

HŌMYAKI

Snacks

- Edamame: Steamed edamame with sea salt or grilled with Murasaki soy - \$6/\$6.50 (VG, GF)
- White Miso Soup: miso soup with an extra kick from tofu, kimchi, and spring onion - \$6 (VG, GF)
- Lotus Roots: Crispy lotus chips, served with spicy dip - \$7
- King Fish Carpaccio: Thinly sliced kingfish with miso orange ponzu dressing - \$28
- Hotate Kataifi: Hokkaido sashimi grade scallops, wrapped in crispy kataifi pastry, served with a tangy spicy dip - \$25
- Wagyu Tartare: Finely hand chopped beef fillet with yuzu koshō dressing, chives, soy almonds, and Giaveri white sturgeon caviar - \$35
- Grilled Corn with Miso Shichimi Butter - \$16 (VG, GF)
- Grilled Tenderstem: Broccoli cooked on charcoal with Ginger Ponzu Soy - \$16 (VG, GF)
- Fried Cauliflower served with truffle charcoal sesame sauce - \$17 (VG)
- Tuna Tartare Crunchy Cannoli : Fresh tuna tartare, filled in Gyoza cannoli shaped shells, and spicy dressing - \$28
- Zucchini Flower with Miso and Shiso Ricotta served with truffle aioli - \$14
- Prawn Bites: Tiger prawn tempura bites with wasabi mayo and a hint of spicy togarashi - \$14
- Steamed rice \$3.50

Yakitori/Kushiyaki (Minimum 2 of a kind)

- King Oyster Mushroom with Miso Butter: Grilled king oyster mushrooms topped with rich miso butter - \$7ea
- Negima: Chicken thigh and spring onion, glazed in yakitori sauce - \$7ea
- Hotate Bacon: Hokkaido scallops wrapped in pancetta and served with miso herb butter - \$9.5ea
- Saiko Miso Marinated Salmon: Grilled salmon marinated in Saiko miso - \$8.5ea
- Gyu fillet: Beef tenderloin with Yakiniku bbq sauce - \$9ea
- Ramuyaki: VIC Kiewa Valley Lamb Cutlets served with yuzu butter - \$12ea
- Yaki Itsuji: Goat cheese wrapped in serrano ham with sweet teriyaki drizzle - \$8ea
- Tebasaki: Grilled mid-wing chicken served with salt and lemon (Shio) - \$6ea
- Jumbo Prawns U6 WA wrapped in serrano and served with Shiso pesto \$12ea
- Aigamo Kokoro: Duck hearts with yakitori sauce, crispy garlic and sweet onion pickle - \$7ea
- Japanese Wagyu A5 MRB9 Kagoshima sirloin (Kyushu) - \$40 (1PC 60g)

Steaks

- 300g Black Angus Striploin MB4 Jack's Creek Lillyvale NSW with apple yakiniku jus - \$72
- 500g Ranger Valley ONYX - New England Tablelands WA rib eye on bone with unagi reduction - \$135

Desserts

- Bao Donut with Ice Cream (of the day): Fluffy and crunchy fried bao with ice cream - \$12
- TiraMiso: Classic recipe with the chef's twist - \$16
- Japanese Mochi filled with Ice Cream (2 pieces) - \$8.50