



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

Shallot pancake w. shiso seasoning (vgn) / **10**

Salt and vinegar lotus root chips (vgn, gf) / **9**

Edamame w. Murray River salt (vgn, gf) / **6**

Age-dashi tofu w. Shiitake konbu broth, braised shiitake, katsuobushi (vgo,gf) / **15**

Miso braised pulled beef spring roll(2), sweet chilli sauce / **12**

Corn tempura, nori salt, mayo (vgn,gf) / **13**

Grilled pork skewers (2) w. shichimi, pickles (gf) / **15**

Tako kara-age (battered octopus) w. natto harissa / **20**

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

Kingfish carpaccio w. soy pickled cucumber, crispy shallots (gf) / **24**

Crispy Crunchy Chicken w. sweet fiery glaze / **16**

Ebi katsu sando w. cabbage, pickled onion, wasabi relish, mayo / **18**

Sashimi of the day (gf) **26 / 38**

220gm Kerwee wagyu M3 porterhouse w. potato chips, pickled onion (gf)/ **58**

Chicken Maryland w. curry rose sauce, toasted bread / **34**

Pan seared salmon w. wasabi butter, assorted vegetables (gf) / **38**

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

Dengaku miso eggplant w. smoked buttermilk, black sesame emulsion (gf, vgo) / **30**

Tsubaki omurice w. pork cha siu, burnt edamame, demi-glaze (gfo) / **28**

Konbu dashi curry udon w. mushrooms, kale, shio konbu, kizami nori (vgn) / **27**

Layered potato chips w. miso garlic aioli (gf, vgo) / **12**

House salad w. wafu dressing, sesame, crispy shallots, kizami nori (vgn) / **13**

Charred broccolini w. sesame dressing, scorched nuts (gfo, vgn) / **16**

Steamed koshihikari rice (gf, vgn) / **5**

Sata andagi (Okinawa donut), stracciatella ice cream, miso caramel / **15**