

Starter

Edamame

- ▶ spicy (gf, v, vg)
- ▶ black sesame, yuzu (gf, v, vg)

Renkon lotus root chips, spicy mayonnaise sauce (gf, v, vg)

Takoyaki wrapped octopus, mayonnaise, nori, bonito flakes (min 4)

Bruny Island Oysters (min 2)

- ▶ freshly shucked, ponzu, cod roe (gf)
- ▶ grilled, miso sesame (gf)

Taco

Guacamole taco, tomato, cucumber, onion (1pc) (gfo, v, vg)

Prawn taco, salad, wasabi mayonnaise (1pc)

Spicy tuna taco, black tobiko, samphire (1pc) (gfo)

Ceviche nori taco, yuzu, miso (1pc) (gfo)

- ▶ Tasting plate (choice of 4)

Gyoza (hand-made)

Pan-fried wagyu beef gyoza (5pc)

Steamed prawn gyoza (5pc)

Pan-fried vegetable gyoza (5pc) (v, vg)

Raw

Grass-fed wagyu beef tataki, 9 point (gf)

Salmon sashimi (6pc) (gf)

Salmon nigiri (6pc) (gf)

Sushi nigiri, Yellowtail Kingfish, salmon, fish of the day (4pc) (gf)

Yellowtail Kingfish jalapeno carpaccio, yuzu ponzu (gf)

Yellowtail Kingfish sashimi (6pc) (gf)

Sashimi of the day (6pc) (gf)

Sashimi deluxe, salmon, kingfish, tuna, scallop, fish of the day (12 / 24pc) (gf)

Seafood

Hokkaido Scallops (choice of 4)

- ▶ ponzu, wasabi, micro-herbs (gf)
- ▶ soy butter, spring onion, bonito flakes (gf)

Grilled Yellowtail Kingfish collar, volcanic salt (gf)

Dragon roll maki, salmon, avocado, tobiko, wasabi mayonnaise (8pc) (gf)

Ebi, pan-fried prawns, wasabi mustard, mayonnaise (gf)

Grilled Patagonian Toothfish, chimchurri sauce (gf)

Grilled salmon, caramelised miso (gf)

Asahi beer batter seafood tempura

Seared tuna tataki salad, apple, grapefruit, yuzu shiso (gf)

Signature

Agedashi tofu, soy kombu, daikon oroshi, ginger nori (gf, v, vg)

Ramen gnocchi, crispy Grana Padano, chives, spicy cream sauce (v)

Seafood fried rice (gfo)

Vegetarian fried rice (gf, v, vgo)

Mentai udon, Skull Island Prawns

Omnivore

Grilled wagyu beef rib, potato, chimchurri sauce (gf)

Karaage chicken, sweet chilli sauce (gf)

Grilled truffle chicken teriyaki

Curry

Served with vegetables and onsen egg

Seitan tofu (v)

Black Angus chilli beef

Chicken katsu

- ▶ Add rice

Vegetable

Eggplant dengaku, sweet miso glaze, pine nuts, rocket, fennel (gf, v, vg)

Mixed vegetable tempura, tentsuyu sauce, matcha salt (v)

Okonomiyaki, wafu sauce, mayonnaise (v)

Spicy cauliflower karaage, spicy mayonnaise (v, vg)

Yasai inside-out sushi rolls (8pc) (v, vg)

Side

Miso soup (gf, v, vg)

Asian broccoli, sesame soy dressing, fried shallots (gfo, v, vg)

Broccolini and dutch carrot (gfo, v, vgo)

French fries, nori salt, wasabi mayonnaise (gf, v, vg)

Housemade wombok kimchi

Rice for one (gf, v, vg)

Dessert

Matcha panna cotta, fresh berry compote, white chocolate (gf, v)

Yuzu daiquiri cheesecake (v)

Icecream tasting plate (choice of 2 or 3 scoops)

Add apple spring roll cigar (ea) (vg)

- ▶ Vanilla bean, honeycomb sprinkle (gf, v)
- ▶ Tokyo cherry blossom (gf, v)
- ▶ Miso salted caramel, peanut ripple (gfo, v)
- ▶ Coconut, toasted flakes, black sesame (gf, v, vg)
- ▶ Raspberry sorbet (gf, v, vg)

Kiddies Menu

kids bento

16

Karaage chicken (gf)

Hosomaki (gf, v, vg)

