

Our head chef will spoil your table with his favourite dishes and menu specialties.

SIGNATURE RAW

Daily Sashimi Selection.	36/69
Freshly Shucked Oysters, Tosazu, Fresh Wasabi.	6 (E)
Tuna Handroll, Shiso, Furikake.	7 (E)
Daily White Fish Ceviche, Avocado, Wasabi, Taco Crisp.	26
Kingfish, Mandarin Ponzu, Burnt Strawberry, Kombu.	26
Coral Trout, Sweet Ginger, Horseradish, Avocado, Nori.	36
Wagyu Beef Tartare, Negi Miso, Black Sesame, Shoyu Cured Yolk.	27

SUSHI

Braised Shitake, Smoked Daikon, Asparagus.	22
Aburi Salmon, Kabayaki, Wasabi Salsa.	26
Tempura King Prawn, Fermented Chilli Mayo, Avocado.	32
Lobster, Ikura, Yuzu Mayo, Chives.	34

SNACKS

Potato Crisp, Whipped Bonito, Bottarga.	6 (E)
Karaage Chicken Burger, Lemon Chilli, Mustard Greens.	9 (E)
Lobster Katsu Sando, Salted Cabbage, Dill Slaw.	15
Tofu & Spinach Potsticker, Kombu Dashi, Sansho.	16
Steamed Pork Gyoza, Chilli Oil, Chives.	18
Mushroom Udon Noodles, Japanese XO, Crispy Shallots.	25

FROM THE GRILL

BBQ Sweetcorn, Yuzu Butter, Shichimi.	11
Tamari Glazed Beef Short Rib, Potato, Pickled Walnut.	40
Charred Pork Neck, Ume Tare, Citrus Labne.	34
Coral Coast Barramundi, Shio Koji Butter, Grilled Mushrooms.	48
Charcoal Chicken, Tare, Soubise, Garlic Oil.	38

SALADS & GREENS

Mixed Leaf Salad, Soy Ginger Dressing, Sesame.	11
Tempura Pumpkin, Wakame Salt, Fermented Chilli Mayo.	14
Charred Broccolini, Sansho Pepper Tahini, Furikake.	15
Charcoal Teriyaki Cabbage, Shitake Ketchup, Fried Pepita.	16

SWEETS

Kokuto Ice Cream Sando.	7
Sobacha Custard, Longstem Strawberry, Honey Granita	12
Roasted Pear, White Chocolate Yoghurt, Honeycomb, Nori.	14

Sparkling water \$5pp.

Please note all public holidays incur a 15% surcharge.

Please be aware that we are unable to guarantee any dish is completely free of residual allergen traces.