

## SIGNATURE RAW

Daily Sashimi Selection.	34/65
Freshly Shucked Oysters, Jalapeno & Lime Kosho	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.	32
Wagyu Beef Tartare, Spicy Koji, Egg Yolk, Nori Cracker.	27

## SUSHI

Braised Shitake, Smoked Daikon, Asparagus.	22
Aburi Salmon, Kabayaki, Wasabi Salsa.	26
Tempura King Prawn, Fermented Chilli Mayo, Avocado. Cucumber.	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

Confit Chicken Wing, Shitake Ketchup, Prawn Floss.	11
BBQ Sweetcorn, Shiso Butter, Shichimi.	11
Wagyu Beef Skewer, Shitake Glaze, Fresh Wasabi.	20
Whole Quail, Smoked Eggplant, Aged Barley Miso.	29
Charred Pork Neck, Ume Tare, Citrus Labne.	34
Butterflied Baby Snapper, Chicken Dashi Butter, Kale Furikake.	48
24hr Beef Short Rib, Black Garlic, Pickled Cucumber.	38

## SALADS & GREENS

Iceberg, Watercress, Soy Ginger Dressing.	11
Tempura Pumpkin, Wakame Salt, Fermented Chilli Mayo.	14
Charred Broccolini, Sansho Pepper Tahini, Furikake.	15
'Typhoon Style', Charcoal Cabbage, Seaweed Butter.	16

## SWEETS

Black Sesame Choux Bun, Strawberry & Lychee Cream.	5 (E)
Toasted Rice Cake, Coconut, Amazake, Puffed Rice.	10
Dark Chocolate Purin, Matcha Green Tea, Potato.	14
Charcoal Peach Skewer, White Chocolate Yoghurt, Fermented Plum.	14