Pan-fried vegetable gyoza (v, vg)

Rice (gf, v, vg)

extras

Miso soup (gf, v, vg)

5

Kiddies french fries, nori salt (gf, v, vg)

8

Hosomaki (6pc) (gf, v, vg)

8

Rice (gf, v, vg)

4

dessert

8

Vanilla bean icecream, honeycomb sprinkle (gf, v)

Apple spring roll (vg)

drinks

Japanese marble pop-top lemonade

6

Juices - apple, pear, pineapple

7

Soft drinks - sprite, coca cola, coke zero, ginger beer

6

SIGNATURE

Omnivore

Miso soup (gf, v, vg) 75 pp
 Edamame spicy **or** black sesame, yuzu (gf, v, vg)
 Yellowtail Kingfish jalapeno carpaccio, yuzu ponzu (gf)
 Spicy tuna taco, black tobiko, samphire (gfo)
 Karaage chicken, sweet chilli sauce (gf)
 Grilled wagyu beef rib, potato, chimchurri sauce (gf)
 Asian broccoli, sesame soy dressing, fried shallots (gfo, v, vg)
 Matcha panna cotta, fresh berry compote, white chocolate (gf, v)

Vegetarian & Vegan

Miso soup (gf, v, vg)
 Edamame spicy **or** black sesame, yuzu (gf, v, vg)
 Guacamole taco, tomato, cucumber, onion (gfo, v, vg)
 Spicy cauliflower karaage, miso mayonnaise (v, vgo)
 Agedashi tofu, soy kombu, daikon orisha, ginger nori (gf, v, vg)
 Asian broccoli, sesame soy dressing, fried shallots (gfo, v, vg)
 Signature vegetarian fried rice (gf, v, vgo)
 Coconut **or** Raspberry sorbet

Pescatarian

Miso soup (gf, v, vg)
 Edamame spicy **or** black sesame, yuzu (gf, v, vg)
 Yellowtail Kingfish jalapeno carpaccio, yuzu ponzu (gf)
 Spicy tuna taco, black tobiko, samphire (gfo)
 Ebi, pan-fried prawns, wasabi mustard, mayonnaise (gf)
 Grilled salmon, caramelised miso (gf)
 Asian broccoli, sesame soy dressing, fried shallots (gfo, v, vg)
 Coconut **or** Raspberry sorbet

Kiddies (includes a colourful chopstick gift)!

28 pp

Miso soup (gf, v, vg)
 Kids Bento - karaage chicken, hosomaki, wagyu beef gyoza, rice (gfo)
 Vanilla bean icecream, apple spring roll, honeycomb sprinkle (v)

DELUXE

Omnivore

Miso soup (gf, v, vg) 89 pp
 Edamame spicy **or** black sesame, yuzu (gf, v, vg)
 Sushi nigiri, Yellowtail Kingfish, salmon, fish of the day (gf)
 Dragon roll maki, salmon, avocado, tobiko, wasabi mayonnaise (gf)
 Spicy tuna taco, black tobiko, samphire (gfo)
 Karaage chicken, sweet chilli sauce (gf)
 Grilled wagyu beef rib, potato, chimchurri sauce (gf)
 Asian broccoli, sesame soy dressing, fried shallots (gfo, v, vg)
 Yuzu daiquiri cheesecake (v)

Vegetarian & Vegan

Miso soup (gf, v, vg)
 Edamame spicy **or** black sesame, yuzu (gf, v, vg)
 Yasai inside-out sushi rolls (v, vg)
 Spicy cauliflower karaage, miso mayonnaise (v, vgo)
 Pan-fried vegetable gyoza (v, vg)
 Guacamole taco, tomato, cucumber, onion (gfo, v, vg)
 Asian broccoli, sesame soy dressing, fried shallots (gfo, v, vg)
 Signature vegetarian fried rice (gf, v, vgo)
 Coconut **or** Raspberry sorbet

