

Sashimi

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

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

Salmon Sashimi 9pc *DF 28*

Hiramasa Kingfish Sashimi 9pc *DF 28*

Bluefin Tuna Sashimi 9pc *DF 33*

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

Sushi

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

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 Wings Karaage yuzu & kombu mayo *DF* 19

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

Swordfish whey marinated,
fermented white grape emulsion, finger limes, kale 39

Black Opal Wagyu Rib Eye MB7+
pickled daikon radish, smoked garlic & burnt butter 63

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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Ramen

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

Dessert

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Mango & Olive Oil Sorbet salted sable *VG* 10

Wattle Seed Ice Cream salted sable *VG* 10

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

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

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Classic Shared Menu 65 pp

Minimum 2ppl

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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Signature Shared Menu 95 pp

Minimum 2ppl

INFINITE Wagyu MB 8-9

Smoked Bone Marrow Tartare

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

Mixed Sashimi Hiramasa Kingfish, Salmon, Bluefin Tuna

DF

Sweet Corn Ribs caramelised koji butter *VG*

Fried Cauliflower saikyo miso, pea & saltana *VG*

Grilled Hokkaido Scallops *DF*

Today's Yakitori

Black Opal Wagyu Rib Eye MB7+

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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Fermented Vegetables

carrot, red radish, cauliflower, broccoli, cucumber,
karasi mustard *V/DF/GF/V 7*

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

Small 24 hrs Cooked Wagyu Sinew Curry & Rice
fermented bull horn peppers 15

Fried School Prawns

kombu salt, kombu & yuzu mayo *DF 17*

Jumbo EBI FRY 1pc fried king prawn,
uni sea urchin & yuzu 24

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

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