

ALL IN	
The chef's favorites, including a dessert	62pp

RAW

YELLOWFIN TUNA	
Wasabi, Apple, Jalapeño, Charcoal Cone	9 ea
KINGFISH SASHIMI	
Yuzukoshō, Pickled Shishito (gf)	19
SALMON TARTARE	
Cucumber, Nashi Pear, Sesame Cracker (gf)	16
BEEF TATAKI	
Seared Wagyu, Ponzu, Anchovy, Horseradish (gf)	21

HIBACHI

CHICKEN YAKITORI	
Spring Onion (2pc)(gf)	11
WAGYU BEEF SKEWERS	
Smoked Gochujang, Pickled Mustard Seeds (2pc)	13
CUTTLEFISH	
Red Yuzukoshō Butter, Finger Lime (2pc)(gf)	14
SPATCHCOCK	
Bulgogi glaze, Sautéed Mushrooms	29

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PLATES

SPICED EDAMAME (gf, ve)	7
PORK & KIM CHI GYOZA	15
Plum + Soy Vinegar, Spring Onion (4pc)	
KARAAGE CHICKEN	16
5 Spice, Kewpie, Lime (gf)	
STEAMED SILKEN TOFU	19
Grilled Enoki Mushroom, Red Yuzukoshō (gf*, ve)	
DIY PORK BELLY BAO	18
Pickled Daikon, Teriyaki Sauce, Kewpie (2pc)(gf*)	
DIY BEEF RIB BAO	19
Bulgogi, Pickle Set, Kewpie (2pc)(gf*)	
STEAMED SNAPPER FILLET	18
White Ginger, Wombok, Dashi Broth	
CRISPY PORK HOCK SSAM	35
Ssamjang, Pancake, Ginger, Cucumber, Kimchi (gf*)	
WHOLE JOHN DORY	32
Diamond Clams, Bonito Butter, Wakame (gf)	

NOODLES + RICE

SMOKED DUCK BIBIMBAP	19
Kimchi Fried Rice, Pickles, Egg Yolk (gf)	
MISO RAMEN	18
Shiitake, Enoki, Oyster Mushrooms, Ramen Egg (ve*, gf*)	
SPICY CHICKEN & WHITE SESAME RAMEN	20
Pan-fried Chicken, Leek, Yuzukoshō (gf*)	
BEEF SHORT RIB UDON	22
Braised Short Rib, Mustard Leaf, Ramen Egg (gf*)	
RICE	4
RAMEN ADD ONS	2/4
Ask your waiter (gf noodles available)	

VEGETABLES

CRISPY AVOCADO BAO	8 ea
Gochujang, Coleslaw, Avocado Kewpie (ve*, gf*)	
CRISPY CORN BALLS	10
Sansho Mayo (3pc)(ve*)	
GRILLED ASPARAGUS	13
Soy Milk + Koji Emulsion, Pickled Green Chilli (gf, ve)	
OKONOMIYAKI JAPANESE PANCAKE	15
Cabbage, Spring Onion, Bonito, Yuzu Aioli (v*)	
CHARRED PUMPKIN	13
Black Sesame, Chiu Chow Chilli (ve*, gf*)	
MARINATED ZUCCHINI	12
White Miso, Yuzu, Furikake (gf, ve*)	
BBQ EGGPLANT	11
Salted Cod Cream, Pickled Garlic, Tobiko (gf*, ve*)	
STEAMED SPINACH	11
Sesame Dressing, Bottarga (gf, ve*)	

DESSERT

MOCHI	5 ea
Cream Cheese, Sesame Brittle	
YUZU CURD DOUGHNUTS	11
Mandarin Sugar, Yuzu Curd (2pc)	
BAKED DARK CHOCOLATE PUDDING	16
Suntory Miso Caramel, Vanilla Ice Cream	

v = vegetarian
ve = vegan
gf = gluten free
* = option available

* We do our best to accommodate allergies, but please note we are unable to guarantee cross contamination will not occur*

*Please note all credit transactions incur a processing fee
All bills will incur a 12.5% surcharge on public holidays*