

# SEAFOOD

● GF gluten free, GF/A gluten free available

<b>Sashimi</b> , [12-piece/ 24-piece] GF/A Mt.Cook Salmon, Line-caught Snapper, Yellow fin Tuna, Line-caught kingfish	<b>27/52</b>	<b>Natural Oyster</b> , [3-piece] GF Ponzu, Tobiko, Chive	<b>18</b>
<b>Kingfish Crudo</b> , GF Ginger soy, Yuzu crème, Kohlarbi, Nasturtium	<b>20</b>	<b>Tuna Tataki</b> , GF/A Lime chilli, Fennel, Yukari, Arare, Sesame	<b>20</b>
<b>Octopus</b> Gochujang marinated, Parsnip, Kale, Capsicum, Shichimi	<b>20</b>	<b>Seared Scallop</b> , [3-piece] GF Wakame butter, Garlic shoot, Tobiko, Baked parmesan	<b>21</b>
<b>Grilled Tiger Prawn</b> , [4-piece] GF/A Pumpkin puree, Crispy shallot, Mayo, Potato, Baby tomato	<b>20</b>	<b>Snapper Nanban</b> Tempura, Tortillas, Cauliflower, Capsicum, Red onion	<b>20</b>
<b>Takoyaki</b> Baked octopus ball, Mayo, Potato, Katsuobushi	<b>16</b>	<b>Tempura Prawn</b> , [3-piece]	<b>18</b>
<b>Tempura Oyster</b> , [3-piece]	<b>20</b>		

# MEAT

<b>Beef Tataki</b> , GF/A Seared sirloin, Radish, Spring onion, Horseradish	<b>17</b>	<b>Pork Belly</b> , GF/A Smoked bokchoy & spring onion, Kimchi mayo, Garlic, Chilli	<b>19</b>
<b>Dumpling</b> , [4-piece] Deep fried, Pork, Spring onion, Yuzu soy	<b>14</b>	<b>Teriyaki Chicken</b> , GF <b>170g</b> Char-grilled, Pumpkin puree, Baby carrot, Brussel sprout, Charred onion	<b>30</b>
<b>Karaage Chicken</b> Mayo, Cucumber pickle, Furikake, Lemon	<b>18</b>	<b>Lamb Rump</b> <b>170g</b> Celeriac puree, Shiitake, Leek, Mushroom jus, Brown rice tuile, Shichimi	<b>36</b>
 <b>Spicy Karaage Chicken</b> Gochujang hot sauce, Chive, Almond, Mayo	<b>19</b>	<b>Yakitori</b> Wagyu, Artichoke, Onion powder	<b>20</b>

# VEGE

## Edamame, GF

Soy beans, Green tea salt

7

## Brussel sprout

Tempura, Honey garlic soy, Goma, Cabbage pickle

18

## Agedashi Tofu, GF

Onion puree, Spring onion, Walnut, Chilli, Nori

17

## Seasonal Salad, GF

Radicchio, Cauliflower, Baby tomato, Micro green, Purple carrot, Artichoke

22

## Miso Eggplant, GF/A

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

19

## Grilled Broccoli, GF

Sesame dressing, Puffed rice, Kale

17

# SUSHI

## Teriyaki Chicken Sushi Roll, [8-piece] GF/A

Grilled chicken breast, Teriyaki, Julienne fries

23

## Nigiri Selection, [7-piece] GF/A

Salmon, Tuna, Kingfish, Octopus, Squid, Prawn, Tamago

34

## Aburi Salmon Sushi Roll, [8-piece] GF/A

Blowtorched, Mayo, Tobiko, chive

24

## Rainbow Sushi Roll, [8-piece] GF/A

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

25

# SIDE

## Hand Cut Fries, GF

12

## Miso Soup

4

## Short Grain Rice, GF

4

## Seaweed Salad

9

# PLATTER

## Raw Board GF/A

95

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

65

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



# DESSERT

**Chocolate Mousse** **15**

Puffed rice, dried Raspberry

**Cream Brulee , GF** **14**

Kumara&banana chips, dried mandarin

**Yoghurt Panna Cotta, GF** **14**

Mixed berries, dried blueberry

**Ice Cream, [1-scoop]** **5**

Vanilla | Green tea | Sesame

**Umeshu , [100ml]** **12**

Plum wine 12%

**Elderflower Ice Cider , [100ml]** **12**

Apple cider 5%

