

A

A LA CARTE MENU

SPRING 2025

While you Wait

Padron Peppers *ve* 7
Yuzu and sweet miso sauce,
lime zest, & kombu salt

Crispy Nori Chips *ve* 6
Green hummus

Japanese Milk Bread *v* 6
Whipped wasabi
chimmichurri butter

Raw Bar

Gillardeau Oysters 7/each
Smoked umami vinegar, chili daikon
& shiso oil

Tuna, Shrimp & Salmon Ceviche 16
Galangal, roasted garlic, tigers
milk & toasted macadamia nut

Scallop New Style Sashimi 14
Kumquat & sake dressing

Tuna Tartare 16
Crispy reggio lattice, lime dashi &
oscietra caviar

Otoro Tuna Carpaccio 19
Truffle, clementine blossom & crisp wafer

Sushi - Maki & Nigiri

Gunkan Selection 15
6pcs - tuna, quail egg, salmon

Alaskan King Crab Dragon Roll 18
Avocado & alphonso mango

Crispy Tiger Salt Chicken 12
Cucumber, pomelo aioli

Seared Salmon Roll 13
Prawn tempura, sriracha kewpie & avocado

Scorched Spicy Tuna & Shiso Roll 15
Burnt goma & sweet apple gochujang

Tempura Vegetable Roll *ve* 12
Vegetables, avocado, pickled daikon
& sweet soy

Yakitori Skewers

Australian Beef Wagyu 20
Oyster sauce & burnt onion

Korean Chicken Thigh 14
Green chilli & coriander sauce

Key Lime Salmon 14
Jalapeño honey

Argentinian Prawns 18
Coconut satay

Mixed Asian Vegetables 12
Sweet teriyaki glaze

Small Plates

Crispy Duck 16
Toasted milk brioche, pickled cucumber,
spring onion & cherry hoisin

Chicken Karaage 12
Sticky chilli honey

Lobster Popcorn 19
Sudachi & lime aioli

Smoked Australian Wagyu Tataki 29
Black chilli tuile

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Large Plates

Black Pepper Beef	32
Wok-seared Wagyu sirloin, crushed Kampot peppercorn, fermented black bean, spring onion & caramelised garlic	
Steamed King Crab Leg	72
Tarragon butter, chimichurri & coconut satay	
Slow-cooked, Sticky Beef Short Rib	32
Purple heritage pommes soufflé, wasabi mash & sweet umami glaze	
Steamed Seabass	26
Pineapple red curry	
Dashi Spring Onion Silken Tofu Stir Fry <small>ve</small>	18
Kombu dashi, spring Asian veg, ginger broth & sesame	

From the Grill

250 g Beef Ribeye	38
200 g Chilean Wagyu Sirloin	49
700 g Tomahawk	84
For sharing. Served with grilled mixed vegetables, frites & a selection of sauces	
Charred Lamb Cutlets	29
Wasabi chimichurri	
Fire Roasted Baby Chicken	23
Honey-mustard miso & lemongrass	
Gochujang Miso Black Cod	42
Korean pepper sauce	
Grilled Teriyaki Salmon	19
Teriyaki glaze	
Grilled Half Lobster	37
Tarragon, lemon & black garlic butter	

Sides

Charred Tenderstem & Asparagus <small>ve</small>	9
Burnt sesame	
Miso Grilled Aubergine <small>ve</small>	7
Amaranth popcorn	
Truffle Fried Rice <small>v</small>	16
Freshly shaved black truffle	
Egg Fried Rice <small>v</small>	7
Steamed Jasmine Rice <small>ve</small>	7
Kombu Salt Frites <small>ve</small>	7
Truffle mayo	
Green Papaya Salad <small>ve</small>	9
Crushed roasted peanuts	

Desserts

Chocolate Fondant <small>v</small>	12
Black sesame ice cream	
Mango Soufflé <small>v</small>	10
Hot coconut cream sauce	
Ginger Crème Brûlée <small>v</small>	10
Lemongrass sorbet & fresh berries	
Churro S'mores <small>v</small>	10
Cinnamon sugar churros, torched italian meringue & hot chocolate sauce	
Assiette of Sorbet & Ice Cream <small>v</small>	9
Ask your waiter for todays selection	

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or drink. Please note all our dishes are prepared in a kitchen where cross-contamination can occur, and we cannot guarantee an allergen-free environment. Our menu descriptions do not contain all ingredients and we only carry information on the 14 regulated allergens.

An optional 12.5% service charge will be added to your bill