

STARTERS

Charred edamame, nori salt	gf df vg	7
Zucchini tempura, black miso jam, chive	gf df vg	14
Lotus chips, edamame avocado dip, green oil	gf df vg	16
Oven baked cauliflower, miso chickpea cream	gf v	16
Pork katsu sando (Japanese crunch pork sandwich)	df	18
Crispy potato, roasted nori mayo	gf v	14
Corn, salted ricotta, teriyaki mayo, shichimi	gf v	18
Gyoza (6pc), pork, red oil, crushed garlic	df	15
Chicken karaage, kimchi marinade, lemon chilli sauce	df	18
Eggplant tempura, sweet miso, negi	df vg	17
Prawn tempura (4pc), namban and tartar sauce, lemon	df	23
Wagyu tataki (mbs 7+), truffle dressing, daikon, negi	gf df	34

RAW BAR

Coffin Bay oysters, lemon/ or yuzu chilli granita	6ea	
Salmon sashimi (9pc)		28
Sashimi moriwase, tuna, salmon, kingfish & scallops (10pc/ 15pc)	32/43	
Sashimi taco, daily fish, avo cream, cucumber	df	9ea
Kingfish, kosho dressing, fennel, burnt orange	df	27
Seared tuna loin, yuzu coconut, nori crisp	gf df	26

KUSHIYAKI (2 SKEWERS)

Negi chicken thigh, tare	df	13
Salt and pepper chicken thigh, lemon	df	13
Wasabi mayo chicken tenderloin	df	14
Pork belly, seeded mustard	df	15
Wagyu (mbs 7+), black pepper sauce	gf df	24
Zucchini, kombu butter	gf v	9
Shiitake mushroom, sweet soy marinade	vg	13
Salmon, yuzu kosho, mirin, light soy garlic	df	18
Scallop, miso garlic butter, salt, chives	gf	19

KUSHIYAKI OMAKASE

ICHI (10 skewers) - Negi chicken thigh, Wasabi mayo tenderloin, Pork belly, Salmon, Zucchini	63
NI (8 skewers) - Wagyu (mbs 7+), Negi chicken thigh, Scallop, Shiitake mushroom	64

PLATES

Scotch fillet 220g, wafu, garlic chips, shichimi	gf df	35
Mooloolaba king prawns, shiso butter, crustacean oil	gf	36
Burnt garlic chicken teriyaki, organic chickpea purée	gf	27
Salmon teriyaki, burnt cucumber yogurt	df	34
Wagyu (mbs 7-8+) 220g, teriyaki butter	gf	68

NOODLE

Tantanmen, noodle, mushroom, dobanjang sauce, sansho	df vg	26
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SIDES

Butter lettuce salad, pear, sesame soy dressing	gf df vg	14
Broccolini, yuzu goma dressing	gf df vg	16
Chargrilled caesar salad, parmesan cheese, gyoza skin		15
Steamed Japanese short grain rice	gf df vg	5

DESSERT

Coconut sorbet, lychee, raspberry granita	gf df vg	12
Chocolate mousse, filo, pistachio & stracciatella	v	14
Matcha tiramisu, caramelised white chocolate	v	18

BANQUET

Min 2 guests 84 pp

Coffin Bay oysters, yuzu chilli granita
Sashimi taco, daily fish, avo cream, cucumber
Kingfish, kosho dressing, fennel, burnt orange
Wagyu (mbs 7+), kushiyaki, black peper sauce
Zucchini, kombu butter
Eggplant Tempura, sweet miso, negi
Corn, salted ricotta, teriyaki mayo, shichimi
Scotch fillet 220g, wafu sauce, garlic chips / or Wagyu (mbs 7-8+) 220g, teriyaki butter (+\$16)
Butter lettuce salad, pear, sesame soy dressing
Coconut sorbet, lychee, raspberry granita

Please let us know for any food allergies or special dietary needs.
15% public Holiday 10% sunday surcharges apply.
1.50 % for-all credit card, one bill per table or up to 2 even splits