

RAW		MEAT	
Red Snapper jamon, kombu, lime & shiso soy	26	Warishita Glazed Poussin pickled ginger & shiso	45
<b>Hiramasa Kingfish</b> spiced pineapple & aji amarillo dressing	26	<b>Pork "Katsu"</b> Japanese mustard & sesame tonkatsu	34
Sashimi Hand Roll chopped seafood, shiso & nori	27	Wood Grilled Duck Leg cherry, salted plum, miso & kombu	43
Sashimi Platter Chef selection of seafood, dark soy & citrus ponzu	75	<b>Grilled Sticky Lamb Ribs</b> forbidden rice & spring blossoms	64
SNACKS & STARTERS		WAGYU	
Grilled Edamame spring onion oil & shichimi	11	David Blackmore MBS 9+ Bavette (Vic)	65
Pacific Oyster	6 ea	Rangers Valley MBS 7-8 Sirloin (Qld, Nsw)	92
yuzu, soy & fingerlime		<b>Black Opal MBS 7 Ribeye</b> (Vic, $Tas$ )	105
Prawn Toast Chinese doughnut & chilli amazu	26	Stone Axe MBS 9 Ribeye (Nsw, Vic)	180
Smoked Eel Chawanmushi brown butter & crispy chicken skin	28	<b>Kamichiku A5 Ribeye</b> (Jap)	130
Charred Corn	24	RICE	
gruyère, wild rice & roasted sesame		Yugen Special Fried Rice xo, barbecue pork, prawn & spring onion	25
Shaved Wagyu Beef charred onion miso, ginger & leek	32	Egg Fried Rice honest eggs, spring onion & crispy seaweed	22
SKEWERS		Scallop Fried Rice	31
Grilled Quail (2pcs) Haccho miso & tamarind	28	Hokkaido scallop, kani miso & shellfish oil	
Grilled Bo La Lot (1pc) betel leaf & crying tiger sauce	24	SIDES	
		Leaf Salad	18
Grilled Mussels (2pcs) dashi, wasabi & chrysanthemum	22	green mango, sesame, lime  Stir Fried Chinese Broccoli with black garlic sauce	22
SEAFOOD		Fried Eggplant	22
Fried Barramundi Sichuan chilli & chilli chicken fat condiment	62	Silken Tofu with chilli & roasted sesame dressing	22
Ocean Trout green peppercorn, celeriac & coconut	58		22
Miso Glazed Rockling	52	DESSERT	
potato noodles, sesame & sansho pepper	52	Chocolate Delice	25
<b>Grilled Southern Rock Lobster</b> sake, soy, ginger, butter & furikake	180	smoked tea, wild rice & orange caramel	
		Cream Cheese Mochi blueberry and lime compote	22
		Milk Tea Jelly strawberry granita and blood plums	22