SAKÉ

COLD STARTERS

Sydney Rock Oysters | Mandarin Vinaigrette • Citrus Pearl • Shiso Emulsion A	9 Ea
Taco | Salmon Taco or Wagyu Tartare Taco I	17 Ea
Nori Crisps | Tuna • Kingfish • Shichimi • Sesame Dressing (4pcs) A	37
Hiramasa Kingfish | Jalapeño • Lime Kosho • Coriander Infused Ponzu A	42
Snapper Usuzukuri | Ikura • Snap Peas • Asparagus • White Soy Dressing A	49
Tuna Jamon | Kohlrabi • Miso Sesame Mayonnaise • Radish A	44
Ocean Trout | Shio Kombu • Garlic Crisps • Watercress Foam A	33
Smoke Scampi | Amaebi crudo • Green Apple • Mizuna I	47

HOT STARTERS

Edamame | Soy Beans • Nori Salt	14
Miso Soup | Abura-age • Spring Onion • Wakame • Sansho Pepper	10
Nasu Dengaku | Grilled Eggplant • Dengaku Miso • Sesame • Chilli Threads	31
Chicken Karaage | Yuzu Mayonnaise • Coriander	35
Shumai | Steamed Prawn Dumplings • Spicy Ponzu (6pcs) A	41
Hotaru Ika | Baby Squid • Cuttlefish • Aji Vinaigrette • Creamy Ponzu M	39
Popcorn Shrimp | Tempura Prawn • Yuzu • Chilli Mayonnaise A	44
Hokkaido Scallops | Black Pepper Mushroom Sauce • Green Asparagus I	45

ESSENTIALS

Assorted Tempura | Tentsuyu Dipping Sauce A	48
Brolos Rock Lobster | Kanimiso Butter • Garlic Shoots A	90
Miso Glazed 'Glacier 51' Toothfish | Hoba Leaf • Nanban Shiitake I	87
Ben Collison Coral Trout Shio Yaki | Umami Broth • Woodear Mushroom • Cherry Tomatoes • Mizuna A	75
Teriyaki Gippsland Lamb Chops | Basil Miso Sauce (3pcs)	62
Binchoyaki Dry-Aged Wollemi Duck Breast | Dutch Carrot • Beetroot Puree • Orange Jus • Sansho	71
Takikomi Rice | Ora King Salmon • Ikura • Green Shallots • Yuzu Zest I	60
Wagyu Beef Sukiyaki | Napa Cabbage • Mushrooms • Broccolini • Onsen Tamago	69
200g Lockyer Valley Wagyu Striploin Mbs6+ | Yakiniku Sauce • Shio or Tare Seasoning	104
250g Blackmore Wagyu Scotch Fillet Mbs9+ | Yakiniku Sauce • Oroshi Ponzu	232

SIDES

Crispy Potatoes | Wasabi Peas • Snow Pea Tendrils	22
House Salad | Radicchio • Gem • Ginger Soy Vinaigrette	23
Crispy Brussels Sprouts | Spicy Vinaigrette	29
Chargrilled Sugarloaf Cabbage | Miso Butter • Spicy Sesame Seeds	33
Cauliflower Blossom | Teriyaki Sauce • Dancing Itogaki	25
Steamed Rice	9

TRADITIONAL SUSHI

	Nigiri 2pc	Sashimi 4pc
Tuna Akami A	21	35
Bluefin Tuna Toro I	59	119
Ora King Salmon I	20	32
Salmon Belly I	22	35
Kingfish A	20	33
Kingfish Belly A	22	35

	Nigiri 2pc	Sashimi 4pc
Sea Eel Anago I	21	-
Cuttlefish Ika A	21	28
Snapper Tai I	19	29
Scallop Hotate I	21	35
Scampi A	56	106
Add white sturgeon caviar I	37/5g	

Sashimi Appetiser M
8 Pieces | 47
Sashimi Combo M
22 Pieces | 112
Sushi Set M
10 Pieces | 77

*Pair With Dassai '23' Junmai Daiginjo 37/Glass 178/Carafe

CONTEMPORARY SUSHI (4PCS)

Ora King Salmon Aburi | Spicy Daikon • White Sesame Seeds • Shiso • Ponzu I 37

Bluefin Tuna | Shio Kombu • Black Pepper • Chives • Nikiri Soy A 40

Hiramasa Kingfish | Yuzu Kosho • Furikake • Itogaki • Tosazu A 37

Alfonsino | Lime Juice • Yukari Salt • White Sesame • Lime Zest I 35

Trevally | Kizami Wasabi • Garlic Chips • Shiso Leaves I 33

SUSHI ROLLS

Kingfish Double Crunch | Jalapeño Mayonnaise • Coriander • Cucumber • Tempura Crunch • Sweet Soy • Spicy Mentaiko A 33

Spicy Tuna | Togarashi • Tempura Crunch • Chilli • Sesame Oil A 33

Spider Maki | Fried Soft Shell Crab • Cucumber • Tobikko • Chives I 33

S Express | Tempura Scallops • Jalapeño Mayonnaise • Cucumber • Seared Salmon • Sweet Soy I 37

Wagyu Beef | Asparagus • Chargrilled Green Capsicum • Kizami Wasabi 47

Vegetable Roll | Inari • Nanban Burdock • Pickled Radish • Avocado • Shiitake Furikake 31

A - SEAFOOD SOURCED IN AUSTRALIA **I** - SEAFOOD SOURCED INTERNATIONALLY **M** - SEAFOOD FROM MIXED SOURCES

10% Discretionary Service Charge Applies To All Groups Of 6+. 10% Surcharge Applies On Sundays And 15% Surcharge Applies On All Public Holiday.