

a la carte

sydney rock oyster / *gf, df*

kombu, bonito dressing [6 pc] 29 [12 pc] 52

ginger mignonette, fermented chilli [6 pc] 38 [12 pc] 54

wagyu beef tartare rice crisp, wasabi cream, shoyu yolk, garlic [2 pc] 16

spicy yellowfin tuna taco, wasabi, avocado crema, coriander [2 pc] 20

◆ yellowfin tuna sashimi, soy, goma cream, puffed rice, radish / *gf, df* 37

raw hokkaido scallop, white ponzu, red yuzu kosho, toasted coconut, ikura, chives / *gf, df* 24

kingfish sashimi, toasted nori ponzu, pickled cucumber, sesame 34

◆ whipped kingfish chinese doughnut, mandarin gel, jalapeno, caviar [2 pc] 18

wagyu beef kushiyaki, pickled shallot, wasabi leaf, fried garlic / *gf, df* [2 pc] 28

tempura eggplant, miso, black vinegar caramel, tapioca / *gf, vg* [5 pc] 18

charred octopus kushiyaki, koji, shiso vinegar, fermented chilli / *gf, vg* [2 pc] 22

pork gyoza, white ginger, chinkiang, crunchy chilli, sesame / *df* [5 pc] 19

potato and goats curd gyoza, kombu dashi, negi / *v* [5 pc] 18

◆ hibachi grilled king prawns, black garlic, kombu butter / *gf* [3 pc] 30

szechuan spiced lamb ribs, red vinegar, fried chili, shiso / *gf, df* [5 pc] 29

japanese curry fried chicken miso mayo, tamari glaze / *gf, df* [5 pc] 19

spring rolls, kimchi, queso fresco, whipped kewpie / *v* [4 pc] 18

tempura soft shell crab bao, mandarin, cucumber, crunchy chilli [1 pc] 16

hibachi grilled swordfish, koji, miso, yuzu oil / *df* 49

glazed eggplant, tempura enoki mushroom, miso, sesame, chives 39

pork cutlet, tonkatsu, shaved cabbage, apple, white ginger / *df* 58

red glazed duck breast, charred shallot, shiso, plum jus / *df* 59

kalbi beef short rib, asian herb salad, shiitake mushroom, braise liquor / *gf, df* 74

◆ 300gm wagyu butchers steak, kombu butter, mizuna, jus / *gf* 89

steamed seasoned rice 8

fries, kombu, togarashi, umami / *v* 14

charred compressed baby cucumber, sesame, soy, chilli, wakame / *gf, df* 16

seasonal greens, fried garlic, shao xing / *gf, df, vg* 19

sweet fried tofu, cinnamon star anise, coconut mousse / *vg* 16

japanese milk pudding, soy caramel, toasted coconut 18

◆ whipped cheesecake yuzu curd, macerated strawberry, crumble 21

dark chocolate cigars, almond ash, gold dust 20

◆ signature

gf = gluten free df = dairy free v = vegetarian vg = vegan

our sister venue is coming soon - stay tuned for **TABOO** - opening Q1 2025 in fortitude valley

banquet

call him mr. raider

[7 course] 89 pp

kingfish sashimi, toasted nori ponzu, pickled cucumber, sesame / *gf, df*
charred compressed baby cucumber, sesame, soy, chilli, wakame / *gf, df*
tempura eggplant, miso, black vinegar caramel, tapioca / *df, vg*
tempura soft shell crab bao, mandarin, cucumber, crunchy chilli
pork cutlet, tonkatsu, shaved cabbage, apple, white ginger / *df*
steamed seasoned rice
dark chocolate cigars, almond ash, gold dust

♥ call him mr. wrong

[8 course] 119 pp

yellowfin tuna sashimi, soy, goma cream, puffed rice, radish / *gf, df*
charred compressed baby cucumber, sesame, soy, chilli, wakame / *gf, df*
japanese curry fried chicken, miso mayo, tamari glaze / *gf, df*
tempura soft shell crab bao, mandarin, cucumber, crunchy chilli
kalbi beef short rib, asian herb salad, shiitake mushroom, braise liquor / *gf, df*
fries, kombu, togarashi, umami / *v*
seasonal greens, fried garlic, shao xing / *gf, df, vg*
japanese milk pudding, soy caramel, toasted coconut / *gf, df*



banquet menus are for the whole table only.

♥ crowd favourite

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