



## FOOD MENU

## To Start

<b>EDAMAME DIP</b> (v)(df)	15
Shiro miso, negi, sesame seeds	
<b>SPICY TUNA DIP</b> (gf)(df)	20
Spicy mayo, nashi pear	
<b>NIIWA HOUSE PICKLES</b> (gf)(df)(v)	8
Chefs seasonal selection of pickles	
<b>PRAWN TOAST</b>	22
Shiitake, hatcho karashi miso, honey	
<b>OKONOMIYAKI</b> (df)	21
Crispy Japanese pancake, pickled onion, mushroom, arare, nori	
<b>CHICKEN KARAAGE</b> (gf)(df)	22
Shio koji marinade, yuzu, spicy mayo	
<b>WAGYU SIRLOIN SANDO MBS 8-9</b>	38
Wasabi mayo, pickled daikon, tonkatsu sauce	
<b>LOBSTER GYOZA</b>	15
Lobster & prawn gyoza, Japanese Beurre Blanc	
<b>WAGYU KUSHIKATSU MBS 8-9</b> (df)	36
Panko fried, curry mayo	

## Robata

<b>OYSTER ROBATA</b> (gf)(df) 3pc/6pc	24/45
Wakame, cucumber, coriander, ginger lime dressing	
<b>CHARCOAL CHICKEN</b> (gf)(df)	36
Shio koji marinade, yakitori glaze, negi	
<b>DRY AGED WOLLEMI DUCK BREAST</b> (gf)	68
Plum wine jus, pickled beetroot, yukari	
<b>BAY LOBSTER TAIL</b> (gf)	95
Beurre blanc, pickled apple, fennel	
<b>WAGYU SIRLOIN MBS 8-9</b> (gf)	78
Wasabi butter, brussels sprouts, shiitake pepper sauce	

## Raw Bar

<b>PACIFIC OYSTER</b> (gf)(df) 3pc/6pc	24/45
Natural or bonito vinegar, negi oil	
<b>DAILY CHEF'S SELECTION SASHIMI</b> (gf)(df) 10pc/20pc	55/90
Seasonal sashimi selected daily <i>Recommended: add Siberian caviar</i>	
<b>SIBERIAN CAVIAR</b> 10g	110
Crispy nori, shio koji crème fraîche	
<b>KINGFISH USUZUKURI</b> (df)	34
White soy, shio kombu, pickled daikon shiso	
<b>SALMON TATAKI</b> (df)	28
Wasabi salsa, yuzu soy, ikura	
<b>SEARED HOKKAIDO SCALLOP</b> (df)	17pc
Karashi miso, apple, foie gras, white soy	

## Nigiri & Sushi

*Traditional nigiri or sashimi available on request*

<b>TUNA NIGIRI</b> (gf)(df)	28
Wasabi salsa, bonito soy	
<b>KINGFISH NIGIRI</b> (df)	28
Yuzu kosho, furikake	
<b>SALMON ABURI NIGIRI</b> (gf)(df)	28
Spicy daikon, chive	
<b>SPICY SCALLOP ABURI NIGIRI</b> (df)	46
Spicy mayo, shiso	
<b>CHEF'S OMAKASE 8 PIECES</b>	65
Chef's curated sushi selection	
<b>YASAI ROLL</b>	17
Baby cos, avocado, asparagus, pickled vegetables	
<b>WAGYU ROLL</b>	34
Foie gras, cucumber, tenkasu, yakiniku	
<b>SPICY SALMON ROLL</b>	28
Salmon tartare, spicy mayo, arare	

## Sides

<b>NIIWA SALAD</b> (gf)(df)(v)	15
Baby cos, radicchio, nori crisp, spicy garlic dressing	
<b>JAPANESE CHILLI NOODLES</b> (df)(v)	18
Chilled ramen with cucumber essence & green chill	
<b>CHARRED EGGPLANT</b> (gf)	18
Sweet soy glaze, shio koji cream	
<b>MUSHROOM ROBATA</b> (gf)(df)(v)	19
Asparagus, truffle ponzu, lime, coriander	
<b>CHARRED CORN</b>	17
Nori butter, chives, yuzu	
<b>JAPANESE FRIES</b>	14
Purple sweet potato tempura with tofu crème fraiche	
<b>DASHI SOUP</b> (gf)(df)	9
Umami Dashi soup, enoki and chive	

## Desserts

<b>YUZU CALPIS</b> (gf)	17
Yuzu sorbet, Calpis yogurt mousse, white peach, hojicha.	
<b>NIIWA GARDEN</b>	20
Kinako, strawberry, sake chocolate, vanilla ice cream .	

## SAKURA BANQUET

90pp

NIIWA House Pickles

Edamame Dip  
(optional Spicy Tuna Dip add \$5)

Salmon Tataki

Prawn Toast

Karaage Chicken

Niiwa Salad

Chicken Robata  
w Steamed Rice

NIIWA Garden Dessert

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## IMPERIAL KAISEKI BANQUET 135pp

NIIWA House Pickles

Edamame Dip  
(optional Spicy Tuna Dip add \$5)

Kingfish Usuzukuri

Lobster Gyoza

Prawn Toast

Niiwa Salad

Wagyu Sirloin MB 8 to 9

Chef's Omakase 8 pieces

NIIWA Garden Dessert

Please advise our team of any dietary requirements.  
(\*GF - Gluten Friendly, DF - Dairy Friendly available on request.)  
Surcharges: Sundays 15% | Public Holidays 15% | Credit Cards 1.5%  
Please note: cross-contamination may occur.

NIWA

