

COCKTAILS

1. Say Aloe To My Little Fizz 17
Roku Gin, Aloe Vera Juice,
T2 Matcha, Fresh Cream, Lime, Whites
2. U-Making Me Feel So Sour 20
The Chita Single Grain Whisky, Umeshu, Lime,
Pink Umeshu Foam
3. Yuzu Be Cool(er) 17
Kaïdo Sochu, Saké, Yuzu, Lemon, Hazelnut,
Lilobar Takonoki Soda
4. Shiso Pretty 18
Butterfly Pea Flower Infused Roku Gin, Lilobar
Bitter Liqueur, Shiso Leaf
5. Adzuki Bean-A Colada 20
Coconut Infused Nigori Saké, Plantation Dark
Rum, Koshi An, Coconut Cream, Black Tea
6. Whats-Up-Pea?! 16
Saké, Seedlip Garden, St Germain Elderflower,
Lilobar Wasabi Soda
7. Smoke On The Grapefruit 20
The Chita Single Grain Whisky, Chocolate
Bitters, Charred + Smokey Grapefruit

SAKE-TINI

- Ask staff for this week's special! 16

SAKE

The well known national beverage of Japan and here's toms top 5 to get you started on your journey. Serves are 180ml and designed to be enjoyed & shared.

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| Kizakura Yamahai Jikomi, Kyoto | 17 |
| Slightly dry, mellow, Cherry Blossom | |
| Nakano Shuzo Chiebijin Jumai Ginjo, Oita | 17 |
| White peach & Melon, dry finish | |
| Kizakura premium - Matcha or coconut | 26 |
| Fresh & light flavoured | |
| Nakano BC Yuzu | 28 |
| Japan's 2 most popular fruits blended together | |
| Daku, Kyoto | 28 |
| Unfiltered, semi sweet with mild fruit aroma | |





RAW SELECTION

South Coast oyster, sake sorbet, candied chilli	5ea
Sashimi selection of 3	30
Wagyu beef sirloin tataki MB5, kimchi puree, garlic chips	24
Aburi salmon, avocado puree, tosazu, wasabi crunch, sweet nori	19
Kingfish, yuzu miso, tofu crunch	20
Tuna tataki, crispy nori, avocado & daikon, Ssamjang sauce, shiso ponzu	23

HOT BITES

Agedashi tofu, umami dashi, spinach miso	18
Spicy edamame, charred soy bean, house Shichimi, bonito flakes	8
Chicken karaage, sweet garlic, teriyaki sauce	14
Popcorn shrimp, chilli mayonnaise, yuzu nanbanzuke sauce	12
Mixed vegetable tempura, den dashi	15
Braised Wagyu beef brisket MB8 bao bun, lettuce, Ssamjang sauce (1ea)	12
Pork & prawn potstickers, ginger, shallots	13

ROBATA CHARCOAL GRILL (2ea)

Chicken, tare sauce, chives	15
King prawn, togarashi butter, salt, pepper	19
Free range chicken meatballs, egg yolk, chives	16
Pork belly, apple gochujang glaze, peanut powder	16
Shiitake mushroom, sweet soy, chives	14
Wagyu rump, yuzu kosho sauce, salt, pepper, chives	17
Hokkaido scallops, lemon ponzu gel, red shiso	20

BIGGER

Slow cooked Wagyu brisket MB8, soy glazed, charred kimchi	38
Pork belly, fermented black bean puree, daikon & cucumber salad	36
Wagyu scotch MB7, shio koji marinade, wafu sauce, charred leek	48
Miso glazed Glacier 51 Toothfish, den miso, yuzu kosho cucumber salad	40
Sand whiting tempura, sansho pepper amazu, spicy ponzu	33
Mushroom & tofu steak, shiitake mushroom, spicy teriyaki sauce	30
Confit salmon, kombu butter, shio pickle	36



SIDES

Steamed rice	6
Charred broccolini, karashi miso, bonito flakes	12
Nasu dengaku, grilled eggplant, den miso	12
BBQ corn, shiso butter, chilli	10
Fried potatoes, bonito cream, shallots	12

DESSERT

Barrel Japanese whisky chocolate fondant, peanut & chocolate crumble, cherry ice cream	14
Black sesame pavlova, yuzu curd, mango ice cream	14
Lime panna cotta, lemon verbena & green tea ice cream, strawberry compote	14