


# SEAFOOD

<b>Sashimi **</b> [12-piece/ 24-piece]	<b>30/59</b>	<b>Natural Oyster *</b> [3-piece]	<b>24</b>
Mt Cook Alpine Salmon, Line-caught Snapper, Yellow fin Tuna, Line-caught kingfish		Ponzu, Tobiko, Chive	
<b>Kingfish Crudo **</b>	<b>24</b>	<b>Tuna Ceviche **</b>	<b>24</b>
Ginger soy, Kaffir lime cream, Grapefruit, Dashi crumbs		Lime chilli, Snow pea shoots, Yuzu pickled daikon, Nori, Shiso	
<b>Grilled Octopus *</b>	<b>25</b>	<b>Seared Scallop *</b> [3-piece]	<b>25</b>
Cauliflower, Capsicum, Arare, Ponzu		Wakame butter, Celeriac, Courgette, Tobiko, Pancetta	
<b>Grilled Tiger Prawn **</b> [4-piece]	<b>25</b>	<b>Snapper Nanban</b>	<b>24</b>
Pumpkin, Cabbage, Miso butter, Tomato, Furikake		Tempura, Tortillas, Capsicum, Red onion, Yukari	
<b>Salmon Toast</b>	<b>24</b>	<b>Blue Cod *</b>	<b>26</b>
Mt Cook Alpine Salmon, Chilli cream, Green chilli		Jalapeno tartar, Black tobiko, Fennel, Leek	
<b>Oyster Tempura</b> [3-piece]	<b>25</b>	<b>Prawn Tempura</b> [3-piece]	<b>24</b>
Ponzu, Red cabbage		Dashi, Furikake, Red cabbage	

# MEAT

<b>Beef Tataki **</b>	<b>21</b>	<b>Pork Belly **</b>	<b>23</b>
Horseradish, Spring onion, Fried shallot, Ponzu, Rocket		Smoked bokchoy & spring onion, Kimchi mayo, Garlic, Chilli	
<b>Dumpling</b> [4-piece]	<b>19</b>	<b>Teriyaki Chicken *</b>	<b>37</b>
Deep fried, Pork, Spring onion, Yuzu soy		<b>170g</b> Pumpkin puree, Baby carrot, Broccolini, Charred onion	
<b>Karaage Chicken</b>	<b>23</b>	<b>Eye Fillet *</b>	<b>43</b>
Cucumber pickle, Furikake, Chive		<b>170g</b> Celeriac puree, Mushroom jus, Shiitake, Agria Crisps, Parmesan	
 <b>Spicy Karaage Chicken</b>	<b>24</b>	<b>Wagyu Yakitori **</b>	<b>24</b>
Gochujang hot sauce, Chive, Almond		Onion aioli, Pickled enoki	

# VEGE

## Edamame

Green tea salt \*  
Chilli & garlic

10

## Spinach Salad

Chilli sesame dressing, Avocado, Walnut, Chestnut

21

## Miso Eggplant \*\*

Miso mayo, Spinach, Shallot, Spicy bean sprout,  
Almond

25

## Agedashi Tofu \*

Onion puree, Spring onion, Walnut,  
Chilli, Nori

23

## Brussels Sprout Tempura

Yuzu aioli, Shiso, Chive

20

## Broccolini \*

Goma dressing, Puffed rice, Kale

20

# SUSHI

## Teriyaki Chicken Sushi Roll \*

[8-piece]

Grilled chicken breast, Teriyaki, Julienne fries

27

## Aburi Salmon Sushi Roll \*

[8-piece]

Blowtorched, Mayo, Tobiko, chive

28

## Rainbow Sushi Roll \* [8-piece]

Salmon, Kingfish, Tuna, Avocado, Soy caviar,  
Ponzu

29

## Spicy Prawn Sushi Roll \*\* [8-piece]

Aji amarillo cream, Tobiko, Furikake

29

## Nigiri \* [6-piece]

Salmon, Tuna, Kingfish, Soy caviar, Tobiko

32

# SIDE

## Hand Cut Fries \*

14

## Miso Soup

5

## Short Grain Rice \*

5

## Seaweed Salad

10

# PLATTER

## Raw Board \*\*

105

Salmon- Yuzu dashi | Tuna- Ceviche | Snapper- Tiradito | Octopus- Carpaccio |  
Kingfish- Crudo | Beef Tataki | Scallop- Nigiri [2] | Scampi Sashimi [2] |  
Natural Oyster [2] | Miso Soup [2]

## IZU Tasting Platter For Two

75

Edamame | Sashimi | Rolled sushi | Pork belly | Karaage chicken | Beef tataki |  
Dumpling | Prawn tempura | Takoyaki | Miso soup

\* Denotes **No added gluten** options. Our kitchens handle food allergens that may be unsuitable for some guests, we will endeavour to accommodate your dietary needs, however we cannot guarantee a completely allergen free dining experience.



# DESSERT

## **Chocolate Mousse** 18

Puffed rice, dried Raspberry

## **Cream Brulee \*** 17

Kumara&banana chips, dried mandarin

## **Yoghurt Panna Cotta \*** 17

Berry compote, dried blueberry

## **Yuzu Cheesecake \*\*** 21

Strawberry puree, strawberry crumbs

## **Ice Cream \*** [1-scoop] 8

Vanilla | Green tea | Sesame

## **Umeshu \*** [100ml] 14

Plum wine 12%

## **Elderflower Ice Cider** [100ml] 14

Apple cider 5%

