



Shallot pancake w. shiso seasoning / **10**

Salt and vinegar lotus root chips / **8**

Edamame w. Murray River salt / **5**

Vegetable spring roll w. strange flavour sauce / **12**

Seared scallops, miso creamed potato, oils, roe / **9ea**

Pork gyoza w. house ponzu / **15**

Vegetable gyoza w. genmai vinegar / **15**

Crispy Crunchy Chicken w. sweet fiery glaze / **15**

Ebi katsu sando w. cabbage, pickled onion, wasabi relish, mayo / **16**

Sashimi of the day **26 / 38**

220gm Kerwee wagyu M3 porterhouse w. potato pavé, pickled onion, béarnaise / **58**

Koji marinated pork ribs w. fennel apple salad, yuzu vinaigrette / **42**

Dengaku miso eggplant w. smoked buttermilk, black sesame emulsion / **28**

Tsubaki omurice w. cha siu, burnt edamame, demi-glaze / **26**

Konbu dashi curry udon w. market mushrooms, kale, shio konbu, kizami nori / **25**

Layered potato chips w. miso garlic aioli / **10**

House salad w. wafu dressing, sesame, crispy shallots, kizami nori / **12**

Charred broccolini w. sesame dressing, scorched nuts / **15**

Steamed koshihikari rice / **5**

Cheesecake mille-feuille w. yuzu jam, seasonal fruit / **13**

Matcha pudding w. adzuki bean sauce, black sesame meringue / **13**

Omakase ~ let our chef select your menu / **75**