



LUNCH A LA CARTE

Edamame 8 (+2 chilli jam) (gf, vg, df)

Cucumber, hay smoked chili,
kombu, tamari 10 (gf, df, vg)

pan fried pork gyoza, special soy, chili oil,
shallot 16 (df)

Cabbage salad, cucumber, avocado, onion,
carrot, tomato, wafu 16 (vg, df)

Tempura Moriawase 24

Sushi & Sashimi, miso soup 29

Kurobuta crispy pork belly, charred leek,
sticky tamari (gf, df) 26

Miso glazed eggplant, sesame, shallot 17 (gf,
df, vg)

Agedashi tofu, dasi, shallot 17 (df)

Karaage chicken, house mayo, lime 18 (df)

Kingfish sashimi, smoked ponzu, finger lime,
pickled shiso 23 (df)

steamed milk bun, sand whiting, umeboshi
tartare, 22

Teriyaki Chicken, Charred shallot, Rice 27
(df)

SIDE

Rice 4

Miso soup 4

ROLL ロール

salmon & avo 8pcs 18

tempura vegetable & avo 8pcs 18 (vg)

karaage & avo 8pcs 16

Chili jam tuna 26

fresh tuna/ avocado/ cucumber/ chili jam/
shallot/ sesame oil/ ichimi

salmon aburi 25

salmon/ avocado/ teriyaki/ house mayo/
onion/ tobiko

soft shell crab 25

soft shell crab/ cucumber/ house mayo/
tobiko

spicy tempura prawn 26

tempura prawn/ avocado/ cucumber/ onion/
chilli mayo

SWEETS 甘いもの

yuzu creme brulee, desert lime, shiso 13 (gf)

cinnamon donut, salted caramel 11



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A LA CARTE

- Edamame 8 (+2 chilli jam) (vg, df)
- Cucumber, hay smoked chili, kombu, tamari 10 (gf, df, vg)
- Pan fried pork gyoza, special soy, chili oil, shallot 16 (df)
- Cabbage salad, cucumber, avocado, onion, tomato, wafu dressing 16 (vg, gf, df)
- Char-grilled broccolini , spiced kombu, sesame crumb, chili oil 18 (vg, df, gf)
- Tempura (seasonal vege 7pcs 20), (Tiger prawn 5pcs 22)
- Kingfish sashimi, smoked ponzu, finger lime, pickled shiso 23 (df)
- Tuna tartare, buttermilk avo, fig, yuzu ponzu 25 (df)
- Kurobuta crispy pork belly, charred leek, koji, tamari 26 (df)
- Steamed milk bun, sand whiting, umeboshi tartare 23
- Agedashi tofu, dashi, shallot 17 (df)
- Miso glazed eggplant, sesame, shallot 17 (gf, df, vg)
- Karaage chicken, house mayo, lime 18 (df)
- Slow-cooked octopus, potato, salted kombu, smoked chili butter 35 (gf)
- Twice cooked sticky duck, umeboshi soy , black salt 35 (df, gf)
- Teriyaki Chicken, charred shallot, rice 27 (df)
- Wagyu steak, charred onion, kombu butter 45 (gf)

ROBATA 炉端焼き

- wagyu 18 2pcs (df)
- salmon 18 2pcs (df)

SWEETS 甘いもの

yuzu creme brulee, desert lime,
shiso 13 (gf)

cinnamon donut, salted caramel 11



SUSHI すし

SUSHI A LA CARTE 2pcs

salmon 9
tuna 10
kingfish 10
egg(tamago) 8
grilled salmon belly 10
scallop 12

Chef's selection 8pcs 37

SIDE サイド

RICE 4
MISO 4

SASHIMI さしみ

salmon 10pcs 29

Assorted 12pcs 35

chef's selection 21pcs 49

ROLL ロール

salmon & avo 8pcs 17

tempura vege, soy tofu, avo (vg) 18

karaage & avo 8pcs 16

Chili jam tuna 26
fresh tuna/ avocado/ cucumber/ chili
jam/ shallot/ sesame oil/ ichimi

salmon aburi 25
salmon/ avocado/cucumber/ teriyaki/
house mayo/ onion/ tobiko

soft shell crab 24
soft shell crab/ avocado/ cucumber/
house mayo/ tobiko

spicy tempura prawn 26
tempura prawn/ avocado/ cucumber/
onion/ chilli mayo

charcoal wagyu 26
char grilled wagyu/ avo/ asparagus/
shallot/ onion/ tsume

WINES

SPARKLING

Santa D'Sas, Prosecco, King Valley, Victoria 15/65

Delamere NV, Sparkling Rose, Tasmania 75

Laurent Perrier La Cuvee, Chamapagne, Tours Sur Marne, Reims France 140

ROSE

2022 Carpe Horam, Rose, Cotes de Provence, France 14/59

2023 Port Phillip, Salasso Rose, Mornington Peninsula, Victoria 73

WHITE

2022 Four Winds, Riesling, Canberra, ACT 15/65

2023 Tellurian, Fiano, Heathote, Victoria, Organic, NSW 14/59

2022 Gotas De Mar, Albarino, Rias Baixas, Spain 70

2022 Printhie Topography, Pinot Gris, Orange, NSW 15/65

2022 Ingram Road, Pinot Grigio, Yarra Valley, Victoria 14/59

2021 Mount Eyre Three ponds, Chardonnay, Hunter Valley, NSW 15/65

2023 Port Phillip Red Hill, Chardonnay, Mornington Peninsula, Victoria 79

2020 Domaine Alain Gautheron Chablis, Chardonnay, Burgundy, France 119

2022 Petal & Stem, Sauvignon Blanc, Marlborough, NZ 14/59

RED

2020 Scorpius, Pinot Noir, Marlborough, NZ 14/59

2021 Sokol Blosser, Evolution Pinot noir, Oregon, USA 80

2021 Delamere Estate, Pinot Noir, Tasmania 118

2022 Paxton (Organic), Tempranillo, McLaren Vale, SA 15/65

2019 Santa Da Sas 'Ish', Sangiovese, King Valley, Victoria 15/65

2020 Peter Lehmann Hill & Valley, Shiraz, Barossa Valley, SA 14/59

2019 Peter Lehmann VSV Hurn 2019, Shiraz, Eden Valley, SA 88

2019 Embers Flametree, Cabernet Sauvignon, Margaret River, WA 14/59

2019 Howard Park, Leston Cabernet, Margaret River 82

BEERS & DRINKS

SAKE

Sake by the bottle 720 ml
Sake by the tokkuri 360 ml

Josen tanrei, Junmai, Hyogo 180ml 18

Ippin, Junmai Daiginjo, Kanto 47/87

Karatamba, Honjoso, Hyogo 51/93

Nigori yuzu 47/87

BEER

Asahi Super dry 330ml 10

Sapporo Premium beer 355ml 11

Corona Extra 355ml 10

Stone & Wood Pacific Ale 330ml 11

4 Pines Pale Ale 330ml 11

Balter XPA 375ml 12

Barossa cider co Apple cider 330ml 11

NON ALCOHOLIC / SOFT DRINKS

House Passion fruit lemonade 12

Yuzu & Salted cucumber mocktail 14

San pellegrino Sparkling mineral water 10

Coke/sprite/ Fuji apple sparkling 4

Heaps XPA (non alcoholic beer) 9

Genmaicha Tea 10