

FINGĀ-FŪ-DO

Avocado & vegemite on rice bite	6
Shitake tempura & ponzu	6
Lemon pickled cucumber & sobacha	8
Yellow fin tuna onigiri, stracciatella & umeboshi	14

SASHIMI & SUNAKKU

Cobia, grapefruit ponzu & saffron	27
Salmon, cauliflower & salsa midori	26
Scallop, wasabi & whipped roe	30
Choko karaage & candie mayonnaise	10
Chawanmushi, sea grapes & shiso	12
Peanut tofu, black sugar	14

KUSHI-SUTIKKU

Chicken thigh & Tokyo onion <i>(grilled - tare)</i>	7
Chicken skin & pink pepper <i>(grilled - salt)</i>	7
Chicken breast & toasted rice <i>(grilled - salt)</i>	8
Chicken wing & pearl barley <i>(grilled - tare)</i>	7
Chicken tskune, celeriac & soft yolk <i>(grilled - tare)</i>	12
Snowpea, soy & chilli miso <i>(grilled - tare)</i>	7
Octopus, chili & cream cheese <i>(grilled & panko - tare)</i>	22
Scampi & Japanese curry <i>(panko - salt)</i>	18
Pork belly & apple teriyaki <i>(grilled - tare)</i>	10
Blackmore wagyu karubi, yuzu-kosho & wasabi leaf <i>(grilled - tare)</i>	18

OHASHI - CHOPSTICKS

Curried 'Hiroshima style' Okonomiyaki <i>(yakisoba noodle)</i>	18
Fresh-made soba noodle <i>Cold (tsukemen - dipping noodle)</i>	25
<i>Hot (Bowl - roast duck - tsukemen - dipping noodle)</i>	35

NAIFU & FŌKU

Murray cod, cabbage & kombu butter	40
Blackmore Wagyu, nori, mustards & cream	95

SAIDO SARADA & VEGETABLES

Cabbage, tofu & white soy	10
Broccoli, beans & goma	12
Corn & barley	14
Koshihikari rice	6

DEZĀTO

Kitto katto, black sesame, chocolate & miso	20
Rice, genmaicha & sake ice cream	18
Castella cake & yuzu cream	18

SWEET SUNAKKU

Melon kohakutou	4
Apricot & wasabi	4