
CAVIAR

KAVIARI KRISTAL OSCIETRE 30G | 50G | 125G (E) (A) (R) (G) (D)
Egg white, miso egg yolk, chives, myoga, wasabi crème fraîche, blinis

200 | 325 | 850

APPETISERS

CHARRED EDAMAME (GF) (L) (SF) Tom yum salt	12
YELLOWTAIL SASHIMI (C) (G) (R) Citrus dressing, orange, coriander	24
WAGYU KUSHIYAKI 100G (A) (G) (L) Scallion, wasabi kizami	42
ZUCCHINI FLOWER TEMPURA (E) (G) (S) Kizami wasabi aioli	38
CHICKEN KARAAGE (E) (D) (G) (S) (SF) Yuzu mayo, nori furikake	25

MARKET

BURRATA TOMATO SALAD (C) (D) (G) (N) Momo mostarda, candied curry walnut, shiso, endive	30
KALE & MANGO SALAD (D) (G) (N) (V) Mandarin dressing, golden raisins, coconut granola	24
DAIKON APPLE SALAD (E) (G) (L) (N) (V) Basil miso, orange, sourdough crisps	22

SANDWICH

IMPOSSIBLE BURGER (C) (D) (E) (G) (SF) Chipotle aioli, kimchi	26
SESAME CRUSTED TUNA SANDWICH 100G (A) (C) (D) (E) (G) (R) Coconut vinaigrette	34
BEEF BURGER 150G (A) (C) (D) (G) (E) Grass-fed patty, Gochugaru aioli, bacon	30
CHICKEN BREAST SANDO (D) (E) (G) Tonkatsu sauce, wasabi aioli	24

MAINS TO SHARE

30–40 mins cooking time

MARGARET RIVER SHORT RIB BOSSAM 800G (A) (C) (G) (N) (S) 48 hours slow cooked, ssamjang sauce, house-made kimchi, assorted greens	220
AUSTRALIAN TOMAHAWK STEAK 1KG (A) (C) (D) (G) (SF) Confit garlic clove, black pepper sauce, kombu butter	320
U.S. PORK RIBS 1KG (G) (L) Char siu glaze	140

SIDES

FRENCH FRIES (GF) (VG) Sansho pepper powder, salt	18
TRUFFLE FRIES (D) (E) (M) (S) Seaweed furikake	24

DESSERT

DARK CHOCOLATE FONDANT (G) (D) (E) (N) (15 Minutes Preparation) 64% Single-origin Indonesian chocolate, Hong Kong milk tea sorbet	24
TROPICAL MANGO (GF) (V) (VG) Glutinous rice tuile, coconut sorbet	18
DULCE MISO TOFFEE (D) (E) (G) (N) Gula melaka caramel, sticky date pudding	22
FRUIT PLATTER (GF) (VG) (V) Seasonal fruits	26