

Our menu offers a selection of dishes designed to be shared and are served banquet style in the middle of the table.

We are committed to using seasonal ingredients wherever possible, therefore, from time to time some menu items may not be available.

SNACK PLATES

Edamame 10

soy beans in the pod with seaweed salt (GF DF V)

Takoyaki Dumplings 18

6 pcs - deep fried octopus dumplings with Japanese bulldog sauce, kewpie mayo, bonito flakes and nori (DF)

Vegetable Spring Rolls 19

4 pcs - vegetables and vermicelli noodles deep fried served with sweet chilli (DF V)

Tempura Prawns 28

6 pcs -fried with tentsuyu sauce & chilli mayo (DF)

Korean Fried Chicken Wings 20

spicy gochujang sauce, pickled cucumber & radish (DF)

Agedashi Tofu 18

kelp dashi, ginger, daikon, yuzu shichimi togarashi (GF DF V)

SASHIMI

Salmon Sashimi(GF DF) 25

Kingfish Sashimi(GF D) 29

Tuna Sashimi(GF DF) 29

Mixed Sashimi(GF DF) 35

NIGIRI 2 pc per serve

served fresh, seared or glazed

Fresh Tuna Nigiri(GF DF) 10

Kingfish Nigiri(GF DF) 10

Fresh Salmon Nigiri(GF DF) 9

MAKI ROLLS

all served with mayo

Kappa Maki(GF DF V) 8

Avocado Maki(GF DF V) 9

Teriyaki Maki(GF DF) 9

Fresh Salmon Maki(GF DF) 12

Fresh Tuna Maki(GF DF) 12

NORI ROLLS

Teriyaki Chicken 23

avocado and mayo (GF DF)

Fresh Salmon 24

avocado and mayo (GF DF)

Fresh Tuna 25

avocado and mayo (GF DF)

Vegetarian Roll 22

wakame, cucumber, carrot, lettuce, mayo (GF DF V)

Tempura Prawn 25

lettuce and chilli mayo (DF)

HOUSE MADE DUMPLINGS

Prawn and Chive Dumplings 28

with tamari and chilli dressing (DF)

Spicy Sichuan-Style Lamb Dumplings 28

with chilli oil (DF)

SALADS

Kombu Cured Kingfish Poke 30

rice, avocado, edamame, togarashi mayo (GF DF)

Japanese Style Soba Noodle Salad 26

buckwheat noodles served cold in a sesame dressing, with edamame, avocado, shallots, tomato and cucumber (V DF)

Green Papaya Salad with BBQ Prawns 34

long beans, chilli, peanuts and lime (GF DF V0)

Coconut Marinated Chicken 30

with lettuce, kimchi and sesame dressing (GF DF V0)

GF/0:Gluten Free/Option, DF: Dairy Free,

V/0: Vegetarian/Option

Please advise any dietary requirements when ordering.

Prices are subject to change without notice.

Surcharges: 1.5% Card Transactions, 10% Sundays, 20% Public Holidays

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BAO & BAOGER 1 PIECE PER SERVE

Gangnam Style Prawn Bao 10

tempura prawn with Korean spicy red sauce, wombok, shallot and pickled onion (DF)

Crispy Miso Glazed Eggplant Bao 10

with sesame spinach salad (DF V)

Beef Bulgogi Bao 10

with ssamjang and kimchi (DF)

Spice Pork Belly Bao 10

with 5 spice, Vietnamese caramelised bbq sauce and pickled cucumber (DF)

Tempura Soft Shell Crab Bao 10

pickled green papaya slaw and chilli mayo (DF)

Fried Chicken Baoger 24

buttermilk brined chicken, hot honey, pickled radish, coconut lime sauce

Korean Beef Baoger 26

fresh angus beef pattie, gochujang aioli, kimchi bacon jam, lettuce, tomato, pickled onion and cheese (DF)

LARGE PLATES

Duck Leg Rendang Curry 42

mild coconut curry with cucumber pickles and cucumber raita (GF)

Steamed Barramundi 40

chilli black beans, white soy dressing and pickled mustard greens (GF DF)

Sticky Master Stock Braised Pork Belly 40

seared Hokkaido scallops, mustard, mustard greens (GF DF)

NOODLES

Stir-Fried Beef Hor Fun 32

rice noodles, marinated beef rump, bean sprouts and garlic chives (DF)

Spicy Beijing Pork Noodles 34

egg noodles, stir-fried pork, cucumber, bean sprouts, peanuts and edamame (DF)

Malaysian Curry Laksa 30

hokkien noodles, squid, prawns and chicken (DF GFO)

Red Curry of Butternut Pumpkin 34

udon noodles, crispy chilli, garlic and shallots (V DF GFO)

SIDES

Stir-Fried Baby Gem Lettuce 18

with Chinese sausage, garlic and chilli (DF)

XO Fried Rice 22

house-made XO sauce, shallot, bean sprouts and egg (GFO DF)

Stir-Fried Greens 18

with shiitake mushrooms, ginger and oyster sauce (DF)

Lotus Fries 10 with umami salt (V)

Seaweed Salad 12 (DF V)

Prawn Crackers 5

KIDS BENTO 16 (Kids under 12 only)

with steamed rice, edamame, prawn crackers, vegetable spring roll and Japanese mayo

Please choose one: Teriyaki Chicken or Tempura Fish or Panko Calamari

DESSERT 16 each

Strawberry Mochi Ice Cream

rockmelon, mint and tapioca (V)

Coconut Ice Cream Sundae

banana, pineapple caramel, toasted macadamia nuts (V)

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