

FOOD MENU

To Start

EDAMAME DIP	15
Shiro miso, negi, sesame seeds	
SPICY TUNA DIP	20
Spicy mayo, nashi pear	
CUCUMBER SUNOMONO	8
Shiro miso crème fraîche, spicy garlic	
PRAWN TOAST	22
Shiitake, hatcho karashi miso, honey	
OKONOMIYAKI	21
Crispy Japanese pancake, pickled onion, mushroom, arare, nori	
POTATO MOCHI FRIES	15
Gari mayo, aonori	
WAGYU SIRLOIN SANDO MBS 8-9	38
Wasabi mayo, pickled daikon, tonkatsu sauce	
CHICKEN KARAAGE	22
Shio koji marinade, yuzu, spicy mayo	
WAGYU KUSHIKATSU MBS 8-9	36
Panko fried, curry mayo	

Robata

OYSTER ROBATA 6pc/12pc	42/84
Wakame, cucumber, coriander, ginger lime dressing	
CHICKEN ROBATA	36
Shio koji marinade, yakitori glaze, negi	
DRY AGED WOLLEMI DUCK BREAST	68
Plum wine jus, pickled beetroot, yukari	
BAY LOBSTER TAIL	95
Beurre blanc, pickled apple, fennel	
WAGYU SIRLOIN MBS 8-9	78
Wasabi butter, brussels sprouts, shiitake pepper sauce	

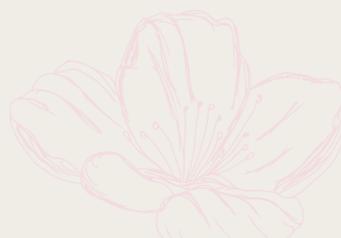
Raw Bar

PACIFIC OYSTER 6pc/12pc	42/84
Natural or bonito vinegar, negi oil	
DAILY CHEF'S SELECTION SASHIMI 10pc/20pc	55/90
Seasonal sashimi selected daily <i>Recommended: add Siberian caviar</i>	
SIBERIAN CAVIAR 10g	110
Crispy nori, shio koji crème fraîche	
KINGFISH USUZUKURI	34
White soy, shio kombu, pickled daikon shiso	
SALMON TATAKI	28
Wasabi salsa, yuzu soy, ikura	
SEARED HOKKAIDO SCALLOP	17pc
Karashi miso, apple, foie gras, white soy	

Nigiri & Sushi

Traditional nigiri or sashimi available on request

TUNA NIGIRI	28
Wasabi salsa, bonito soy	
KINGFISH NIGIRI	28
Yuzu kosho, furikake	
SALMON ABURI NIGIRI	28
Spicy daikon, chive	
SPICY SCALLOP ABURI NIGIRI	46
Spicy mayo, shiso	
CHEF'S OMAKASE 8 PIECES	65
Chef's curated sushi selection	
YASAI ROLL	17
Baby cos, avocado, asparagus, pickled vegetables	



Sides

NIIWA SALAD	15
Baby cos, radicchio, nori crisp, spicy garlic dressing	
RAMEN NOODLE SALAD	16
Chilled noodles, mixed vegetables, pickled tomato, yuzu cucumber dressing	
CHARRED EGGPLANT	18
Sweet soy glaze, shio koji cream	
MUSHROOM ROBATA	19
Asparagus, truffle ponzu, lime, coriander	
FRIED CORN	17
Nori butter, chives, yuzu	
STEAMED RICE	7
Japanese short grain rice, lightly steamed, fluffy, aromatic	

Soup

CLEAR SOUP	7
Enoki, chives	
MISO SOUP	9
Blended miso, tofu, wakame	

Desserts

YUZU CALPIS	17
Yuzu sorbet, Calpis yogurt mousse, white peach, hojicha.	
NIIWA GARDEN	20
Kinako, strawberry, sake chocolate, vanilla ice cream .	

SAKURA BANQUET

90pp

Cucumber Sunomono

Edamame Dip
(optional Spicy Tuna Dip add \$5)

Kingfish Usuzukuri

Salmon Tataki

Prawn Toast

Niiwa Salad

Chicken Robata
w Steamed Rice

NIIWA Garden Dessert

IMPERIAL KAISEKI BANQUET 135pp

Cucumber Sunomono

Edamame Dip
(optional Spicy Tuna Dip add \$5)

Kingfish Usuzukuri

Seared Hokkaido Scallop

Prawn Toast

Niiwa Salad

Wagyu Sirloin MB 8 to 9

Chef's Omakase 8 pieces

NIIWA Garden Dessert

Please advise our team of any dietary requirements.
(*GF - Gluten Friendly, DF - Dairy Friendly available on request.)
Surcharges: Sundays 10% | Public Holidays 15% Credit Cards 1.5%

NIWA

