

A la Carte

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

Cucumber, Sesame Oil, Salted Kombu, Bonito Flakes <i>DF</i>	\$7
Grilled Edamame, Burnt Butter, Black Pepper, Shiro Dashi <i>VG</i>	\$9
Heirloom Tomatoes, Whipped White Sesame Seed, Watercress, Sunflower Seeds <i>V</i>	\$14
Sake Steamed Pipis, Soy Milk, Parsley <i>GF</i>	\$18
Grilled Fish Collar & Pipis, Seaweed Butter	\$25
Grilled Rangers Valley Wagyu Sirloin MB7 200g, Fries, Kombu & Seeded Mustard	\$65

Sashimi / Raw

Salmon & Hiramasa Kingfish Carpaccio, Umeboshi & Truffle Oil <i>DF</i>	\$23
Mixed Sashimi, Tasmanian Salmon, Scallops, Hiramasa Kingfish <i>DF</i>	9pc \$26 15pc \$45
Tasmanian Salmon or Hirasama Kingfish Sashimi <i>DF</i>	9pc \$26 15pc \$45

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

Deep Fried

Fries, Kombu Salt, Kombu & Yuzu Mayo <i>DF/VG</i>	\$7
Agedashi Tofu, Dashi Broth, Shaved Bonito Flakes <i>DF</i>	\$13
Chicken Tulip Karaage, Kombu & Yuzu Mayo <i>DF</i>	\$14
Panko Crumbled Oysters 4pc, Kombu & Yuzu Mayo <i>DF</i>	\$15
Fried Cauliflower, Eggplant & Saikyo Miso, Yuzu & Mirin, Pea & Quinoa Crumbs <i>V/DF</i>	\$15
Soft Shell Crab Karaage, Rosella Hibiscus, Pickled Vegetables, Kombu & Yuzu Mayo <i>DF</i>	\$16
Fried School Prawns, Kombu Salt <i>DF</i>	\$16
Crispy Brussel Sprouts, Truffle Ponzu, Shaved Bonito Flakes, Furikake <i>DF</i>	\$16

Rice/Noodle

Steamed Rice <i>DF/GF/V</i>	\$5
Miso Soup, Tofu, Seaweed, Shallot <i>DF</i>	\$5
Sashimi Donburi, Salmon, Scallops, King Fish <i>DF</i>	\$29
UMINA Chicken Tori Sio Ramen, Chicken Broth, Chicken Breast, Bamboo Shoot, Egg <i>DF</i>	\$23

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Dessert

Wattle Seed Ice Cream <i>VG</i>	\$8
Caramelised Pear Sorbet, Salted Sable <i>VG</i>	\$8
Basque Style Cheese Cake, Caramelized White Chocolate <i>VG/GF</i>	\$13
Strawberry Parfait, Tuille, Whipped Cream, Wattle Seed Ice Cream <i>VG</i>	\$13

Kids Dinner Plate \$14

Prawn Nuggets, Chicken Nuggets, Pork Gyoza,
Pork & Beef Meatballs, Miso Soup, Fruits
+Rice \$3
+Fries \$5



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Yakitori /Hibachi Grilled *Per Skewer*

**Salt or Sauce*

**GF without sauce*

Sweet Corn,

Miso & Butter *VG* \$5

Chicken Thigh *DF* \$6

Chicken Wings *DF* \$6

Chicken Mince *DF* \$7

Pork Belly,

Yuzu Pepper *DF* \$8

Hokkaido Scallops 2pc *DF* \$11

Tasmanian Octopus,

Cauliflower, Capers \$13

Tasmanian Salmon *DF* \$13

Black Angus Beef

Tenderloin *DF* \$16

WA Scampi, Tamari &

Tamarind 1pc \$22



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Dinner Set Menu \$59 p.p

Whole Table To Share

Cucumber & Garlic, Sesame Oil *DF/VG*

Grilled Edamame, Burnt Butter, Shiro Dashi *VG*

Sashimi, Salmon, Hiramasa Kingfish, *DF*

Crispy Brussel Sprouts, Truffle Ponzu,
Shaved Bonito Flakes, Furikake *DF*

Hibachi Grilled Scallops *DF*

Chicken Thigh Yakitori *DF*

Today's Yakitori *DF*

Rice *DF/GF/V*

Miso Soup *DF*

Wattle Seed Ice Cream, Salted Sable, Strawberries *VG*

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Weekly Special

Potato Salad, Egg, Mayo, Carrot *GF/VG/DF* \$8

Hibachi Charcoal Grilled Broccolini,
Miso & Butter *VG* \$12

Ochazuke, Rice, Tasmanian Salmon, Dashi Broth,
Shaved Bonito Flakes, Nori Seaweed *DF* \$14

Karaage Fish Collar, Yuzu & Kombu Mayo,
Truffle Ponzu, Lemon *DF* \$18

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Dinner Set Menu \$89 p.p

Whole Table To Share

Cucumber, Sesame Oil, Salted Kombu *DF*

Salmon & Hiramasa Kingfish Carpaccio, Umeboshi
Japanese Pickled & Truffle Oil, *DF*

Sake Steamed Pipis, Soy Milk, Parsley
Deep Fried Oysters, Katsu Sauce, Mayonnaise *DF*

Fried Cauliflower, Eggplant & Saikyo Miso, Yuzu & Mirin,
Pea & Quinoa Crumbs *V/DF*

Chicken Thigh Yakitori *DF*
Scallops Skewers *DF*

Grilled Rangers Valley Wagyu Sirloin MBS 7 +,
Seeded Mustard & Mirin

Rice *DF/GF/V*, Miso soup *DF*

Basque Style Cheese Cake, White Chocolate *GF/VG*

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Weekly Special Premium Sake

Azumatsuru Musubare, Junmai Daiginjo from *Saga*.
This sake features fruity and elegant aromas of peach,
On the palate, gorgeous sweet note and hint of
fermentation with balanced acidity and smooth
aftertaste.

Chilled 60ml \$21 / 150ml \$46

Kameman Shuzo Genmaishyu *Kumamoto*

The genmaishyu (brown rice sake) displays a
beautiful brown sugar and roasted cocoa bean nose
with a lovely balanced sweetness on the palate with
taste as dried fruit and spices.

Chilled 60ml \$22 / 150ml \$48

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