some dishes may need to be modified

cold starters

- nori crisps | tuna | kingfish | togarashi | sesame dressing 12 
- lobster tacos | mentai mayonnaise | passion fruit kimizu | wasabi tobiko 18 
- hiramasa kingfish | lime & jalapeño kosho | coriander infused ponzu 23  
- kingfish ceviche | pear | charred corn | coriander | jalapeño | lemon miso 28 
- oysters | wakame dressing | spicy ponzu | shiso salsa 5.5 (each)  
- new style sashimi | salmon | snapper | scallop | hot sesame oil | ponzu 38  
- grass fed beef tataki | red onion | garlic chips | alfalfa | sesame dressing 29  
- mushroom ceviche | shiitake | king brown | capsicum | jalapeño dressing 18    

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hot starters

- miso soup | aburage | spring onion | wakame | sansho pepper 6  
- edamame | soy beans | nori salt 9    
- nasu miso | grilled eggplant | den miso | coriander | chilli threads 16  
- agedashi tofu | shimeji mushroom | ginger | daikon sprout 14    
- vegetable tempura | tentsuyu dipping sauce 18   
- scallops | wasabi & watercress dressing | parsnip puree | beetroot crisp 35 
- shumai | steamed prawn dumplings | spicy ponzu 21 
- popcorn shrimp | yuzu | chilli mayonnaise 26 
- chicken karaage | mentai mayonnaise 19  
- grilled shiokoji chicken | yuzu kosho | daikon | crispy onion | crispy onion 24  
- spicy pork gyoza | pickled cabbage 25 
- short rib nigiri | yakinuku | nori | wasabi 16 

mains

- panko fish | japanese salsa | lime 32 
- scampi tempura | amazu ponzu | red onion | jalapeño 38 
- miso glazed 'glacier 51' toothfish | den miso | pickled onion 58  
- teriyaki lamb chop | basil miso 38  
- berkshire pork loin | teriyaki pepperberry | apple wasabi 42 
- pan seared duck breast | crispy onion | sansho pepper soy 39  
- cape grim short rib bo ssam | baby gem | pickles | tabayan sauce | confit garlic 46 
- 200g tajima wagyu strip loin | yakiniku tare 75  

sides

- corn | chives | kombu butter 10    
- house salad | radicchio | gem | tomato | wafu dressing 14    
- seaweed salad | assorted seaweed | ginger dressing | ginger chips 14    
- broccolini | tare | dancing bonito 14    
- wasabi & pepper vegetables | shiitake | asparagus | baby corn | bok choy 16 