



## SMALL PLATES

EDAMAME (GF, DF, V)	8
KARAAGE CHICKEN (GF, DF) Yuzu Mayo, Togarashi	19
BAO BUNS Miso Maple Fried Chicken, Kewpie & Slaw	17
KIMCHEESE RICE BALLS (V) Sweet Soy & Spicy Rice, Kimchi, Mozzarella, Sweet Chilli & Kewpie Mayo	16
TEMPURA PUMPKIN (V) Miso Maple Brown Butter Glaze & Smoked Sour Cream	17
PRAWN TOAST Kewpie, Okonomiyaki Sauce & Bonito	16
GYOZA (DF, V ON REQUEST) Handmade Potsticker Dumplings - Ask For Today's Flavour	16
SANSHO SALT N PEPPER TOFU (V) Fried Tofu, Black Vinegar Dip, Chilli Oil	16

## RAW PLATES

SUSHI OF THE DAY (GFA, DF) Ask Staff for Today's Options	POA
SASHIMI (GFA, DF) Thinly Sliced Selection of Fresh Seafood with Ponzu, Wasabi & Pickled Ginger	(6 PC) 22
WAGYU BEEF TATAKI (GFA, DF) Black Pepper Crust, Smoked Truffle Soy, Garlic Crunch & Chives	16

**Please let our staff know if you have  
any dietary requirement**

(GF) = Gluten Free, (DF) = Dairy Free, (V) = Vegetarian

## LARGE PLATES

TONKOTSU PORK RAMEN Chashu Pork, Rich Pork Broth, Ramen Egg, Nori & Black Garlic Oil	25
CHICKEN & SHIITAKE (GFA) MUSHROOM BALLOTTINE Teriyaki Glazed & Soy Pickled Mushroom	34
SEARED TUNA STEAK (GF, DF) Dashi Broth, Wasabi Avocado Cream & Fried Leek	27
LUMINA LAMB SHOULDER (GF) Red Miso Braised Oyster Lamb Shoulder, Kimcheese Potato Gratin & Smoked Sour Cream	38

### CHEFS CHOICE \$55 PP

3 small plates, 1 large plate and a side to share chosen  
by the Chefs  
(minimum 2 people & the whole table needs to be on  
chefs choice)

## BIT ON THE SIDE

JAPANESE 'CAESAR' Iceberg, Sesame Dressing, Chilli Oil, Fried Onion & Parmesan	15
WOK FRIED VEG (GF) Seasonal Greens, Kombu Butter, Furikake	15
TEMPURA FRIES (GFA) Tonkatsu Sauce, Kewpie Mayo & Garlic Salt	9
LOADED TEMPURA FRIES Japanese Curry Sauce & Torched Mozzarella	15
SMALL RICE (GF) 5      JAPANESE SLAW (GF) 5	

## SAIKOU SWEETS

MATCHAMISU CHEESECAKE Matcha Tiramisu Cheesecake, Pistachio Praline & Matcha Ice cream	17
MISO CARAMEL CREME BRÛLÉE (GFA) Caramelised Banana & Vanilla Cream	16

DINNER