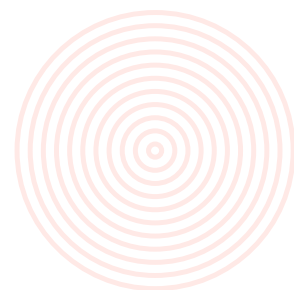




CHEF'S TASTING EXPERIENCE MENU

180pp



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|---|------|
| Grilled Edamame spring onion oil & shichimi | 11 |
| Sydney Rock Oyster yuzu, soy & finger lime | 6 ea |
| Prawn Toast Chinese doughnut & chilli amazu | 26 |
| Smoked Eel Chawanmushi brown butter & crispy chicken skin | 28 |
| Shaved Wagyu Beef charred onion miso, ginger & leek | 32 |
| Black Truffle and Prawn Dumplings black truffle sauce | 46 |
| Red Snapper jamon, kombu, lime & shiso soy | 26 |
| Kingfish Sashimi onion ponzu, kimchi sesame & charred spring onion | 26 |
| Sashimi Hand Roll chopped seafood, nori & spicy mayo | 27 |
| Sashimi Platter Chef selection of seafood, dark soy & citrus ponzu | 75 |
| Fried Barramundi Sichuan chilli & chilli chicken fat condiment | 62 |
| Wood Grilled Flounder anchovy sambal & brown butter | 65 |
| Grilled Fremantle Octopus yuzu kosho & Chinese celery | 48 |
| Grilled Southern Rock Lobster sake, soy, ginger, butter & furikake | 180 |
| Korean Style Fried Chicken Leg gochujang, sesame, chive & chinese cabbage | 38 |
| Pork "Katsu" Japanese mustard & sesame tonkatsu | 34 |
| David Blackmore Wagyu Brisket rice cakes, mustard leaf & lasa | 42 |
| Sher Wagyu MBS 5+ Bavette (VIC) | 60 |
| Shimo MBS 7-8 Sirloin (NSW) | 92 |
| Stone Axe MBS 9 Ribeye (NSW, VIC) | 180 |
| Leaf Salad green mango, sesame & lime | 18 |
| Fried Eggplant bonito ponzu & itogaki | 22 |
| Silken Tofu chilli & roasted sesame dressing | 22 |
| Stir-fried Cauliflower yellow bean soy | 22 |
| Yugen Special Fried Rice xo, barbecue pork, prawn & spring onion | 25 |
| Egg Fried Rice Honest Eggs, spring onion & crispy seaweed | 22 |

