

Toei

House milk bread nori butter.	6ea
Sydney rock oyster white kimchi mignonette.	6.5ea
Smoked pacific oyster coconut cream wakame oil.	6.5ea
Churros corn puree parmesan cheese togarashi.	10(2pc)
Tuna nori tart dashi jelly wasabi cream.	12(2pc)
Cured kingfish black sesame rice cracker sudachi citrus ponzu yuzukosho cream.	15(2pc)
Potato pave cod cream soy cured roe furikake.	16(2pc)
Fried mantou king prawn shellfish oil marie rose sauce.	10ea
Korean beef tartare puff pastry black olive bread crumb pine nut cream.	8ea
Seared hokkaido scallop desert lime nam jim pickled grape wakame oil.	14ea
Quail katsu pepperberry bulldog sauce fennel coleslaw.	26
Orecchiette anchovy kimchi bottarga warrigal green.	25
Kingfish collar pea wasabi puree caramelised miso black lime powder.	24
Angus hanger steak black garlic galbi sauce onion puree pickled leek.	46
15 days dry aged duck yukari blueberry jus confit fennel.	49
Charred broccolini black sesame puree laoganma fried peanut crumb.	17
Baby cos lettuce whipped tofu dressing toasted pistachio black vinegar gel.	13
Potato chips chicken salt aioli.	14
Mango sorbet yoghurt foam yuzu gel earlgrey cream cheese.	16
Calpis granita strawberry sorbet sake jelly strawberry.	16

Tables are reserved for two hours at which time we kindly ask for the table to be returned to accommodate guests joining us later

Please inform your waiter of any allergies. Although we will endeavour to accommodate your dietary needs, we cannot be held responsible for traces of allergens

A 10% service charge is added to the final bill for all parties of 6 people or more

1.5% surcharge on all credit cards, 1.65% surcharge on AMEX | A surcharge of 15% applies on Public Holidays