

## CHEFS SPECIALS

**Spicy Pork Gyoza Hotpot** - House made spicy gyoza (3) in a spicy dashi & ginger broth, wombok, shimeji mushrooms & bean shoots **21**

**Bluefin O-toro Sashimi** - Highly marbled bluefin tuna belly, served with pickled ginger & wasabi **23**

**Tasmanian Bluefin Tuna Tartare** - Minced fatty bluefin tuna belly with spring onions & a soy, garlic & chilli dressing. Served on a crispy dumpling wrapper & topped with tobikko **8 ea**

**Eye Fillet Tartare** - Diced eye fillet with a soy mustard dressing, pickled green beans, egg yolk & beetroot **18**

**Charcoal Grilled Kingfish Collar** - Marinated in house teriyaki sauce & served with a shiro miso and apple butter sauce **20**

## OYSTERS [SERVE OF 3]

Half price everyday between 4-6pm with a drink purchase! Other restrictions may apply.

**Natural** - With lemon **12**

**Sanbaizu** - Three flavour dressing **13**

**Tempura Oysters** - Crispy fried, tsuyu sauce & wasabi **15**

**Kosho Kilpatrick** - Grilled with spicy yuzu kosho & crispy pork belly **15**

**Kimchi Granita** - House-made kimchi granita **13**

## YAKITORI - HIBACHI GRILL

**Chicken Thigh** **7 ea**

With house soy tare

**Shimeji & Smoked Pork** **7ea**

Shimeji mushrooms wrapped with smoked pork belly & served with nama shichimi

## KUSHI-AGE - [DEEP FRIED SKEWERS]

**Unagi (Eel)** **9 ea**

With sansho salt & Karashi mustard

**Shitake Mushroom** **7.5 ea**

With Karashi mustard

## IZAKAYA

**Tsukemono** - Selection of house made pickled veg **9**

**Cape Grim Beef Tataki** - Tasmanian Cape Grim porterhouse, lightly seared then sliced thinly, served chilled & dressed with ponzu & sesame **17**

**Kingfish & Ocean Trout Sashimi** - Thickly cut, dressed in yuzu ponzu, ginger, chives and wadaman sesame oil **18**

*Add Tasmanian freshly grated wasabi for \$2*

**Agedashi Tofu** - Crispy deep fried tofu, house made mushroom broth and topped with bonito & daikon **14**

**Crispy Brussels Sprouts with Nori Butter** - Fried until crispy brussels sprouts & tossed through house made nori butter **13**

**Harusame Sesame Noodle Salad** - Smoked kingfish, julienne vegetables & a sesame dressing, topped with roasted sesame seeds **15** - *or with soy glazed smoked tofu* **12**

**Fish Nanbanzuke** - Fried ocean trout & kingfish with julienne vegetables, lightly pickled in soy, rice vinegar, sake & mirin. Served warm **16**

**Zucchini Age** - Crispy fried zucchini chunks, tossed in a sticky & spicy soy glaze, with beni shoga & toasted sesame **14**

**Smashed Nicola Potatoes** - Crispy smashed Tasmanian new season nicola potatoes, seasoned with shichimi, served with a black garlic & red miso aioli **10**

**House Made Pork Gyoza** - Pan-fried, hand rolled pork dumplings, served with a sesame chilli oil & a dipping sauce. *Serve of 5* **14**

**Bruny Island Wallaby Wing-Age** - Confit wallaby "wings" braised in hacho miso jus and then crispy fried, served with a nashi pear salsa **20**

**Shiro Miso Braised Mushrooms** - Mixture of mushrooms braised in white miso, soy & butter, sansho pepper, & topped with chives **17**

**Chashu Scottsdale Pork Jowl** - Slow braised pork cheek, pan seared with sake, soy & ginger, served with a house made pickled red onion **17**

**Yakiniku Platter (Grilled Meat)** - Features: 6 hour braised and smoked wagyu shin, saikyo miso marinated chicken, 8 hour lamb leg with chilli layu. Served with a salted negi dipping sauce & karashi mustard **20**

**Karaage Chicken** - Japanese fried Tasmanian Nichol's chicken finished with sesame & aonori, served with Japanese Kewpie mayonnaise **17**

**Okonomiyaki** - Japanese style savoury pancake. House smoked pork belly, pickled ginger, cabbage, kewpie mayonnaise, okonomiyaki barbeque sauce, shaved bonito & spring onion **19**

**Yakisoba Fried Noodles** - Chashu pork jowl, bean sprouts, cabbage, carrots & mushrooms, topped with a fried egg, pickled ginger & bonito **19**

## SIDES

**Blanched Greens** - Blanched seasonal greens WA XO sauce topped with garlic chips **13 (vegetarian version available on request)**

**Japanese Potato Salad** - Potatoes crushed with seasoned QP mayonnaise & vegetables **8**

**Rice** - Steamed Japanese rice **5**

**Bar Wa Fu Salad** - Fresh seasonal salad in our house dressing & nori **9**

**Kimchi** - Our own house recipe with a bit of spice **5**

**Pickled Daikon** - Spicy garlic & soy pickled daikon **4**

**Edamame** - Sprinkled with house smoked sakura sea salt **7**

**House made Koji fermented Super-Hot Sauce** **4**



## DESSERT

### House Made Shiro Miso Ice Cream

White miso ice cream salted caramel sauce & yuzu biscuit crumbs 7

### House Made Black Sesame Ice Cream

Black sesame ice cream rolled in kinako powder 5

## DIGESTIFS & DESSERT WINE

### Oyabun Cocktail

Toki whisky, adzuki bean liqueur, bitters, orange twist, served over ice. 22

### Freycinet Vineyard Botrytis Sticky Wine

Also known as 'noble rot'. Tasmanian Sauvignon Blanc, sweet, thick, luscious & fruity. 80ml 12

### Romate Don Jose Oloroso Sherry

Dry, Spanish sherry with rich, nutty flavours & a flash of walnut. 80ml 14

### Shiroi Pear Liqueur

A popular Japanese pear milk-based liqueur. Served chilled. 60ml 13



Everyday Bar Wa Izakaya has ramen for lunch,  
with ramen specials available too!

12pm to 3pm everyday!



Bar Wa Izakaya is a dining experience for everyone, with all our meals designed around share plates we encourage sharing amongst friends, though it is not required! All our dishes are served as they are made and if you are not feeling hungry our bar is always set to satisfy.

**Please inform us of any dietary requirements before ordering so that we can do our best to cater for you!**

SUNTORY  
WHISKY  
TOKI



**SUNTORY TOKI WHISKY HIGHBALLS ON TAP \$13**

### BEER ON TAP

Sapporo - Premium Lager 4.9%

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Coopers - Mild Ale 3.5%

Hobart Brewing Co. - Skipper IPA 6%

Deep South Brewing Co. - American Pale Wheat 3.9%

Sailors Grave Brewing - Down She Gose (Sea Salt & Seaweed) 4.5%

### LIMITED RELEASE IMPORT FROM JAPAN

**Asahi Super "Dry" - Fresh Mug Can (485ml) 5.0%**

Direct import from Japan - a special interior coating produces a fine foam, which forms naturally when the can is opened, mimicking a mug of draft beer. \$16

**Suntory The Premium Malt's - Master's Dream 5.0%**

A dense, high-quality taste & savoury finish - \$14

