

Virgin Ninjas
Raw Bar & Modern Asian
À La Carte

To ensure quality from our small kitchen team
all menus are designed for easy sharing and may be served one at a time

Signature Raw Bar

Sashimi Medley (A)

Grande 15pcs \$52 - Royale 21pcs \$72 - Signature 27pcs \$115

Sashimi (A) 5pcs

Tuna \$21 Kingfish \$19 Salmon \$18 Snapper \$16

Nigiri Sushi Medley (A) (Raw or Flame Grilled)

Deluxe 6pcs \$24 - Salmon or Kingfish 2pcs \$9 - Tuna 2pcs \$12

Pacific oyster (A) (4pcs) \$22

fresh oysters w/ lemon soy sorbet & soy
topping served on crushed ice

Extra (1pcs) \$5.5

Sashimi Tartare (A) GFO DF \$29

salmon, kingfish, tuna tartare
yuzu miso, balsamic, lime, salmon roe, crispy rice paper

Wagyu Tartare GF DF \$32

MB9 wagyu short rib cap, yuzu kombu, house-made
wasabi mayo, lumpfish caviar, herbs, crispy potato chips

For Sharing

Edamame GF DF V \$8

lightly salted steamed soybeans

Pork or Veggie Gyoza (4pcs) DF VO \$14

thin skin dumplings, steamed then lightly pan fried

Chargrilled Broccolini GFO DFO VO \$19

chargrilled broccolini, house made japanese soy, crispy
onion, chilli oil, parmigiano

Agedashi Tofu GFO DF V \$12

crispy silken tofu, bonito flakes, fine shallots, daikon,
house sweet soy

Prawns, Honey! (I) (4pcs) DF \$22

king prawns, leatherwood honey mustard,
balsamic glaze, lotus root chips

Chicken Karaage \$26

soy, mirin & ginger marinade, light flour & egg coating,
lime crema, herb oil, parmigiano

Zucchini Flower Tempura (4pcs) \$26

soy & mirin marinade, yuzu soy glaze, white miso butter

The Cauliflower GFO DF V \$25

mirin, light batter, Japanese curry, coconut, truffle oil

Miso Eggplant GFO DFO V \$26

oven baked eggplant, house miso, almond crumbs, feta,
lotus root chips, herbs

on the Side \$4 Rice Miso Soup

Carpaccio

King fish (A) GFO DF \$29

yuzu miso,
salmon roe, lumpfish caviar, tobiko

Salmon (A) GFO DF \$28

basil pesto, yuzu
salmon roe, lumpfish caviar, tobiko

Tuna (A) GFO DF \$31

spicy yuzu dressing
lumpfish caviar, tobiko

Tuna Tataki (A) DF \$31

chilli miso bean sauce
lumpfish caviar, tobiko

Wagyu Tataki DF \$29

chilli miso bean sauce

Feast Plates

Chargrilled Chicken DF \$29

Korean street style char grilled chicken, soy,
cumin oil, greens, pickled baby corn, fried onion,
chilli oil, lemon mayo

Miso TROUT (A) GFO DF \$46

Tasmanian PETUNA ocean trout, yuzu, olive oil,
sweet garlic miso, spinach, pumpkin,
crispy quinoa, potato

Fat Burnt Lamb Cutlets (2pcs) GFO DF \$38

lamb cutlet, rosemary, thyme, mirin, chestnut
mushroom, baby broccoli, brussels sprouts,
pickled baby corn

Wagyu Yakiniku (3pcs) GFO DF \$38

wagyu rump MB6-7, Korean soy, garlic toum,
snow peas, chilli oil

Spicy Kaisen (M) GFO DF \$42

baby scallop, prawn, pipi clam, squid, baby octopus,
bok choy, bean sprouts, bamboo shoots, spicy
japanese soy

Volcano Spatchcock GFO DF \$41

spatchcock, garlic, ginger, gochujang, garlic toum,
pickled baby corn, chilli pickle, spinach oil, crispy
onion

