


SEAFOOD

● GF gluten free, GF/A gluten free available

Sashimi , [12-piece/ 24-piece] GF/A Big Glory Bay Salmon, Line-caught Snapper, Yellow fin Tuna, Line-caught kingfish	30/59	Natural Oyster , [3-piece] GF Ponzu, Tobiko, Chive	24
Kingfish Crudo , GF Ginger soy, Kohlrabi, Wasabi cream, Yuzu, Herb oil	23	Tuna Ceviche , GF/A Lime chilli, Purple carrot, Baby onion, Parsley oil, Shiso	24
Grilled Octopus , GF Cauliflower, Capsicum, Arare, Ponzu	25	Seared Scallop , [3-piece] GF Wakame butter, Celeriac, Courgette, Tobiko, Pancetta	25
Grilled Tiger Prawn , [4-piece] GF/A Pumpkin, Hojicha parmesan, Brussel sprout, Baby tomato	25	Snapper Nanban Tempura, Tortillas, Capsicum, Red onion, Yukari	24
Salmon Toast Big Glory Bay Salmon, Chilli cream, Green chilli	24	Blue Cod , GF Jalapeno tartar, Black tobiko, Fennel, Leek	25
Oyster Tempura , [3-piece] Ponzu, Red cabbage	25	Prawn Tempura , [3-piece] Dashi, Furikake, Red cabbage	24

MEAT

Beef Tataki , GF/A Seared sirloin, Radish, Spring onion, Horseradish	20	Pork Belly , GF/A Smoked bokchoy & spring onion, Kimchi mayo, Garlic, Chilli	22
Dumpling , [4-piece] Deep fried, Pork, Spring onion, Yuzu soy	18	Teriyaki Chicken , GF 170g Pumpkin puree, Baby carrot, Broccolini, Charred onion	35
Karaage Chicken Cucumber pickle, Furikake, Chive	21	Eye Fillet , GF/A 170g Celeriac, Mushroom jus, Shiitake, Radicchio, Barley crumbs	40
 Spicy Karaage Chicken Gochujang hot sauce, Chive, Almond	22	Wagyu Yakitori , GF Onion aioli, Pickled enoki	23

VEGE

Edamame, GF Green tea salt	9	Green Beans Tempura, Dashi sauce, Shichimi, Aonori	20
Agedashi Tofu, GF Onion puree, Spring onion, Walnut, Chilli, Nori	23	Witloof Cup, [2-piece] Crumbed cauliflower, Avocado, Honey soy, Parmesan	18
Miso Eggplant, GF/A Miso mayo, Spinach, Shallot, Spicy bean sprout, Almond	24	Broccolini, GF Sesame dressing, Puffed rice, Kale	19

SUSHI

Teriyaki Chicken Sushi Roll, [8-piece] GF/A Grilled chicken breast, Teriyaki, Julienne fries	25	Aburi Salmon Sushi Roll, [8-piece] GF/A Blowtorched, Mayo, Tobiko, chive	26
Rainbow Sushi Roll, [8-piece] GF/A Salmon, Kingfish, Tuna, Avocado, Soy caviar, Ponzu	28	Nigiri Selection, [7-piece] GF/A Salmon, Tuna, Kingfish, Octopus, Squid, Prawn, Tamago	37

SIDE

Hand Cut Fries, GF	13	Miso Soup	4
Short Grain Rice, GF	5	Seaweed Salad	10

PLATTER

Raw Board GF/A **102**

Salmon- Yuzu dashi | Tuna- Ceviche | Snapper- Tiradito | Octopus- Carpaccio |
Kingfish- Crudo | Beef Tataki | Scallop- Nigiri [2] | Scampi Sashimi [2] |
Natural Oyster [2] | Miso Soup [2]

IZU Tasting Platter For Two **72**

Edamame | Sashimi | Rolled sushi | Pork belly | Karaage chicken | Beef tataki |
Dumpling | Prawn tempura | Takoyaki | Miso soup



DESSERT

Chocolate Mousse	17
Puffed rice, dried Raspberry	
Cream Brulee , GF	16
Kumara&banana chips, dried mandarin	
Yoghurt Panna Cotta, GF	16
Berry compote, dried blueberry	
Yuzu Cheesecake, GF/A	20
Strawberry puree, strawberry crumbs	
Ice Cream, [1-scoop]	7
Vanilla Green tea Sesame	
Umeshu , [100ml]	13
Plum wine 12%	
Elderflower Ice Cider , [100ml]	13
Apple cider 5%	

