

To Start

Fresh Tasmanian Oysters (GF) min 3pcs	6 ea	Hiramasa Kingfish Sashimi (GF)	26
- Natural		Coconut Cream, Salmon Caviar,	
- Bloody Shiraz Gin Caviar from	7 ea	Ponzu Truffle Oil, Thai Chilli Lime	
Yarra Valley, Shiro Ponzu, Spicy Thai Chilli			
Lime Sauce, Crispy Onion			
Tempura Oysters min 3pcs	8 ea	Crispy Lump Crab Meat Roll (Hoi Jo) 4pcs	28
Shiro Ponzu, Sriracha Mayo, Kaffir Lime		Fragrant spices marinated fresh Crab	
Leave, Bloody Shiraz Gin Caviar.		chuck, wrap in Bean Curd, served with red	
		plum dipping sauce	
Agedashi Tofu ✓	14	<u>Grills Skewers (3pcs)</u>	
Deep Fried Tofu, Ginger Shallot dressing.			
Edamame (GF) ✓	12	Chinese Honey Garlic Chicken (GF)	18
Soybean pods tossed With Japanese spices		Chicken Thigh marinated with Aromatic	
		Chinese mixed herb and hint of honey,	
Sweet Corn with Miso Butter (GF)	18	served with sweet chilli sauce	
Kaffir Lime Leaves, Cheese, Butter			
Vietnamese Crispy Roll (5 pcs)	22	Thai Coconut Pork (Moo Ping) (GF)	18
Prawn, Pork mince, Vegetables		Pork Scotch Fillet Marinade with	
Nuoc Mam Dipping Sauce		Coconut, palm sugar served with Nam Jim	
		Jaew	
Pork Chive Gyoza (5 pcs)	22	Japanese Hamburg Wagyu 9+	22
House-made Pork Chive Gyoza, Aromatic		Perfect combination between juicy wagyu	
Chilli Soy Sauce		and secret herb served with Sriracha	
		Mayonnaise	
Xiao long bao (4 pcs)	22	Lamb Cutlet Miso Butter (GF) (2pcs)	24
Steamed soup dumpling, Minced Pork,		Grill lamb marinate with miso butter, fried	
Ginger, Chilli oil, Pepper, Spring onion		corn and mint sauce	
Hokkaido Scallops with Toasted Coconut	24	<u>Deep Fried</u>	
& Betel leaf (2 pcs) (GF)			
Seared Hokkaido Scallops, Bloody Shiraz		Salt & Pepper Local Calamari	24
Gin Caviar, Roasted Coconut, Ginger,		Truffle Salt, Truffle Mayonnaise	
Tamarind sauce, Betel leaf			
Tuna Tartare (GF) (2 pcs)	26	Korean Chicken Popcorn	20
Dill, Truffle oil, Ponzu Sauce Sriracha		Deep-fried chicken, Go Chu Jang sauce,	
Mayonnaise, Beluga Caviar, Black sesame		served with White Cabbage Cole slaw	
Rice Crackers			
Lobster Roll Banh Mi (2 pcs)	26	Soft shell crab	26
Bay Lobster, Bloody Shiraz Gin Caviar from		Homemade Plum Sauce, Green apple Salad,	
Yarra Valley, Lime and Truffle Mayonnaise,		Onion, Mint, Coriander, Tomato, Almond	
Carrot, Pickled Cucumber, Brioche Bun.			

From The Wok

Wok Tossed Greens and Shitake ✓ 15
Mushroom (GF)
Green Vegetables Stir-fried, Oysters Sauce,
Crispy garlic sesame oil

Teriyaki BBQ Chicken with 28
Hokkien Noodles
Hokkien Noodles, Teriyaki Sauce, Shallot,
Sesame Seeds.

Crispy Pork Nasi Goreng Fried Rice 🍷 29
Fried Sunny Egg, Sambal, chilli, Shallot,
Prawn Cracker

Beef Wagyu Mie Goreng 🍷 32
Wagyu minced, Hokkien Noodles, Shallot
Fried Egg, Sambal, Prawn Cracker, chilli

Drunken Squid Ink Pasta 🍷 38
with Tempura Soft Shell Crab
Squid ink Spaghetti, chilli, Basil, Tempura
Soft Shell Crab

Mains

Shandong Crispy Skin Chicken Thigh (GF) 36
Black Vinegar, Chilli Oil, Herbs, Coriander

Braised Lamb Shoulder 🍷 38
Rendang Curry (GF)
Slow Cook Braised Lamb Shoulder, Ginger,
Lemongrass, Coconut milk

Five Spice Pork Belly with Secret Gravy 40
Crispy Pork Belly, Grandma's hometown
recipe gravy, Cucumber, Coriander, Pickle
Ginger, Crispy Sweet potato, Sesame seed

Mooloolaba King Prawn U6 42
Garlic Butter (3 pcs) (GF)
Fried Garlic, Thai Chilli Lime Sauce

Duck Breast 14-Day dry-aged (GF) 45
Orange, Tamarind, Ponzu Salad

Toothfish Phuket Curry (GF) 🍷 55
Marinated Miso Toothfish, Yellow Curry,
Crispy Kale, Crispy Coconut flakes.

Kiwami Wagyu Sirloin MBS 9+ (180g.) (GF) 58
400+ days-fed with Australian multigrain
served with Tara's Signature Sauce (*Black
pepper, Garlic, Onion, Ginger*), Broccolini.

Sides

Sambal (GF) 🍷 ✓ 3
House-made Indonesian chili sauce

Jasmine Rice 6

Miso Soup 6
Japanese Seaweeds (Wagame)

Garlic Egg Fried rice 10

Spicy Fried rice 🍷 10
Lightly spiced rice Chilli Garlic,
Curry powder, Turmeric

Roti With Sambal 🍷 ✓ 9

**If you have any food allergies or dietary restriction,
please inform our member prior placing your order.**