

OKONO MIYAKI

Inspired by the traditional Japanese savoury pancake & tweak to perfection, please enjoy & savour!

AGE MONO

Deep - fry

YAKI MONO

Charcoal Grill Skewers

Naked flames, blistering heat & charcoal flavours.

\$13.00	ORIGINAL Pork belly, BBQ Sauce, mayonnaise.
\$14.00	K-SQUID Baby squid, kim-chi, fiery mayonnaise.
\$14.00	NICE TO MEAT YOU Angus beef, curry emulsion.
\$13.00	CHEESY BACON Bacon, mozzarella cheese, mornay sauce.
\$13.00	FUNGI STATE (v) Enoki, champignons, BBQ sauce, mayonnaise.
\$17.00	HIROSHIMA Yaki ramen, pork belly, fried egg, BBQ sauce, mayonnaise.

\$12.00	NANKOTSU KARAAGE Chicken Cartilage, garlic, lemon.
\$12.00	IKA KARAAGE Baby squid, red chilli, spring onion.
\$12.00	EBI SEASONAL Coral prawns, smoked paprika, mayonnaise.
\$12.00	MIMIGAA Pig ear, red chilli, five spice salt.
\$10.00	DRUMLETTE Cajun, garlic soy, BBQ sauce, mayonnaise.
\$10.00	TORI KARAAGE Thigh pieces, soy marinade, BBQ sauce, mayonnaise.
\$7.00	AGEDASHI TOFU Silken tofu, mirin soy, daikon radish, shaved bonito.

CHEF'S SELECTION OF 10 SKEWERS

\$25.00	MOTSU (Mainly offals)
\$34.00	NIKUSHOKU DANSHI (Mainly meats)
\$2.00	TSUKIMI (Yolk & tare sauce)

OTHERS



EDAMAME (soybeans in their pods)	
\$6.00	Classic salt
\$7.00	Garlic & chilli
\$7.00	Miso & honey
WAGYU TATAKI	
\$13.00	Citrus ponzu
\$16.00	Truffle butter cream
\$12.00	GRILLED FOREST MUSHROOM Assorted mushroom, sake, butter, thyme.
\$7.00	TEPPAN BEANSPOUT
\$8.00	NASUBI (Grilled miso eggplant)
\$14.00	SAKE POACHED CLAMS
\$13.00	CHAR GRILLED SABA (Blue Mackerel)



#hissandsmoke

BUTA (Pork)	GYU (Beef)
\$4.00 BARA (belly)	\$4.00 NAKA KARUBI (rib finger)
\$3.50 HORUMON (chitterling)	\$4.00 WAGYU RUMP
\$2.50 REBA (liver)	\$3.00 GYUTAN (ox tongue)
CHIKIN (Chicken)	\$4.00 PREMIUM GYUTAN
\$4.00 NEGIMA (thigh)	OTHERS
\$3.50 NANKOTSU (soft bone)	\$4.00 LAMB SHOULDER
\$3.50 TSUKUNE (mince)	\$4.50 SAMON (salmon)
\$4.00 TEBASAKI (wing)	\$4.50 EBI (king prawn)
\$2.50 HATSU (heart)	\$4.50 HOTATE (scallop)
\$2.50 SUNAGIMO (gizzard)	\$2.50 TOFU
\$2.00 KAWA (skin)	\$3.50 ERINGI (king oyster mushroom)
\$3.50 BONJIRI (tail)	

What is SAKE?



Junmai 純米

A pure rice sake with no distilled alcohol added.

Ginjo 吟醸

A premium sake made from polished rice kernels with 40% outer layer impurities removed hence enhancing flavour.

Daiginjo 大吟醸

Regarded as the most premium sake available where 50% of the outer layer of rice kernels has been removed, resulting in an immaculate balance between umami and acidity.



Sake Menu



Kizakura Yamahai Jikomi

Clean, easy drinking with an addictively mellow fruity finish.

\$7.50 120ml (C) | \$10.50 180ml (C/H)
\$16.00 300ml (C/H)

Anabiraki Junmai 純米

Traditional fermentation resulting in crystal clear sake, yet very intense on the nose & palate with a long lasting finish.

\$9.50 120ml (C) | \$14.50 180ml (C/H)
\$24.50 300ml (C/H)

Ranman Tokusen Ginjo 吟醸

Floral on the nose, enchanting sweet rice flavour, balanced with clean bitterness, a traditional taste profile.

\$25.50 300ml (Cold)

Kaganotsuki Gekko

Junmai Daiginjo 純米大吟醸

Based in Niigata, long considered as the sake capital of Japan & revered for its clear mountain waters. Refined depth & impeccable finish.

\$15.00 120ml (Cold)

Special limited Sake selection available.



Please ask your friendly server.

Tap Beer

Sapporo Premium \$11.00

Furphy Ale \$11.00

Kirin Ichiban (Btl) \$9.00

Wines

Fish Bone SBS Kangaroo River

\$12.00 gls | \$45.00 btl

Pete's Pure Prosecco 2017

(Sparkling Italian white wine)
\$10.00 gls | \$40.00 btl

Choya Umeshu Plum Wine

\$9.90 50ml btl

Cocktails

Original Chu-Hi \$10.00

Shochu + Soda

Lemon Sour Chu-Hi \$12.00

Shochu with Lemon Juice + Salt Rimmed

Roku Gin Fizz \$15.00

Roku Gin + Sparkling Water + Sugar Rimmed

Whiskey Highball \$11.00

Sanctuary Whiskey + Torch'd Lime + Sparkling Water

Aperol Spritz \$11.00

Prosecco + Aperol + Sparkling Water

Umeshu Spritz \$15.00

Umeshu + Prosecco + Aperol + Sparkling Water +
Lime + Beet Sugar Rimmed

Soft Drinks

Coke | Coke Zero | Sprite | Keri Orange | Keri Apple
| Cascade LLE | Cascade Ginger Beer | Mt Frankling
Water | Mt Frankling Sparkling | Pirezza
Sparkling 750ml | Green tea | Goleg Tea

Hiss & Smoke

TEPPAN & YAKITORI

DRINK MENU

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