

## 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

**sushi set** | chef's selection of nigiri (10 pieces) | miso soup 42  



**sashimi combo** | chef's selection of sashimi (22 pieces) 68  

**sashimi appetiser** | chef's selection of sashimi (8 pieces) 26  

## 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  

**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% discretionary service charge applies to all groups of 8+  
10% surcharge applies on Sunday  
15% surcharge applies on all public holidays  
A \$2 fee will be charged for extra sauces and ginger

## set menus

### chef's omakase

5 course | 85pp

*beverage matching available at an additional price*

### chef's new classics

nori crisps | hiramasa kingfish

shumai | popcorn shrimp

salmon shio yaki

zabaton wagyu rump cap

goma

min 2 people | 99pp

upgrade to a dragon egg for an additional \$16 pp

*set menus must be ordered for the whole table*

set menu last orders:

lunch 2pm




dinner 8pm | 9pm friday & saturday

## hot starters

**miso soup** | aburage | spring onion | wakame | sansho pepper 6  

**edamame** | soy beans | nori salt 9    

**agedashi tofu** | shimeji mushroom | ginger | daikon sprout 14    

**vegetable tempura** | tentsuyu dipping sauce 18   

**shumai** | steamed prawn dumplings | spicy ponzu 21 

**popcorn shrimp** | yuzu | chilli mayonnaise 26 

**chicken karaage** | mentai mayonnaise 19  

**spicy pork gyoza** | pickled cabbage 25 

## mains

**miso glazed 'glacier 51' toothfish** | den miso | pickled onion 58  

**teriyaki lamb chop** | basil miso 38  

**toothfish tempura** | amazu ponzu | red onion 38

**pan seared duck breast** | crispy onion | sansho pepper soy 39  

**200g tajima wagyu striploin** | yakiniku tare 75  

## cold starters

**nori crisps** | tuna | kingfish | togarashi | sesame dressing 24 

**hiramasa kingfish** | lime & jalapeño kosho | coriander infused ponzu 23  

**oysters** | wakame dressing | spicy ponzu | shiso salsa 5.5 (each)  



**mushroom ceviche** | shiitake | king brown | capsicum |

jalapeño dressing 18    





**tuna ceviche** | watermelon | charred corn | jalapeño |

spicy lemon dressing 28 

**new style sashimi** | salmon | snapper | scallops | hot sesame oil | ponzu 38  

**crispy japanese tostadas** 5  

## sides

**corn** | chives | kombu butter 10    

**steamed rice** 6    

**house salad** | radicchio | gem | wakame | endive |

ginger soy vinaigrette 14    

**seaweed salad** | assorted seaweed | ginger dressing | ginger chips 14    

**crispy brussels sprouts** | kimchi vinaigrette 14    

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