

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

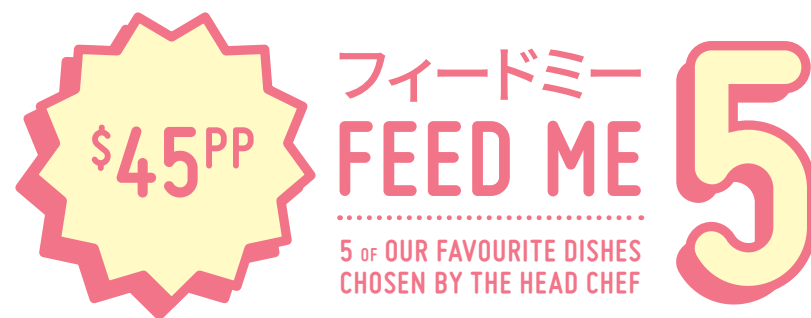
- Ask staff for this week's special! 16

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 | |





BENTO

Chicken katsu, sweet gochujang sauce, sashimi, sushi roll, salad, steamed Koshihikari rice	25
Red miso salmon, sashimi, sushi roll, salad, steamed Koshihikari rice	25
Grilled Tofu, teriyaki sauce, miso cauliflower, sashimi, sushi roll, steamed Koshihikari rice	24
Wagyu beef brisket, Lilotang BBQ sauce, sashimi, sushi roll, salad, steamed Koshihikari rice	26

POKE BOWL

Grilled tofu, brown rice, red onion, sweet potato, avocado, edamame, cucumber, coriander, shallots, kale, carrots, sesame miso dressing	20
Salmon and kingfish sashimi, brown rice, cucumber, dashi slaw, wakame, edamame, carrots, kimchi, nori, pickled ginger, wasabi crunch, coriander, shallots, gochujang sauce	23
Teriyaki chicken, brown rice, edamame, shaved cabbage, carrots, pickled daikon, coriander, shallots, nori, red onion, spicy mayonnaise	22

RAW SELECTION

Wagyu beef tataki MB5, kimchi puree, garlic chips	24
Aburi salmon, avocado puree, tosazu, wasabi crunch, sweet nori	19
Kingfish, yuzu miso, crispy tofu	20

HOT BITES

Spicy edamame, charred soybean, house shichimi, bonito flakes	8
Chicken karaage, sweet garlic, teriyaki sauce	14
Popcorn shrimp, chilli mayonnaise, yuzu nanbanzuke sauce	12
Braised Wagyu beef brisket MB8 bao bun, lettuce, Ssamjang sauce (1ea)	12

ROBATA CHARCOAL GRILL (2ea)

Chicken, tare sauce, chives	15
Pork belly, apple gochujang glaze, peanut powder	16
Wagyu rump, yuzu kosho sauce, salt, pepper, chives	17
Hokkaido scallops, lemon soy gel, red shio	20
Shiitake mushroom, sweet soy, chives	14

BIGGER

Slow cooked Wagyu brisket MB8 soy glazed, charred kimchi	38
Miso glazed Glacier 51 Toothfish, den miso, yuzu koshu cucumber salad	40
Sand whiting tempura, sansho pepper amazu, spicy den dashi	33
Mushroom & tofu steak, shiitake, spicy teriyaki sauce	30

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