

# 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 - \$12ea

Saiko Miso Marinated Salmon: Grilled salmon marinated in Saiko miso - \$9 ea

Gyu fillet: Beef tenderloin with Yakiniku bbq sauce - \$9.50 ea

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) - \$50 (1PC 60g)

## 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

10% surcharge will apply on Sundays and public holidays