

oyster, ponzu, spring onion oil / GF	6/36/70
tsukemono (Japanese pickled plate) / VG, GF	12
menchi-katsu (pork+beef) croquette, tonkatsu sauce	8/ea
barramundi brandade, nori crisp, ikura /GF	10/ea
chicken thigh skewer, tare, yuzu kosho /GF	7/ea
miso soup with clams /GF	13
hiyayakko, silken tofu, cime de rapa, katsuobushi / VGO, GF	16
Japanese potato salad, pecorino, shiso, tenkasu / V, GFO	15
agedashi tofu, soy dashi broth, katsuobushi / VGO, GF	18
eggplant dengaku, den-miso / VG, GF	18
grilled squid, ume dressing, shiso / GF	23
kara-age chicken w/octo vinaigrette / GF	24
grilled ox tongue, yakiniku + negi-shio tare / GF	26
kobore-sushi, assorted sashimi on maki sushi /GF	32
prawn + mushroom doria (Japanese rice gratin)	30
vanilla panna cotta, yuzu curd, chocolate crumb, almond praline	17
hojicha crumble cake, kinako custard, vanilla bean ice cream	16

PLEASE LET US KNOW OF ANY ALLERGIES

GF=gluten free, GFO=gluten free option, V=vego, VG=vegan

10% weekend / 15% public holiday surcharge applies