Pescatarian

Miso soup (gf, v, vg)
 Edamame spicy **or** black sesame, yuzu (gf, v, vg)
 Sushi nigiri, Yellowtail Kingfish, salmon, fish of the day (gf)
 Dragon roll maki, salmon, avocado, tobiko, wasabi mayonnaise (gf)
 Spicy tuna taco, black tobiko, samphire (gfo)
 Hokkaido Scallop medley, soy butter, ponzu, wasabi (gf)
 Grilled salmon, caramelised miso (gf)
 Asian broccoli, sesame soy dressing, fried shallots (gfo, v, vg)
 Coconut **or** Raspberry sorbet



sparkling & champagne

Cantine Vedova Art Prosecco NV DOC Valdobbiadene Italy	15/55
Wicks Estate Sparkling V Adelaide Hills SA	16/65
Piper-Heidsieck Cuvee Brut Champagne NV Reims France	25/119
Dominique Portet Brut Rose Yarra Valley VIC	17/69

white

Ad Hoc Wallflower Riesling 2025 Great Southern WA	16/65
Stargazer Riesling Single Vineyard 2025 Coal River TAS	17/70
Pikes Merle Riesling 2024 Clare Valley SA	95
Ca'Montini Pinot Grigio 2023 Trentino Italy	16/65
The Lane Pinot Gris 2025 Adelaide Hills SA	16/60
Thistledown Gorgeous Grenache Blanc 2024 Adelaide Hills SA	16/60
Pikes 'Luccio' Fiano 2025 Clare Valley SA	16/60
Michel Laroche & ses enfants Chablis 2023 Burgundy France	115
Bremerton Bâtonnage Chardonnay 2024 Langhorne Creek SA	17/65
Corryton Burge The Patroness' Chardonnay 2022 Adelaide Hills SA	75
Cape Mentelle Brooks Chardonnay 2022 Margaret River WA	70
Oakridge 864 Chardonnay 2023 Yarra Valley VIC	155

red

Chateau de L'Aumerade Rose 2023 Cotes de Provence France	15/57
Hancock & Hancock Tempranillo 2024 McLaren Vale SA	15/55
Mansalto Chianti La Commenda Sangiovese 2022 Tuscany Italy	65
Rockburn Pinot Noir 2023 Central Otago NZ	95
Philip Shaw Wirewalker Pinot Noir 2024 Orange NSW	17/65
Ten Minutes by Tractor 10X Pinot Noir 2024 Mornington VIC	18/70
Samuel's Gorge Grenache 2022 McLaren Vale SA	89
Pedestal Cabernet Sauvignon 2023 Margaret River WA	16/60
Sons of Eden Kennedy [Grenache, Shiraz, Mourvedre] 2022 Barossa Valley SA	15/55
Best's Bin 0 Shiraz 2021 Great Western VIC	165
Barossa Boy <i>Happy as Lenny</i> Syrah 2023 Eden Valley SA	15/60
Krondorf 121 Settlers Old Vine Shiraz 2017 Barossa Valley SA	220

beer on tap [300ml or 400ml glass]

Happy Ending Japan 5%	11/14
Asahi Japan 5.2%	13/15

craft beer & cider

Oishii Dry Yuzu Rice Lager Australia 355ml 4.5%	12
Kaiju Krush Tropical Pale Ale Australia 375ml 4.7%	12
Yoyogi Pale Ale Japan 375ml 4.8%	12
Kirin Ichiban 'first press' Lager Japan 330ml 5%	12
Hitachino Nest Red Rice Ale Ibakari Japan 330ml 7%	18
Asahi Kuro Nama Black Draft 330ml 5%	14
Golden Axe Crisp Apple Cider Australia 375ml 5%	10

non alcoholic

Kirin Zero Ichi Beer Japan 350ml	11
Choya Yuzu or Plum Soda Japan 350ml	13
San Pellegrino Sparkling Mineral Water 500ml	7
Aqua Panna Still Mineral Water 500ml	7
Kiddies 'Pop-Top' Lemonade Japan 200ml	6
Sprite, Coca Cola, No Sugar Coca Cola, Ginger Beer	6
Juice – Apple, Pear, Pineapple	7



mocktail

Sakura Breeze [pineapple, raspberry purée, soda]	14
Lychee Zen [lychee, lemonade, green tea, lemon]	14
Tommy's Margarita [agave spirit, lime]	17
Yuzu Virgin Mojito [yuzu, lemonade, lime, mint]	13

cocktail japan [refer images on last page]

