



Food Menu

Select a number of plates to share with your favourite people
EAT | DRINK | HAVE FUN

To Share

EDAMAME 12

Japanese 7 spice, sesame oil
(VG, V, GF option avail. flavour will differ)

CONFIT SQUID SALAD 22

Green cabbage, ginger, chilli, orange, coconut flakes,
sesame seeds, Tobiko, star anise, cinnamon, clove (GF,DF)

WATERMELON CEVICHE 20

Fresh cut watermelon, yuzu, coconut yoghurt, ginger,
daikon radish, pomegranate glaze, sesame seeds & toasted
coconut (VG,V,GF,DF)

PEKING DUCK SPRING ROLLS (4) 22

Slow cooked duck, cooked till golden, served with plum
dipping sauce

TUNA SASHIMI (4 spoons) 22

Cucumber Umeboshi (Japanese sour salted plums) salsa,
with ginger, radish, seaweed, bonito, sesame seeds,
green tea & egg yolk

Mini Waffle Cones

SALMON (4) 24

House-cured Atlantic salmon sashimi, with mango, crème
fraîche, edamame, yuzu, wasabi, teriyaki, served in a
charcoal waffle cone

TRUFFLE PEA (4) 22

Smashed green truffled peas, house pickled gin cucumber,
toasted sesame seeds, house made baked soy pepitas,
served in a charcoal waffle cone (V)

Bruschetta

REEF (3) 24

Locally caught mackerel, sake, coconut, yuzu, smashed
edamame, ginger, wasabi, furikake, lime, locally-made
bread (GF option +\$2, flavour will differ)

CRAB (3) 24

Miso, sake, shitimi, bonito flakes, seaweed, locally-made
bread (GF option +\$2, flavour will differ)

Platters

OCEAN 78

Fresh local prawns, Coffin Bay oysters, tuna sashimi
spoons, poached mackerel with wakame (fresh seaweed
salad) san choy bow, salmon mini waffle cones, confit
squid salad, Bloody Mary oyster shots, seafood dip of
the day, seaweed rice crackers

FROMAGE 46

Tasmanian brie, Australian vintage cheddar, house-
marinated feta & olives, dip of the day, assorted pickles
& accompaniments, candied walnuts, fig jam, baked soy
pepitas, rosemary crackers (V, GF crackers +\$4)

Add: Blue cheese \$6 | Charcuterie \$10

Sando

PORK KATSU SANDO 30

Local Malone's Butchery panko crumbed pork,
coconut, sage, cabbage, apple, house-made triple
mustard, Japanese style bbq sauce, Kewpie mayo.
Served between locally-made bread with peanut butter
& panko coconut sage crust
Sando = The Iconic Japanese Sandwich

Fries

REGULAR FRIES 13

Topped with house-made seasoning & served with Kewpie
mayo (GF)

TRUFFLE FRIES 15

Topped with truffle oil & served with house-made truffle
Kewpie mayo (GF)

Dessert

MOCHI ICE CREAM (4) 16

Mango, green tea, strawberry & vanilla Mochis

Mochi = Sweet rice dumpling balls with creamy ice cream
filling, best enjoyed eating with your hands