



Grill & Dinner Menu

Menu may change due to seasonal produce availability.
Parties more than 8 people have an omakase menu. Food served share style.

V VEGAN · VEG VEGETARIAN · GF GLUTEN FREE | SEAFOOD ORIGIN: A AUSTRALIAN · M MIXED · I IMPORTED

Share

Crispy Lotus chips with chilli garlic mayo (veg, gf)	\$10
Edamame Beans, Sea Salt (v, gf)	\$8
Edamame Beans, Chilli, Garlic, Soy (v)	\$10
Eggplant – nasu miso fried eggplant, sweet miso, salad (add rice 4) (v, gf)	\$15
(4) Tofu fried with pickle wombok and spicy teriyaki sauce (v)	\$16
(7) Seasonal Vegetable Tempura, Tendon sauce (veg)	\$24
Chicken Karaage, Wasabi Mayo, salad (add rice 4)	\$18
Seafood Tempura – Prawns, calamari, fish, Tendon Sauce (A,M)	\$28
Pickled cucumber (v)	\$10
Sweet soy butter mushrooms (veg)	\$15

Sushi Rolls

Prawn Tempura, Chilli Garlic Aioli (A,M)	\$18
Spicy Tuna, Spring Onion (A,M)	\$18
Fried chicken with avocado	\$18
Kingfish sushi (miso, yuzu) (A)	\$18

Signature Dishes

served with sauce/dressing

Seared Tuna, Salad, Onion, Sesame (A,M)	\$28
Kingfish jalapeno, Jalapeno, Yuzu, Soy, Cilantro salad (A)	\$28
Snapper Ceviche, citrus marinade (A,M)	\$28
Taste plate – 1 slice Tuna, 1 Kingfish, 1 Snapper (A,M)	\$14
Blow torch Aburi salmon, truffle oil, yuzu	\$28
Udon noodles with tempura prawn	\$35

Grill

(5) Vegetable Gyoza, Jalapeno Tomato Salsa, Yuzu (ve)	\$16
(5) Pork Gyoza, chilli soy dressing	\$18
Ginger garlic marinated Salmon Fillet, wasabi mash potato puree, teriyaki (A)	\$34
200g Porterhouse Steak Japanese style, side salad	\$40
Tonkatsu curry with crispy crumb pork belly, rice	\$38
Tonkatsu curry, crispy crumb snapper fillet, rice (A,M)	\$38
Tonkatsu curry, crispy crumb chicken breast fillet, rice	\$38

Side Dishes

Steamed Rice	\$5
Miso Soup, Tofu, Spring Onion, Wakame	\$5
Wasabi mash potato puree	\$7
Mixed side salad	\$7

Sweet

Dessert of the day – please ask staff	\$16
Passionfruit and coconut Panna Cotta (ve)	\$15
Chocolate mud cake, vanilla ice cream	\$16
Ice cream/sorbet flavours per scoop (ask for flavours)	\$6

Sauces

Shichimi, Sesame Oil	\$2
Yuzu Mayo, Wasabi Mayo, Spicy Chilli Garlic Mayo, Japanese Mayo, Sesame Onion Dressing, Chilli Soy Dressing, Sticky Orange & Sesame BBQ	\$3