Ikebana [gin, honeydew shochu, lime, pineapple, elderflower, bitters, mint]	22
Sakura Bloom [yuzu, midori, vodka, pineapple]	24
Strawberry & Lychee Delight [sake, lychee liqueur, lychee, strawberry, lime]	25
East Meets West [gin, sake, plum wine, rose syrup, lemon, orange slice]	24
Eastern Brew [sake, pear, ginger liqueur, lemon, pear slice]	22
Japanese Slipper [midori, cointreau, lemon, cherry]	20
Sake Mojito [sake, soda, lime, mint]	20
Suntory Highball [whiskey, soda, lemon]	19
Umeshu Spritz [choya umeshu, prosecco, soda, plum]	22

cocktail classic

Aperol Spritz [aperol, prosecco, soda, orange slice]	18
Campari Bitters [campari, orange slice]	14
Negroni [campari, gin, vermouth, orange slice]	24
Classic Martini [gin or vodka, dry vermouth, lemon peel]	18
Espresso Martini [vodka, kahlua, espresso]	20
Margarita [tequila, cointreau, lime]	22
Amaretto Sour [amaretto liqueur, bourbon, lemon, cherry]	18
Whiskey Sour [whiskey, lemon, bitters]	19

sake [90ml glass, 250ml carafe, 720ml bottle]

daiginjo & junmai daiginjo [aromatic, smooth, delicate]

Dassai 23 Yamaguchi 16%	45/127/275
Dassai 39 Yamaguchi 16%	18/50/132
Dassai 45 Yamaguchi 16%	12/33/89
Saiya Yukino Boshu Akita 16%	14/39/125
Toji Niigata 16%	22/60/132

honjozu & junmai [fresh, clean, light bodied]

Happy Ending Okayama on-tap 15.5% [hot or cold]	15/32
Asabiraki Suijin Iwate 16% [hot or cold]	9/25/78
Oyama Tomizu Yamagata 15% [hot or cold]	10/24
Saito Eikun Kyoto 15% [hot or cold]	10/18/39
Kizakura Yamahai Kyoto 300ml 15% [hot or cold]	18
Chokyu Kinokuniya Bunzaemon Osaka 300ml 15% [hot or cold]	30
Cowboy Yamahai Niigata 18.5% [hot or cold]	15/41/89
Kizakura Nigori Kyoto 300ml 10%	22
Mio Sparkling Kyoto 300ml 5%	25

flights [selection of 3 x 60ml glass]

Dassai Selection - 23, 39, 45	39
Kumo Sommelier Selection	29

sho-chu & awamori [spirit made of grain or vegetable]

Ryukyu Awamori Classic 25%	19
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umeshu [plum liqueur, sweet & refreshing]

Kokuto Wakayama 15%	16/29
Choya Mutenka Osaka 10%	15/25
You's Time Light Yuzu Kyoto 5%	18/30
Ippongi Hannya Fukui [fire & spice] 12.5%	18/32

vodka

Wyborowa Poland 40%	12
Suntory Haku Japan 40%	12

gin

Suntory Roku Japan 45%	14
Nikka Coffey Japan 45%	16
Ki No Bi Japan 46%	22
Beefeater UK 40%	12
Hendricks Scotland 41%	15

tequila

El Jimador Blanco Mexico 38%	14
Don Julio Reposado Mexico 38%	17

rum

Bacardi Carta Blanca 40%	14
Havana Club Anejo Especial 40%	14

whiskey japan

Suntory Toki Blend 43%	14
Suntory Hakushu Reserve Single Malt 43%	20
Suntory The Chita Single Grain 43%	14
Suntory Old Whiskey Blend 43%	15
Suntory Hibiki Harmony 43%	35
Ichiro Malt Wine Wood Reserve 46%	35
Nikka Taketsuru Pure Malt 43%	22
Nikka Miyagikyo Single Malt 45%	25
Nikka from the Barrel 51.5%	15
Nikka Coffey Grain 45%	20

flights [selection of 3 x 15ml glass]

Nikka Selection – Miyagikyo, Taketsuru, from the Barrel	31
Suntory Selection – Old Whiskey, Hibiki Harmony, The Chita	42

whiskey rest of world

Makers Mark Bourbon USA 40%	12
Basil Hayden Bourbon USA 40%	13
Auchentoshan Three Wood Single Malt Scotland 40%	14
Glenlivet 21yo Archive Single Malt Scotland 43%	44
Ballantine's Blended Scotland 40%	12

premium tea

Sencha [green tea] moderate caffeine	5
Genmaicha [green tea, roasted brown rice] moderate caffeine	5
Lemongrass & Ginger	5