

RAW		MEAT	ш
Red Snapper jamon, kombu, lime & shiso soy	26	Slow Grown Cockerel warashita glaze & pickled ginger	45
Hiramasa Kingfish spiced pineapple & aji amarillo dressing	26	Pork "Katsu" Japanese mustard & sesame tonkatsu	34
ORA King Salmon Tataki tosazu dressing, amaranth & crispy korean nori	27	Wood Grilled Duck Leg mandarin, salted plum, miso & kombu	43
Sashimi Platter Chef selection of seafood, dark soy & citrus ponzu	75	Grilled Sticky Lamb Ribs forbidden rice & spring blossoms	64
SNACKS & STARTERS		WAGYU	
Grilled Edamame spring onion oil & shichimi	11	David Blackmore MBS 9+ Bavette (Vic)	62
Pacific Oyster	6 ea	The Phoenix MBS 7-8 Sirloin (Aus)	85
yuzu, soy & fingerlime		Stone Axe MBS 9 Ribeye (Nsw, Vic)	160
Sea Urchin grilled rice cake & quail egg yolk	21	Kamichiku A5 Ribeye (Jap)	180
Prawn Toast Chinese doughnut & chilli amazu	26	RICE	
Smoked Eel Chawanmushi brown butter & crispy chicken skin	28	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 Hokkaido scallop, kani miso & shellfish oil	31
Chicken Meatball (2pcs) smoked egg yolk & chive	28	SIDES	
Grilled Bo La Lot (1pc) betel leaf & crying tiger sauce	24	Rojak Salad crispy tofu, nashi pear & Malaysian style rojak dressing	22
Grilled Mussels (2pcs) dashi, wasabi & chrysanthemum	22	Stir Fried Chinese Broccoli with black garlic sauce	22
		Fried Eggplant	22
SEAFOOD		bonito ponzu & itogaki	
Fried Barramundi Sichuan chilli & chilli chicken fat condiment	62	Silken Tofu with chilli & roasted sesame dressing	22
King Green Prawn Diamond shell clams, shiso & macadamia	58	DESSERT	
Miso Glazed Rockling potato noodles, sesame & sansho pepper	68	Chocolate Delice smoked tea, wild rice & orange caramel	25
Grilled Southern Rock Lobster sake, soy, ginger, butter & furikake	180	Passionfruit Mochi umeshu sauce	22
		Baked Cheesecake candied meyer lemon & black sesame	22