Main Teriyaki Chicken GFO DF \$29

grilled chicken, greens, pickled baby corn, teriyaki
glaze

Kids Teriyaki Chicken with Rice GFO DF \$19

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Beverages

Cocktail

(double nips) \$19

Desperate Housewives	vodka	lime	pineapple	passionfruit	vanilla	
Like a Virgin	vodka	watermelon	lemon	pineapple	passionfruit	
Gangnam Style	vodka	asian citiric	coconut	lemon	pineapple	
Call Me Maybe	vodka	kiwi	apple	coconut	lime	pineapple
Sex and the City	(expresso martini)	vodka	coffee	liqueur	salted caramel	

Mocktail of the Week \$14

All cocktails can be made as mocktails, except Sex and the City

Ice Scylla Shot

(single nips) \$10

Ichi Ni Lychee crafted from whole *LYCHEES* lemon & alcohol
each sip reveals a delicately sweet citrusy flavour

Sake

			Tokkuri (180ml)	Bottle	
Hakushika	Sparkling SAKE - Demi-Sec	Alc.14	NA	\$62	720ml
Hakkaisan	Sparkling SAKE - Dry	Alc.14.5%	NA	\$47	360ml
Awayuki	Sparkling SAKE - Sweet	Alc.5%	NA	\$22	300ml
Junmai	Super Dry	Alc.14.5%	\$18	NA	1.8l
Umeshu	traditional <i>PLUM</i>	Alc.12%	\$26	\$102	720ml
Mikan	citric <i>MANDORIN</i>	Alc.5%	\$18	\$75	720ml
Momosake	Peach & Cherry	Alc.8%	\$32	\$130	720ml
Ringo	sweet <i>APPLE</i>	Alc.8%	\$26	\$105	720ml

Non Alcoholic

Coke \$5	Coke 0 \$5	Lemonade \$5	Bottled Water \$4
Juice (Orange / Apple) \$6	St Pellegrino \$12	Ice Tea (Peach) \$4	
That Thai Guy Ginger Beer \$7	Lemon Lime Bitters \$7	Tea (Pot) \$8	

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Glass charge \$7 per person

Wine					
<i>Sparkling</i>				Glass	Bottle
Chandon Brut	Brut	Australia		NA	\$69
Botter	Prosecco	Veneto Italy		\$11	\$42
<i>White</i>					
Jules Taylor	Sauvignon Blanc	Marlborough NZ		\$16	\$62
ASH	Pinot Grigio <i>Organic</i>	Central Ranges NSW		\$14	\$49
Balmoral	Chardonnay <i>Organic</i>	Orange NSW		\$16	\$69
Bosio	Mango Moscato	Piemonte Italy		\$14	\$42
ASH	Rosé <i>Organic</i>	Central Ranges NSW		\$14	\$49
<i>Red</i>					
Devilish	Pinot Noir	E. Coast TAS		\$18	\$74
The Rogue	Montepulciano	Central Ranges NSW		\$16	\$65
Reserve	Shiraz Marsanne <i>Organic</i>	Orange NSW		\$19	\$85
Peter Lehmann	Cabernet Sauvignon	Barossa SA		\$13	\$49
When not in stock, may be served with an equivalent grade wine					
<i>Beer</i>					
Asahi Super Dry	\$9	Kirin Ichiban	\$9	Sapporo	\$9
Terra Pale Lager Korea	\$9	YEBISU Premium Beer	\$16	Corona	\$10
Non Alcoholic Beer of the Week \$8					
<i>Spirits</i>					
Hendricks Gin	\$13	Chivas Regal Scotch	\$13	Grey Goose Vodka	\$13
Jack Daniels Bourbon	\$10	Bacardi Rum	\$10	Jose Cuervo Tequila	\$10

BYO Policy / Wine & Champagne Only

BYO is limited to 1 bottle per couple.

An additional \$10 corkage fee applies for each extra bottle.