

IZAKAYA

|                                              |     |
|----------------------------------------------|-----|
| EDAMAME                                      | 8   |
| SPICY EDAMAME                                | 10  |
| TUNA, YUZU KOSHO, CRISPY RICE                | 9EA |
| Sydney Rock Oysters,<br>Yuzu Kosho (1/2 doz) | 36  |
| Braised Eggplant, Soy Dashi                  | 12  |
| Pork Gyoza, Chilli Ponzu                     | 13  |
| Tempura Pepper Salted Squid                  | 22  |
| Karaage Chicken                              | 19  |
| Tempura Prawn, Dashi                         | 19  |
|                                              |     |
| Steamed Japanese Rice                        | 5   |
| Miso Soup                                    | 5   |
| Salad, Sesame Dressing                       | 7   |

SUSHI BAR

SUSHI

|                   | Nigiri<br>2PC | Sashimi<br>4PC | Roll<br>6PC |
|-------------------|---------------|----------------|-------------|
| Tuna              | 16            | 26             | 16          |
| Salmon            | 13            | 22             | 14          |
| Salmon Belly      | 13            | 22             | 14          |
| Aburi Salmon      | 14            | -              | -           |
| Hiramasa Kingfish | 13            | 22             | 15          |
| Aburi Kingfish    | 14            | -              | -           |
| Snapper           | 13            | 20             | 14          |
| Scallop           | 16            | 26             | -           |
| Eel (Unagi)       | 16            | -              | -           |
| Uni               | MP            | MP             | MP          |

CHEF’S SASHIMI SELECTION

|                  |    |
|------------------|----|
| 12 Pieces        | 42 |
| 24 Pieces        | 68 |
| Nigiri 10 Pieces | 48 |
| Aburi Nigiri     | 49 |

MAKI ROLLS

|                                                |    |
|------------------------------------------------|----|
| California                                     | 22 |
| Seared Salmon, Cucumber, Avocado, Kabayaki     | 24 |
| Softshell Crab, Cucumber, Avocado, Chilli Mayo | 24 |
| Spicy Tuna, Cucumber, Sesame, Chives           | 26 |

ROBATA GRILL

|                                                     |    |
|-----------------------------------------------------|----|
| Chicken Yakitori (2)                                | 16 |
| Chicken Wing, Barley, Tonburi,<br>Black Vinegar (2) | 20 |
| Chicken Tsukune, Ginger, Soy,<br>Soft Yolk (2)      | 19 |
| Wagyu Beef, Miso Mustard,<br>Sesame Leaf (2)        | 22 |
| Pork Belly, Apple Teriyaki (2)                      | 20 |
| Lamb Cutlet, Koji, Vinegar Miso (2)                 | 30 |

|                                                    |    |
|----------------------------------------------------|----|
| Miso Glazed Glacier 51 Toothfish                   | 68 |
| Wagyu Striploin MBS 6 200g, Nori,<br>Mustard Cream | 89 |

HOUSE SPECIALITIES

|                                               |    |
|-----------------------------------------------|----|
| Curried ‘Hiroshima Style’<br>Okonomiyaki      | 29 |
| Tonkatsu Pork Cutlet,<br>Spicy Japanese Curry | 38 |

HAPPĪAWĀ ( HAPPY HOUR )

| SNACKS                 | PER PIECE |
|------------------------|-----------|
| Gyoza (min 6)          | 1         |
| Oysters                | 2         |
| Edamame                | 4         |
| Tuna Crispy Rice       | 5         |
| Chicken Tsukune Skewer | 5         |
| Tempura Prawn (min 2)  | 4         |
|                        |           |
| DRINKS                 |           |
| Beer                   | 8.5       |
| Wines                  | 9         |
| Cocktails              | 12        |
| Sake                   | 18        |

AT THE BAR ONLY.  
ASK THE TEAM TO SEE THE FULL HAPPY HOUR  
MENU.

4PM - 7PM

CHEF’S OMAKASE MENU

( MIN 2 )

|                                            |
|--------------------------------------------|
| EDAMAME                                    |
| BRAISED EGGPLANT, SOY DASHI                |
| ASSORTED SASHIMI SELECTION                 |
| ROBATA CHICKEN YAKITORI                    |
| TONKATSU PORK CUTLET, SPICY JAPANESE CURRY |
| STEAMED JAPANESE RICE                      |
| SALAD, SESAME DRESSING                     |

KITTO KATTO

COMPLETE THE EXPERIENCE:  
ADD SAKE FLIGHT + 25

74 PP

CHEF’S OMAKASE MENU

( MIN 2 )

|                                  |
|----------------------------------|
| EDAMAME                          |
| BRAISED EGGPLANT, SOY DASHI      |
| ASSORTED SASHIMI SELECTION       |
| WAGYU BEEF, MUSTARD, WASABI LEAF |
| PORK GYOZA, CHILLI PONZU         |
| ROBATA CHICKEN YAKITORI          |
| MISO GLAZED GLACIER 51 TOOTHFISH |
| SALAD, SESAME DRESSING           |
| STEAMED JAPANESE RICE            |

KITTO KATTO

COMPLETE THE EXPERIENCE:  
ADD SAKE FLIGHT + 25

94 PP

DESSERT

|                                                  |     |
|--------------------------------------------------|-----|
| RICE-CREAM, TOASTED BROWN RICE &<br>MISO CARAMEL | 12  |
| KITTO KATTO, BLACK SESAME,<br>CHOCOLATE, MISO    | 18  |
| Matcha Mochi                                     | 7EA |

SIGNAGTURE HIGHBALL  
COCKTAILS

|                                                             |    |
|-------------------------------------------------------------|----|
| TOKI HIGHBALL<br>TOKI WHISKY, SODA WATER                    | 20 |
| SHIASU NAMI<br>CHAMBORD, SUDACHI SHU APEROL,<br>SODA WATER  | 18 |
| YUZUSHU NATSU<br>YUZUSHU, GINGER, NASHI PEAR,<br>SODA WATER | 18 |

現像  
GENZO

WHILE WE STRIVE TO MEET DIETARY NEEDS, WE CANNOT GUARANTEE AN ALLERGEN-FREE KITCHEN. GROUPS OF 8+ INCUR A 10% SERVICE CHARGE. PUBLIC HOLIDAYS INCUR A 15% SURCHARGE.