

RAW

YELLOWFIN TUNA Wasabi, Apple, Jalapeño, Charcoal Cone	9 ea
KINGFISH SASHIMI Yuzukoshō, Shiso, Ginger (gf)	17
SALMON TARTARE Cucumber, Nashi Pear, Sesame Cracker (gf)	16

HIBACHI

HERVEY BAY SCARLET PRAWN Burnt Butter, Bisque Sauce (gf)	7 ea
CHICKEN YAKITORI Spring Onion (2pc)(gf)	11
WAGYU BEEF SKEWERS Smoked Gochujang, Pickled Mustard Seeds (2pc)	13
CHARRED CAULIFLOWER Black Sesame, Chiu Chow Chilli (ve*, gf*)	13

PLATES

SPICED EDAMAME (gf, ve)	7
CRISPY CORN BALLS Sansho Mayo (3pc)(ve*)	10
STEAMED BUN Mapo Tofu, Braised Eggplant (v)	5 ea
WHITE CUT CHICKEN Udon Noodle, Sesame, Wombok, Crispy Chilli Oil	17
GRILLED ASPARAGUS Koji Emulsion, Pickled Green Chilli (gf, ve)	13
OKONOMIYAKI JAPANESE PANCAKE Cabbage, Spring Onion, Bonito, Yuzu Aioli (v*)	15
STEAMED SNAPPER FILLET White Ginger, Wombok, Dashi Broth	18
PRAWN KATSU SLIDER Shredded Cabbage, Ranch Dressing	11 ea
PORK & KIM CHI GYOZA Plum & Soy Vinegar, Spring Onion (4pc)	15
KARAAGE CHICKEN 5 Spice, Kewpie, Lime (gf)	16

LARGE PLATES

CRISPY PORK HOCK SSAM Ssamjang, Spring Onion, Pancake, Ginger, Cucumber, Kimchi (gf*)	35
WHOLE FLOUNDER Diamond Clams, Bonito Butter, Wakame (gf)	32
ROASTED LAMB SHOULDER Kosho, Purple Mustard, Smoked Chilli (gf*)	49

SIDES

SMASHED BABY POTATOES, SALMON ROE, SOUR CREAM, CHIVES (gf*, v*)	13
CHILLI GREEN BEANS (ve*, gf*)	10
ROASTED BEETROOT, BUTTERMILK, WASABI (gf, ve*)	13
WOMBOK, FENNEL, YUZU (gf, ve)	7
RICE	4

BAO

CRISPY AVOCADO Gochujang, Coleslaw, Avocado Kewpie (ve*, gf*)	8 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, Jalapeño, Coconut, Lime (gf) (Extra Avocado \$2)	18
SMOKED DUCK BIBIMBAP Kimchi Fried Rice, Pickles, Spring Onion, Egg Yolk (gf)	18
MISO RAMEN Shiitake, Enoki, Oyster Mushrooms, Ramen Egg (ve*, gf*)	17
SPICY CHICKEN & WHITE SESAME RAMEN Pan-fried Chicken, Leek, Yuzukoshō (gf*)	20
CRAB TSUKEMEN RAMEN Shark Bay Crab, Cold Dashi Broth, Chives	21
RAMEN ADD ONS (GF Noodles Available)	
Mustard Leaf, Corn, Garlic Bomb, Butter, Kimchi, Half Ramen Egg	2
Chicken, Mushrooms	4

DESSERT

BLOOD ORANGE GRANITA Matcha Creme, Mango, Plum (gf, ve*)	15
YUZU CURD DOUGHNUTS Mandarin Sugar, Yuzu Curd (2pc)	11
BAKED DARK CHOCOLATE PUDDING Suntory Miso Caramel, Vanilla Ice Cream	16

ALL IN

The chef's favorites, including a dessert 62pp

KARAOKE

Take The Mic (Sittings at 6:00 & 8:15, All In compulsory) 62pp

v = Vegetarian * Whilst we will do our best to accommodate any allergies food sensitivities
ve = Vegan we are unable to guarantee that trace elements will not be present.
gf = Gluten Free * Please note all credit transactions incur a processing fee
* = Option Available * All bills will incur a 12.5% surcharge on public holidays