

Sushi / Sashimi

VG: Vegetarian / V: Vegan / GF: Gluten Free / DF: Dairy Free

Mixed Open Hand Roll Sushi 5pc

Hiramasa Kingfish, Salmon,
Blue Fin Tuna, Aburi Wagyu, Sashimi Tartare 29

Open Hand Roll Sushi 2pc

Tuna 12, scallops 13, Hiramasa kingfish 11, Salmon 11,
Wagyu 12, Sashimi Tartare 10

Mixed Sashimi 9pc salmon, blue fin tuna,
hiramasa kingfish *DF* 29

Salmon Sashimi 9pc *DF* 27

Hiramasa Kingfish Sashimi 9pc *DF* 27

Tuna Sashimi 9pc *DF* 31

Sashimi Donburi salmon, blue fin tuna, scallops,
sushi rice *DF* 28

1.4% Surcharge on all credit cards. 10% surcharge will be applied on Public Holidays, and groups of 8 or more.

Small

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Steamed Rice *V/DF/GF 5*

Miso Soup wakame seaweed, tofu, shallot *DF 5*

Fries kombu salt, kombu & yuzu mayo *DF/VG 9*

Grilled Edamame burnt butter & shirodashi *VG 9*

Sweet Corn Ribs caramelised koji butter *VG 13*

Yakitori Skewer / Grilled

Hokkaido Scallops 2pc *DF 14*

Chicken Thigh salt or yakitori sauce *DF 10*

Chicken Wings 2pc salt or yakitori sauce *DF 10*

Tsukune Chicken & Pork Meat Balls onsen egg *DF 13*

Tasmanian Octopus cauliflower, pink peppercorns *19*

Black Angus Tenderloin MB2+

beach mustard gremolata, yakitori sauce *DF 19*

Scampi tamari shoyu & tamarind butter *GF 23*

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A little Larger

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Agedashi Tofu yuzu kosho & miso, fried yuba soy bean,
dried shaved tuna *DF* 16

Crispy Brussel Sprouts truffle ponzu,
shaved dried tuna, furikake *DF* 19

Fried Cauliflower & Broccoli saikyo miso, pea & saltana
VG 19

Chicken Tulip Karaage yuzu & kombu mayo *DF* 19

Pork Spare Ribs smoked soy sauce,
pickled bullhorn chillies *DF* 33

Caramelised Glacier 51 Toothfish 100g whey marinated,
fermented white grape emulsion, finger limes, kale 47

Mayura Wagyu Flap MB9+ 200g
pickled daikon radish, smoked garlic & burnt butter 55

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Dessert

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Mango & Olive Oil Sorbet salted sable *VG* 10

Wattle Seed Ice Cream salted sable *VG* 10

Cream Cheese Caramel Flan whipped cream, genmai tea
GF/VG 14

Maple Syrup Tuile, Salted Caramel Mascarpone
mango & olive oil sorbet *VG* 16

Kids Dinner Plate 15

**Age limited under 12 years old*

prawn tempura, chicken nuggets, pork gyoza,
dim sim, edamame, rice

Fries 3, Rice 3

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Classic Shared Menu 65 pp

Minimum 2 ppl

Menu subject to change

Grilled Edamame burnt butter, shiro dashi *VG*

Mixed Sashimi salmon, hiramasa kingfish *DF*

Crispy Brussel Sprouts truffle ponzu,
shaved dried tuna *DF*

Grilled Scallops yakitori sauce *DF*

Today's Yakitori

Steamed Rice *DF/GF/V*

Miso Soup *DF*

Wattle Seed Ice Cream mascarpone, salted sable *VG*

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Omakase Shared Menu 95 pp

Minimum 2ppl

*** Add-on fresh perigord truffle 39

*** INFINITE Wagyu MB 8-9 &

Smoked Bone Marrow Tartare

linseed & olive oil lavash crackers, hay smoked *DF*

Mixed Sashimi Hiramasa Kingfish, Salmon, Tuna *DF*

Sweet Corn Ribs caramelised koji butter *VG*

*** Fried Cauliflower saikyo miso, pea & saltana *VG*

*** Grilled Hokkaido Scallops *DF*

Today's Yakitori

*** Mayura Wagyu Flap MB9+

pickled daikon radish, smoked garlic & burnt butter

*** Today's Open Hand Roll Sushi

Maple Syrup Tuile, Salted Caramel Mascarpone

mango & olive oil sorbet *VG*

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Weekly Special

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***** Add-on fresh perigord truffle 18**

House Sake Hakushika Junmai *Hyogo*

150ml \$16 / 300ml \$29 / 720ml \$69

***** Pork & Potato Croquette** ajitama egg, camembert cheese sauce, herbs 16

24 hrs Cooked Small Wagyu Sinew Curry & Rice 15

EBI FRY fried king prawn, uni sea urchin & yuzu 15

***** INFINITE Wagyu MB 8-9 & Smoked Bone Marrow**
Tartare linseed & olive oil lavash crackers *DF* 27

***** Yuzu White Ramen** chicken & fish broth, pork chashu, chicken breast chashu, soy milk, enoki mushroom, yuzu *DF* 23

***** Signature Shoyu Consommé Ramen**
chicken, pork & fish consommé,
pork loin chashu, pork belly chashu, chicken breast chashu, egg, prawn & truffle ravioli *DF* 29

***** Scampi Ramen** grilled scampi, black fungus, herbs, shallot, umami oil *DF* 35

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