

RAW

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

PLATES

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

SIDES

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

BAO

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

BOWLS

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

YUZU DOUGHNUTS Mandarin Sugar, Yuzu Curd (2pc)	10
WHITE CHOCOLATE CUSTARD Watermelon Kakigori, Plum (gf)	14
MATCHA BRULEE (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