

## RAW

<b>KINGFISH CONE</b> Wasabi, Apple, Jalapeño & Charcoal Cone	8 ea
<b>SEA BREAM SASHIMI</b> Blood Orange Kosho, Pickled Kohlrabi, Dashi Oil (gf)	15
<b>KING SALMON TARTARE</b> Cucumber, Nashi Pear, Sesame Cracker (gf)	15
<b>WAGYU BEEF TARTARE</b> Smoked Clam, Pickled Japanese Veg, Horseradish, Taro Chips (gf*)	18

## PLATES

<b>KARAAGE CORN BALLS</b> Sansho Mayo (ve*) (3pc)	9
<b>PRAWN KATSU SLIDER</b> Shredded Cabbage & Ranch Dressing	10 ea
<b>GRILLED ASPARAGUS</b> Whipped Tofu, Garlic Crumb, 65° egg (ve*) (gf*)	14
<b>PORK &amp; KIM CHI GYOZA</b> Plum & Soy Vinegar, Spring Onion (4pc)	14
<b>OKONOMIYAKI JAPANESE PANCAKE</b> Cabbage, Spring Onion, Bonito & Yuzu Aioli (v*)	14
<b>CHICKEN YAKITORI</b> Tare, Spring Onion, Togarashi (2pc) (gf)	10
<b>OPEN CALIFORNIA ROLLS</b> Shark Bay Crab, Broadbean, Rockmelon, Wasabi Mayo (gf)	15
<b>KARAAGE CHICKEN</b> 5 Spice, Kewpie & Lime (gf)	15
<b>SPICY SALMON SOBA</b> Snow Peas, Cucumber, Toasted Nori	18
<b>ROASTED CAULIFLOWER</b> Black Sesame & Chow Chiu Chilli (ve*)	15
<b>RED OAK SALAD</b> Cabbage, Citrus, Nashi Pear Dressing, Togarashi Walnuts (ve*) (gf*)	14
<b>CRISPY SKIN TERIYAKI CHICKEN</b> Yuzu Kosho & Roasted Chilli (gf)	25
<b>STEAMED SNAPPER FILLET</b> White Ginger, Wombok & Dashi Broth	28
<b>PORK HOCK SSAM</b> Spring Onion Pancake, Cos Lettuce, Ssamjang (gf*)	32
<b>350G GRASS FED PORTERHOUSE STEAK</b> Koji Butter, Shiso Salsa (gf*)	32

## SIDES

<b>SPICED EDAMAME</b> (ve) (gf)	5
<b>HOUSEMADE WHITE KIMCHI</b> (gf)	6
<b>TRIPLE COOKED POTATOES, STIR FRY KIMCHI, KEWPIE</b> (ve*) (gf)	10
<b>SHREDDED CABBAGE, CHIVE &amp; PONZU</b> (ve*) (gf)	6
<b>CHILLI GREEN BEANS, SESAME</b> (ve*) (gf*)	8
<b>STEAMED RICE</b> (ve) (gf)	3
<b>EXTRA PANCAKES</b> (4pc) (v)	3

## BAO

<b>CRISPY AVOCADO</b> Gochujang, Coleslaw, Avocado Kewpie (ve*) (gf*)	8 ea
<b>DIY PORK BELLY</b> Pickled Daikon, Teriyaki Sauce, Kewpie (2pc) (gf*)	16
<b>DIY BEEF RIB</b> Bulgogi, Pickle Set, Kewpie (2pc) (gf*)	18
<b>Extra Bun</b>	3
<b>Lettuce Cups</b>	1

## BOWLS

<b>SALMON POKE</b> Rice, Avo Puree, Mango & Onion w/ Jalapeño Coconut & Lime (gf) (Extra Avocado \$2)	16
<b>SMOKED DUCK BIBIMBAP</b> Kimchi Fried Rice, Pickles, Spring Onion, Leek, Beanshoots, Egg Yolk (gf)	17
<b>CHICKEN RAMEN</b> Torigara Shoyu (Soy) Base, Chicken, Mustard Leaf, Spring Onion	11/16
<b>MISO RAMEN</b> Shiitake, Enoki & Oyster Mushrooms, Ramen Egg (v)	11/16
<b>SPICY CHICKEN &amp; WHITE SESAME RAMEN</b> Pan-fried Chicken, Leek, Snow Pea, Yuzukosho	12/18

### RAMEN ADD ONS (GF Noodles Available)

Mustard Leaf, Corn, Garlic Bomb, Butter	1
Kimchi, Half Ramen Egg	2
Chicken, Mushrooms	3

## DESSERT

<b>HOMEMADE DOUGHNUTS</b> Mandarin Sugar, Yuzu Curd (2pc)	10
<b>WHITE CHOCOLATE CUSTARD</b> Watermelon Kakigori, Plum (gf)	14
<b>MATCHA BRULEE</b> (gf)	12

## ALL IN

The Chef's favorites, including a dessert	59pp
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## KARAOKE

Take The Mic (8:15 sitting only, All In compulsory)	59pp
PARTY PACK (Min. 6 ppl - more boozy, less foodie)	80pp

v = Vegetarian, ve = Vegan, gf = Gluten Free, \* = Option Available

\* Whilst we will do our best to accommodate any allergies or food sensitivities we are unable to guarantee that trace elements will not be present.

\* Please note all credit transactions incur a 1.5% processing fee