

## ASIAN TAPAS

CHILLI NUTS (GF) - 7

Peanuts in a Japanese spice blend

EDAMAME (GF, VG, V) – 9.50

Garlic, pepper, sea salt

MAMASAN CHIPS (GF, VG, V) – 9.50

Crunchy potato, basil, wasabi mayo

BBQ PORK BUNS - 8

Lightly steamed BBQ pork buns

SESAME ROLLS (4PC) (GF) - 15

Prawns, pork, rice paper

STEAMED DUMPLINGS (6PC) -17

Prawn (2pc), scallop (2pc), vegetable (2pc)

FINGER FISH DUMPLINGS (6PC) - 15

Chirashi – Mixed fish, chilli oil, spring onion, wakame, szechuan pepper

VEGETABLE GYOZAS (VG, V) - 15

Pan fried mixed veggie gyoza with a soy vinaigrette

SALT & PEPPER SQUID (Optional GF) - 18

Lightly fried salt & pepper squid with yuzu mayo

BUFFALO MID WINGS - 19

Chicken wings with a blue cheese sauce

RICE (GF, VG, V)– 3.50

Premium Koshikari short grain

## COLDS/SALAD

OYSTERS (GF) – 4.50

Chilli tosazu or natural

CURED SALMON (GF) - 20

Smoked sour cream, fennel, roasted macadamia

KINGFISH (GF) - 23

Ume boshi relish, crispy potato, yuzu salad

BEEF CARPACCIO (GF) - 25

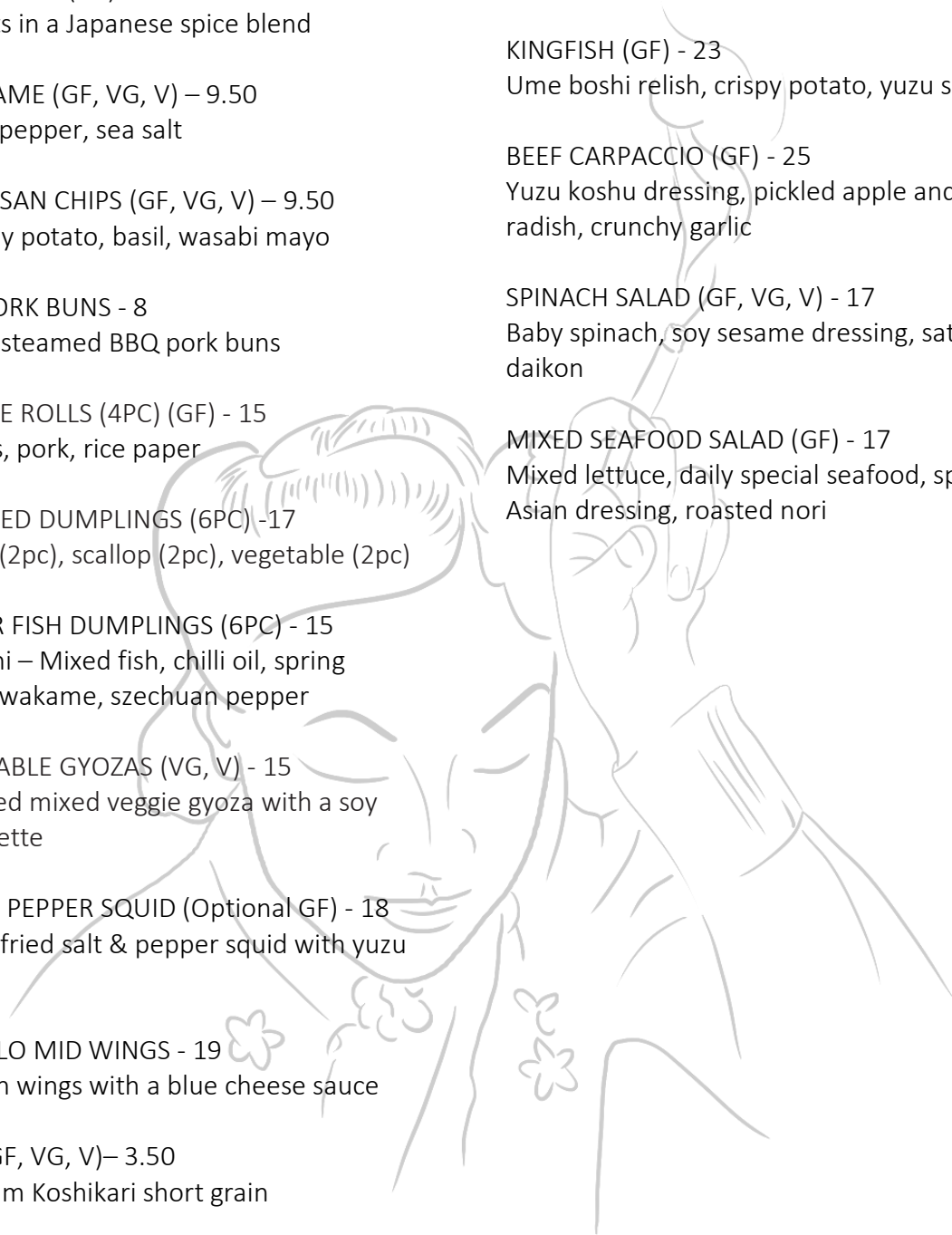
Yuzu koshu dressing, pickled apple and radish, crunchy garlic

