

STARTERS

Charred edamame, nori salt	gf df vg	7
Crispy potato, roasted nori mayo	gf v	14
Zucchini tempura, black miso jam, chive	gf df vg	14
Lotus chips, edamame avocado dip, green oil	gf df vg	16
Wagyu tataki (mbs 7-8+), truffle ponzu, daikon	gf df	34

RAW BAR

Coffin Bay oysters (lemon/ yuzu chilli granita)		6ea
Salmon sashimi (6pc/10pc)		18/28
Sashimi, tuna, salmon, kingfish, scallops (10pc/15pc)		32/43
Kingfish, kosho dressing, fennel, burnt orange	(gf) df	26
Sashimi taco, daily fish, avo purée, cucumber, chilli	df	9ea
Wagyu tartare (mbs 7-8+), fried egg purree, Jerusalem artichoke	gf df	28

SMALL PLATES

Charred corn, teriyaki mayo, salted ricotta, shichimi	gf v	17
Prawn toast, yuzu mayo, marinated ikura, chives	df	20
Oven baked cauliflower, miso pepitas cream	gf v	16
Pork katsu sando (Japanese crunch pork sandwich)	df	18
Chicken karaage, kimchi marinade, lemon chilli, kewpie	df	18

DUMPLING & NOODLE

Dumpling (6pc), pork, red oil, crushed garlic	df	15
Tantanmen, fresh spaghetti, mushroom, dobanjang, toasted ground sesame	df vg	26

MAIN

Mooloolaba king prawns, shiso butter, crustacean oil	gf	36
Burnt garlic chicken teriyaki, organic chickpea purée		24
Crispy pork belly, potato floss, chilli bean sauce	df	32
Wagyu (mbs 7-8+) 220g, teriyaki butter, enoki	(gf)	68
Barramundi, shiitake, almond garlic puree, green oil	df	38

SIDES

Butter lettuce salad, pear, sesame soy dressing	gf df vg	14
Broccolini, yuzu goma dressing	gf df vg	15
Steamed Japanese short grain rice	gf df vg	5

DESSERT

Fried bao, Fior di Latte ice cream, miso caramel (2pc)	v	16
Matcha tiramisu, caramelised white chocolate	v	18
Coconut & lychee sorbet, raspberry granita	gf df vg	12

gf - gluten free, df- dairy free, v- vegetarian, vg- vegan