



バーベキュー  
MARBLE

**RAW BAR**

**Rock oyster GF** 5  
White balsamic mignonette

**Hiramasa Kingfish** 24  
Yuzu honey, wasabi cream, kombu

**Tuna noodle** 25  
Bacon aioli, pine nut, puffed quinoa

**SMALLS**

**Bonito rice cake** 9  
Gatsuo cream, whiskey pear jam

**Heirloom tomato V GF** 18  
Stracciatella, Jeju mandarin vin

**Broccolini V** 14  
Yuzukosho vinegar, parmesan

**Ankimo tart** 9  
Monkfish parfait, pickled radish, ikura

**Pork belly bao** 9  
Gochujang glazed, parmesan, shallot

**Brussel Sprout V** 19  
Sunflower seed puree, gochujang, truffle oil

**Wagyu tartare 4pc** 28  
Gochujang, nori crisp, nashi pear

**HIBACHI**

**Leek 2pc V GF** 12  
Stracciatella, nori pesto

**Kimchi pork belly 2pc** 14  
Garlic chive, pesto

**Wagyu Hayashi mince 2pc** 16  
Hayashi kimizu, shiso oil

**King prawn 2pcs** 24  
Gochujang kombu butter, kombu cream, finger lime

**BIGS**

**Miso Lamb rack 4pcs** 42  
Dengaku Miso, parsnip puree, spicy kale chips

**Duck breast** 39  
Duck fat mandarin tare, norikosho cream

**Pork Tomahawk** 40  
Balsamic Teriyaki, almond, burnt garlic oil

**Wagyu striploin MB9+** 65  
Garlic butter koshihikari rice, wasabi oil, sweet galbi soy

**Murray Cod** 42  
Nori sauce, wild sesame oil, kumquat

**FEED ME**

Our "Feed me" menu is a set banquet of our carefully chosen favourites. A minimum of two ppl is required for the Feed me menu. **85pp**

Try our matching Feed me drinks menu with our favourites. **65pp**

**Bonito Rice Cake**  
Gatsuo cream, whiskey pear jam

**Heirloom Tomato V GF**  
Stracciatella, Jeju mandarin vin

**Ankimo Tart**  
Monkfish parfait, pickled radish, ikura

**Hiramasa Kingfish**  
Yuzu honey, wasabi cream, kombu

**Pork Belly Bao**  
Gochujang glazed, parmesan, shallot

**Wagyu Truffle Tartare**  
Gochujang, nori crisp, nashi pear

**Brussel Sprout V**  
Sunflower seed puree, gochujang, truffle oil

**Chef's Choice from the Hibachi**

**Duck Breast**  
Duck fat mandarin tare, norikosho cream

or

**Wagyu striploin MB9+ (+15)**  
Garlic butter koshihikari rice, wasabi oil, sweet galbi soy

**Midori Splice Sorbet GF**  
burnt pineapple, banana cream, coconut flake

or

**When Tokyo met Seoul**  
Soy glazed pumpkin seed, gochujang glazed crisp, miso butter scotch, vanilla ice cream, truffle powder

**SWEETS**

**Midori Splice Sorbet GF 14**  
burnt pineapple, banana cream, coconut flake

**When Tokyo met Seoul 16**  
Soy glazed pumpkin seed, gochujang glazed crisp, miso butter scotch, vanilla ice cream, truffle powder