

IZAKAYA

EDAMAME	9
SYDNEY ROCK OYSTERS, YUZU KOSHO	6 EA
PICKLED CUCUMBER, TURNIP	10
CABBAGE, SHIO KOMBU, TSUYU	12
BRAISED EGGPLANT, SOY DASHI, CHILLI THREAD	12
BROCCOLINI, BEANS, GOMA	12
PORK GYOZA, CHILLI PONZU	13
KOSHIHIKARI RICE	6
MISO SOUP	6
CHOKO KARAAGE, CANDIED MAYONNAISE	12
TEMPURA PEPPER SALTED SQUID	22
KARAAGE CHICKEN	23

SUSHI BAR

NIGIRI/ABURI SELECTION		SUSHI	NIGIRI SASHIMI		CHEF'S SASHIMI SELECTION
			2PC	4PC	
NIGIRI ABURI 5 PIECES	38	TUNA	16	26	12 PIECES 42
NIGIRI 10 PIECES	58	SALMON	13	22	24 PIECES 68
RAW		SALMON BELLY	13	22	SUSHI ROLLS
TUNA, YUZU KOSHO, CRISPY RICE 10 EA		HIRAMASA KINGFISH	13	22	SPICY TUNA, CUCUMBER, SESAME, CHIVES 26
HIRAMASA KINGFISH, GRAPEFRUIT PONZU, SAFFRON 28		HIRAMASA KINGFISH BELLY	13	22	SEARED SALMON, CUCUMBER, AVOCADO, KABAYAKI 24
SALMON, CAULIFLOWER, MIDORI SALSA 26		NZ SNAPPER	13	20	SOFTSHELL CRAB, CUCUMBER, AVOCADO, CHILLI MAYO 24
WAGYU BEEF TATAKI, KARASHI, ONION DRESSING 29		SCALLOP	16	26	
		CUTTLEFISH	12	20	
		EEL	16	24	
		PRAWN	12	22	
		UNI	MP	MP	

ROBATA (2PC)

CHICKEN THIGH, NEGI YAKITORI	18
CHICKEN WING, BARLEY, TONBURI, BLACK VINEGAR	24
CHICKEN TSUKUNE, GINGER, SOY, SOFT YOLK	19
WAGYU BEEF, MISO MUSTARD, WASABI LEAF	28
PORK BELLY, APPLE TERIYAKI	24
SCAMPI, JAPANESE CURRY	38
SNOW PEA, SOY, CHILLI FURIKAKE	14
OCTOPUS, HOUSE CHILLI FURIKAKE	36

MAINS

CURRIED 'HIROSHIMA STYLE' OKONOMIYAKI	30
MISO GLAZED GLACIER 51 TOOTHFISH	68
WAGYU STRIPLOIN MBS 6 200G, NORI, MUSTARD CREAM	89
ROBATA LAMB CUTLET, KOJI, SESAME LEAF VINEGAR MISO	48
MURRAY COD, CABBAGE, KOMBU BUTTER	48
TONKATSU PORK CUTLET, SPICY JAPANESE CURRY	40
WHOLE ROASTED DUCK CROWN, SOY GLAZE	89

DESSERT

KITTO KATTO, BLACK SESAME, CHOCOLATE, MISO	18
MELON KOHAKUTO	4
APRICOT, WASABI	4
TOKYO BANANA MARSHMALLOW	6

SAKE FLIGHT

TENGUMAI 'UMAJUN' JUNMAI
Aromas of nuts and vanilla.
The palate is creamy with a
warming effect.

KIREI SHUZO 'KARAKUCHI 80'
JUNMAI
Rich, textural palate with
dry minerality and an
intensely spiced mid-palate
of liquorice and pear.

FUKUCHIYO SHUZO
'NABESHIMA' JUNMAI
Sweet spice, bold fruit,
and a fine, impeccably
balanced finish.

25

LUNCH BENTŌ

(AVAILABLE WED - SUN, 12 - 3PM)

25

SUSHI SET:

4PC NIGIRI
4PC ROLL
(ADD 4PC SASHIMI +15)

SERVED WITH MISO, SIDE

YAKI SET (CHOOSE FROM):

MISO YAKI SALMON
KARAAGE CHICKEN
OKONOMIYAKI NOODLE

SERVED WITH MISO, RICE, SIDE

CHEF'S OMAKASE MENU (MIN 2)

EDAMAME
CHOKO KARAAGE, CANDIED MAYONNAISE
SALMON, CAULIFLOWER, MIDORI SALSA
CURRIED 'HIROSHIMA STYLE' OKONOMIYAKI
CHICKEN THIGH, NEGI YAKITORI
TONKATSU PORK CUTLET, SPICY JAPANESE CURRY
CABBAGE, SHIO KOMBU, TSUYU
STEAMED RICE
KITTO KATTO

70 PP

CHEF'S OMAKASE MENU (MIN 2)

EDAMAME
PICKLED CUCUMBER, TURNIP
SASHIMI SELECTION
WAGYU BEEF, MISO MUSTARD, WASABI LEAF
PORK GYOZA, CHILLI PONZU
CHICKEN THIGH, NEGI YAKITORI
MISO GLAZED GLACIER 51 TOOTHFISH
WAGYU STRIPLOIN MBS 6, NORI, MUSTARD CREAM +20
CABBAGE, SHIO KOMBU, TSUYU
STEAMED RICE
KITTO KATTO

90 PP

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GENZO