



SMALL PLATES

EDAMAME (DF, V) ★	8
KARAAAGE CHICKEN (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 Todays Flavour	16
SANSHO SALT N PEPPER TOFU (V) Fried Tofu, Black Vinegar Dip, Chilli Oil	16

RAW PLATES

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

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

★ = made with gluten free ingredients

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

LARGE PLATES

TONKOTSU PORK RAMEN Chashu Pork, Rich Pork Broth, Ramen Egg, Nori & Black Garlic Oil	25
CHICKEN & SHIITAKE ★ MUSHROOM BALLOTTINE Teriyaki Glazed & Soy Pickled Mushroom	34
SEARED TUNA STEAK (DF) ★ Dashi Broth, Wasabi Avocado Cream & Fried Leek	27
LUMINA LAMB SHOULDER ★ 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 ★ Seasonal Greens, Kombu Butter, Furikake	15
TEMPURA FRIES ★ Tonkatsu Sauce, Kewpie Mayo & Garlic Salt	9
LOADED TEMPURA FRIES Japanese Curry Sauce & Torched Mozzarella	15
SMALL RICE ★ 5 JAPANESE SLAW ★ 5	

SAIKOU SWEETS

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

DINNER