



Our menu offers a selection of dishes designed to be shared and are served banquet style in the middle of the table.

We are committed to using seasonal ingredients wherever possible, therefore, from time to time some menu items may not be available.

## SHARE PLATES

<b>Edamame</b> Steamed soybeans in the pod with salted chili peanuts (GF V LF)	7
<b>Korean Fried Chicken Wings</b> Spicy gochujang sauce, pickled cucumber & radish (LF)	14
<b>Tempura Prawns</b> with tentsuyu sauce & chili mayo	19
<b>Seared Hokkaido Scallops</b> with candied peanut nam jim, crispy onion & flying fish roe (GF LF)	18
<b>Pork San Choy Bow</b> with fried egg noodles, roasted chili paste & sesame dressing (GF LF) <i>Sub mushroom for vego option</i>	16
<b>Salt and Pepper Squid</b> with kaffir lime mayo & wombok salad (GF LF)	16
<b>Tempura Vegetables and Tofu</b> with tentsuyu sauce (V)	16

## BAO

7 each

<b>Satay Chicken</b> with roasted onion & cucumber (LF)
<b>Tempura Sweet Potato</b> with roasted chili jam (LF)
<b>Panko Crumbed Pork</b> with pickled onion & tonkatsu mayo (LF)
<b>Braised Beef</b> with red curry mayo & coriander

## DUMPLINGS & SPRING ROLLS

<b>Takoyaki</b> 6 pieces Deep fried octopus dumplings with bonito flake & takoyaki sauce	12
<b>Chicken and Corn Dumpling</b> 6 pieces with black vinegar & sesame dressing (LF)	17
<b>Prawn and Coconut Dumpling</b> 6 pieces with roasted red curry oil & toasted coconut (LF)	19
<b>Duck Spring Rolls</b> 4 pieces five spice roast duck, cabbage, shallots & orange hoisin (LF)	16
<b>Vegetable Spring Rolls</b> 4 pieces Cabbage, onion, carrot, peas & vermicelli noodles with sweet chili sauce (V)	12

## SIDES

<b>Steamed Greens</b> w ginger soy sauce (V GF)	12
<b>Daikon Fries</b> w garlic soy paste (V)	9
<b>Japanese Pickles</b>	7.5
<b>Steamed Rice</b>	3

## SASHIMI

<b>Mixed Sashimi</b> (GF LF) Entree or main size	18/28
<b>Tuna Sashimi</b> (GF LF)	17
<b>Salmon Sashimi</b> (GF LF)	17
<b>Mixed Sushi &amp; Sashimi</b> (GF LF on request) 1 maki, 4 nigiri & 9 pieces sashimi	29

Please advise your server of any dietary requirements when ordering.

All items from the sushi bar are prepared fresh to order and may require wait times during busy periods.



## LARGER PLATES

<b>Black Pepper Beef</b> Slow braised beef, udon noodles, onion and smoked garlic (LF)	28
<b>Crispy Skin Barramundi</b> with Thai yellow curry and roasted green beans (GF LF)	32
<b>Sichuan Squid Fried Rice</b> with shallots, ginger and crispy fried squid (GF LF)	26
<b>Tandoori Chicken</b> with cucumber, minted yoghurt, pickled onion and flatbread	28
<b>Miso Glazed Tofu</b> with soba noodles, pickled ginger, carrot and roast nori dressing (V LF)	24
<b>Asian Lunchbox</b> Available at lunch only. Ask staff for today's offering	28

## NIGIRI

2 Pieces. 6 each  
Available fresh or seared

Prawn (GF LF)	Kingfish (GF LF)
Tuna (GF LF)	Panko Prawn
Salmon (GF LF)	Eel

## MAKI ROLLS

6 pieces. 7 each  
All with mayo

Kappa (GF LF V)	Spicy Crab and avo
Salmon (GF LF)	Teriyaki Chicken (LF)
Prawn (GF LF)	Cooked Tuna (GF LF)
Avocado (GF LF V)	Panko Prawn

## NORI ROLLS

8 pieces

<b>Yin Yang Roll</b> Fresh tuna, avocado and mayo (GF LF)	17
<b>Teriyaki Chicken</b> , avocado and mayo (LF)	17
<b>Smoked Salmon</b> , cream cheese and mayo tempura roll	18
<b>Cooked Tuna</b> , avocado and mayo (GF LF)	17
<b>Panko Chicken</b> , cucumber, mayo, tonkatsu sauce and tempura crunch	18
<b>Tempura Prawn</b> , iceberg and chili mayo	19
<b>California Roll</b> Crab, fish roe, avocado, mayo and lettuce	17
<b>Vegetarian Roll</b> avocado, cucumber, iceberg, carrot and seaweed salad (V GF LF)	16

## DESSERTS

12 each

<b>Fried Ice Cream</b> with five spice and salted peanut caramel
<b>Mango Panna Cotta</b> with honeycomb, coconut chia and lime caramel
<b>Banana Doughnuts</b> with miso caramel and vanilla ice cream

10% Surcharge on Sundays 20% Surcharge on Public Holidays

GF - Gluten Free LF - Lactose Free V - Vegetarian