

ALL IN

The chef's favorites, including a dessert 59pp

RAW

KINGFISH CONE Wasabi, Apple, Jalapeño & Charcoal Cone	8 ea
SEA BREAM SASHIMI Blood Orange Kosho, Pickled Kohlrabi, Dashi Oil (gf)	15
SALMON TARTARE Cucumber, Nashi Pear, Sesame Cracker (gf)	16

HIBACHI

CHICKEN YAKITORI Spring Onion (2pc) (gf)	10
WAGYU BEEF SKEWERS Smoked Gochujang, Pickled Mustard seeds (2pc)	12
PORT PHILLIP BAY SCALLOP Bonito Butter, Sea Grapes (1pc) (gf)	10
MUSHROOM MEDLEY Smoked Walnut, Puffed Quinoa, Furikake (gf) (v*)	12

PLATES

SPICED EDAMAME (gf*)	6
KARAAGE CORN BALLS Sansho Mayo (ve*) (3pc)	9
PRAWN KATSU SLIDER Shredded Cabbage & Ranch Dressing	10 ea
SEARED KALETTES Whipped Tofu, Yuzu Kosho Vinaigrette, Crispy Shallots (v, gf)	12
ROASTED CAULIFLOWER Black Sesame & Chow Chiu Chilli (v) (gf*)	12
PORK & KIM CHI GYOZA Plum & Soy Vinegar, Spring Onion (4pc)	14
OKONOMIYAKI JAPANESE PANCAKE Cabbage, Spring Onion, Bonito & Yuzu Aioli (v*)	14
OPEN CALIFORNIA ROLLS Shark Bay Crab, Broadbean, Rockmelon, Wasabi Mayo (gf)	15
KARAAGE CHICKEN 5 Spice, Kewpie & Lime (gf)	15
STEAMED SNAPPER FILLET White Ginger, Wombok & Dashi Broth	15

SSAM

ROAST DUCK BREAST Cured Duck Egg, Cucumber, Iceberg Lettuce, Pancakes, 5 Spiced Plum Sauce (gf*)	32
CRISPY PORK HOCK Ssamjang, Spring Onion, Ginger, Cucumber, Kimchi (gf*)	32
KOREAN BEEF BBQ Red Bulgogi, Pickled Mustard Root, White Kimchi, Red Kimchi, Sesame Oil (gf*)	35

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)	17
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 (gf*)	11/16
MISO RAMEN Shiitake, Enoki & Oyster Mushrooms, Ramen Egg (v) (gf*)	11/16
SPICY CHICKEN & WHITE SESAME RAMEN Pan-fried Chicken, Leek, Snow Pea, Yuzukosho (gf*)	12/18
SMOKED BRISKET RAMEN Bok Choy, Ramen Egg	18
RAMEN ADD ONS (GF Noodles Available)	
Mustard Leaf, Corn, Garlic Bomb, Butter	1
Kimchi, Half Ramen Egg	2
Chicken, Mushrooms	3

SIDES

HOUSEMADE WHITE KIMCHI (gf)	8
RED KIMCHI (gf)	8
TRIPLE COOKED POTATOES (v*) (gf)	10
CHILLI GREEN BEANS, SESAME (ve*) (gf*)	8
WOMBOK, RED CABBAGE, AVOCADO & WASABI SALAD (gf*)	10
RICE	4

DESSERT

MATCHA CREME BRULEE (gf)	12
MANDARIN CURD DOUGHNUTS Mandarin Sugar, Yuzu Curd (2pc)	10
BAKED DARK CHOCOLATE PUDDING Suntory Miso, Caramel, Vanilla Ice Cream	15

KARAOKE

Take The Mic (8:15 sitting only, All In compulsory) 59pp

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

* Whilst we will do our best to accommodate any allergies 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