

Toei

Shio bread nori butter.	\$6 ea
Sydney rock oyster white kimchi mignonette, nori lime oil.	\$6.5 ea
Smoked pacific oyster coconut cream wakame oil.	\$6.5 ea
Tuna nori tart dashi jelly jamon cream mari gold.	\$7 ea
Cured kingfish black sesame cracker sudachi citrus ponzu kohlrabi wakame powder dashi cream.	\$10 ea
Cod cream potato waffle soy cured roe furikake.	\$8 ea
Korean beef tartare puff pastry black olive bread crumb pine nut cream.	\$9 ea
Fried mantou king prawn marie rose sauce shellfish oil tarragon.	\$12 ea
Seared scallop desert lime nahm jim pickled grape wakame oil yuzu kosho cream.	\$12 ea
Buttermilk fried quail five spice.	\$22
Octopus korean chilli paste glaze confit garlic cream shiso leaf wild rice crumb.	\$28
Orecchiette anchovy shiitake dashi bottarga mizuna green pea.	\$22
Wagyu mb6 hanger steak black garli galbi sauce onion puree green shallot kimchi.	\$49
add on: assorted letuce shiso leave ssamjang pickle onion green shallot kimchi.	\$10
Barramundi pea and wasabi veloute herbs sea lettuce oil.	\$42
15 days dry aged duck davidson plum teriyaki sauce celeriac puree.	\$42
Charred broccolini whipped sesame laoganma fried peanut crumb.	\$16
Baby cos lettuce whipped tofu dressing toasted pistachio dill.	\$13
Potato chips chicken salt aioli.	\$14
Coconut yoghourt mango sorbet kaffir lime gel mascarpone sable.	\$16
Sweet potato tart cinnamon ice cream chantilly cream.	\$18
Shiso granita rhubarb sorbet rhubarb jelly poached rhubarb.	\$14

Please inform your waiter of any allergies | Credit card surcharges apply

Public holidays 15% surcharge | 10% service charge applies to tables or 6 or more