

## ALL IN

The chef's favorites, including a dessert

62pp

## RAW

### KINGFISH CONE

Wasabi, Apple, Jalapeño & Charcoal Cone 9 ea

### SEA BREAM SASHIMI

Blood Orange Kosho, Pickled Kohlrabi, Dashi Oil (gf) 16

### SALMON TARTARE

Cucumber, Nashi Pear, Sesame Cracker (gf) 16

## HIBACHI

### CHICKEN YAKITORI

Spring Onion (2pc) (gf) 11

### WAGYU BEEF SKEWERS

Smoked Gochujang, Pickled Mustard seeds (2pc) 13

### PORT PHILLIP BAY SCALLOP

Bonito Butter, Sea Grapes (1pc) (gf) 8

### ROASTED CAULIFLOWER

Black Sesame & Chow Chiu Chilli (v) (gf\*) 13

## PLATES

**SPICED EDAMAME** (gf\*) 7

### KARAAGE CORN BALLS

Sansho Mayo (ve\*) (3pc) 10

### PRAWN KATSU SLIDER

Shredded Cabbage & Ranch Dressing 11 ea

### SEARED KALETTES

Whipped Tofu, Yuzu Kosho Vinaigrette, Crispy Shallots (v, gf) 13

### PORK & KIM CHI GYOZA

Plum & Soy Vinegar, Spring Onion (4pc) 15

### OKONOMIYAKI JAPANESE PANCAKE

Cabbage, Spring Onion, Bonito & Yuzu Aioli (v\*) 15

### KARAAGE CHICKEN

5 Spice, Kewpie & Lime (gf) 16

### OPEN CALIFORNIA ROLLS

Shark Bay Crab, Broadbean, Rockmelon, Wasabi Mayo (gf) 16

### STEAMED SNAPPER FILLET

White Ginger, Wombok & Dashi Broth 18

## SSAM

### ROAST DUCK BREAST

Cured Duck Egg, Cucumber, Iceberg Lettuce, Pancakes, 5 Spiced Plum Sauce (gf\*) 36

### CRISPY PORK HOCK

Ssamjang, Spring Onion, Pancake, Ginger, Cucumber, Kimchi (gf\*) 35

### KOREAN BEEF BBQ

Red Bulgogi, Pickled Mustard Root, Pancake, Kimchi, Sesame Oil (gf\*) 36

## BAO

### CRISPY AVOCADO

Gochujang, Coleslaw, Avocado Kewpie (ve\*) (gf\*) 9 ea

### DIY PORK BELLY

Pickled Daikon, Teriyaki Sauce, Kewpie (2pc) (gf\*) 18

### DIY BEEF RIB

Bulgogi, Pickle Set, Kewpie (2pc) (gf\*) 19

### Extra Bun

3

### Lettuce Cups

1

## BOWLS

### SALMON POKE

Rice, Avo Puree, Mango & Onion w/ Jalapeño Coconut & Lime (gf) 18  
(Extra Avocado \$2)

### SMOKED DUCK BIBIMBAP

Kimchi Fried Rice, Pickles, Spring Onion, Leek, Beanshoots, Egg Yolk (gf) 18

### MISO RAMEN

Shiitake, Enoki & Oyster Mushrooms, Ramen Egg (v) (gf\*) 17

### SPICY CHICKEN & WHITE SESAME RAMEN

Pan-fried Chicken, Leek, Snow Pea, Yuzukosho (gf\*) 20

### SMOKED BRISKET RAMEN

Bok Choy, Ramen Egg 20

### RAMEN ADD ONS (GF Noodles Available)

Mustard Leaf, Corn, Garlic Bomb, Butter 2

Kimchi, Half Ramen Egg 2

Chicken, Mushrooms 4

## SIDES

**RED KIMCHI** (gf) 8

**MUSHROOM MEDLEY, SMOKED WALNUT, FURIKAKE** (gf) (v\*) 12

**TRIPLE COOKED POTATOES** (v\*) (gf) 12

**CHILLI GREEN BEANS, SESAME** (ve\*) (gf\*) 10

**WOMBOK, RED CABBAGE, AVOCADO & WASABI SALAD** (gf\*) 12

**RICE** 4

## DESSERT

**MATCHA CREME BRULEE** (gf) 13

### MANDARIN CURD DOUGHNUTS

Mandarin Sugar, Yuzu Curd (2pc) 11

### BAKED DARK CHOCOLATE PUDDING

Suntory Miso, Caramel, Vanilla Ice Cream 16

## KARAOKE

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

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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