SPINACH SALAD (GF, VG, V) - 17

Baby spinach, soy sesame dressing, satay daikon

MIXED SEAFOOD SALAD (GF) - 17

Mixed lettuce, daily special seafood, spicy Asian dressing, roasted nori



## SASHIMI & MAKI

BABY-SAN SASHIMI (Optional GF) - 25  
9 pieces of salmon, tuna & kingfish

PAPA-SAN SASHIMI (Optional GF) - 41  
15 pieces of tuna, salmon, kingfish & daily special fish

TUNA MAKI (Optional GF) - 22  
Spicy tuna, tenkatsu, coriander, onion

TEMPURA PRAWN MAKI - 22  
Prawn, avocado, cucumber, tobiko, spicy mayo

SALMON AVOCADO MAKI (Optional GF) - 18  
Avocado, sesame, amadare kimchi mayo

VEGETARIAN MAKI (VG, V, Optional GF) - 16  
Served inside out with sesame, avocado & veggies

## MAINS / ROBATA (GRILL)

GRILLED VEGETABLES (VG, V) - 15  
Grilled seasonal vegetables served with miso sauce

WILD ASIAN MUSHROOM MIX (VG, V, Optional GF) - 18  
Asian mushrooms, garlic, soy sauce

SLOW BRAISED BBQ OCTOPUS - 25  
Octopus, pea sprouts, apple & yuzu kosho sauce

BARRAMUNDI (GF) - 28  
Tomato concasse, citrus, pickled onion

PORK SKEWERS - 15  
Slow braised pork, honey soy glaze, spicy tama miso

FISH ON FIRE (GF) - 27  
Miso marinated salmon

CHILLI CHICKEN (GF) - 27  
Chicken, leek, celery, szechuan pepper, chilli oil, Japanese mayonnaise and lemon

WAGYU 6+ (GF) - 35  
Grilled wagyu beef, confit cherry tomato, teriyaki

DUCK PANCAKES - 27  
BBQ duck, fresh cut veggies & pancakes, red miso sauce

ONE BITE BEEF (Optional GF) - 35  
Prime tenderloins, Portobello mushrooms, pepper, soy sauce, asparagus

LAMB SKEWERS (GF) - 15  
Grilled lamb skewers, chilli, cumin seeds, coriander, nuts

## DESSERT

THE GOOEY – 12.50  
Chocolate fondant sauce, ice cream

MOCHI ICECREAM – 11  
Mochi filled with Japanese green tea and vanilla bean ice cream, Sweet crumbs