

RAW

WAGYU TARTARE, SMOKED SOY, FERMENTED CHILLI MAYO, EGG YOLK, CRISP ^{DF0, GFO}

ROCK OYSTERS, NATURAL, TOSAZU DRESSING, GRAPEFRUIT ^{DF,GF,A}

MATCHA DE LIGRE, WHITE FISH CRUDO, SEA VEGETABLES, SHALLOT, THAI BASIL ^{DF,A}

WATERMELON SASHIMI, TAMARI, RADISH, NORI ^{GF,VG}

CUCUMBER SUNOMONO, TOASTED SESAME SEEDS ^{DF,GF}

SNACKS

MISO CARAMEL POPCORN CHICKEN, TOGARASHI ^{DF0,GF}

KOMBU-SPICED EDAMAME, YUZU, SMOKED SEA SALT ^{DF,GF}

STEAMED PORK DUMPLINGS, CHILLI OIL, CHIVES

FRIED VEGAN DUMPLINGS, CHILLI ^{GF,VG}

FRIED PORK & PRAWN DUMPLING , GOCHUJANG CARAMEL ^I

JFQ – JAPANESE FRIED QUAIL, YUZU RANCH, CHILLI OIL

LAMB RIBS, SOY GLAZE, HOUSE PICKLES, SESAME ^{DF,GF}

SKEWERS

WAGYU & WASABI BUTTER SKEWER, SOY GLAZE ^{DF0,GF}

CHICKEN SKEWER, TARE, KOSHO, LIME ^{DF0,GF}

PRAWN SKEWER, KOJI CREAM, BURNT CITRUS ^{DF0,GF,I}

SHISHITO PEPPER, PICKLED SHALLOTS ^{GF,VG}

SANDOS

9+ WAGYU SANDO, SWEET TOAST, CARAMELISED SHALLOT, SAKE & HONEY MAYO

CHICKEN KATSU SANDO, TONKATSU SAUCE, CABBAGE, FUKUJINZUKE ^{DF}

FISH SANDO, FERMENTED SHALLOT, TARRAGON TARTARE ^{DF,M}

SHARE PLATES

CRISPY PORK BELLY, YUZU KOSHO, SWEET SOY & DASHI JUS, CHARRED LEEKS ^{DF,GF}

WAGYU RUMP CAP (250 G), SMOKED MUSHROOM, YAKINIKU SAUCE ^{DF,GF}

EGG NOODLES, SOY CREAM, SALMON ROE, KOSHO ^A

SIDES

OKONOMIYAKI FRIES, TONKATSU MAYO, BONITO, SPRING ONION ^{DF,GF}

WAFU GREENS, SESAME DRESSING, SHALLOTS ^{DF,GF}

JASMINE RICE, FURIKAKE ^{DF,GF,VG}

SWEET

PANDAN PANNA COTTA, LYCHEE, OREO ^{GF}

MATCHAMISU, SAVOIARDI BISCUIT, MASCARPONE

CHEFS BANQUET MENU (MIN 2 GUEST)

CUCUMBER SUNOMONO, TOASTED SESAME SEEDS

WAGYU TARTARE, SMOKED SOY, FERMENTED CHILLI MAYO, EGG YOLK, CRISP

MATCHA DE LIGRE, WHITE FISH CRUDO, SEA VEGETABLES, SHALLOT, THAI BASIL ^A

KOMBU-SPICED EDAMAME, YUZU, SMOKED SEA SALT

STEAMED GYOZA, CHILLI OIL, CHIVES

JFQ – JAPANESE FRIED QUAIL, YUZU RANCH, CHILLI OIL

CRISPY PORK BELLY, YUZU KOSHO, SWEET SOY & DASHI JUS, CHARRED LEEKS

OKONOMIYAKI FRIES, TONKATSU MAYO, BONITO, SPRING ONION

WAFU GREENS, SESAME DRESSING, SHALLOTS

MATCHAMISU, SAVOIARDI BISCUIT, MASCARPONE

PREMIUM CHEFS BANQUET MENU (MIN 2 GUEST)

CUCUMBER SUNOMONO, TOASTED SESAME SEEDS

WAGYU TARTARE, SMOKED SOY, FERMENTED CHILLI MAYO, EGG YOLK, CRISP

MATCHA DE LIGRE, WHITE FISH CRUDO, SEA VEGETABLES, SHALLOT, THAI BASIL ^A

ROCK OYSTERS, NATURAL, TOSAZU DRESSING, GRAPEFRUIT ^A

KOMBU-SPICED EDAMAME, YUZU, SMOKED SEA SALT

STEAMED GYOZA, CHILLI OIL, CHIVES

JFQ – JAPANESE FRIED QUAIL, YUZU RANCH, CHILLI OIL

FISH SANDO, FERMENTED SHALLOT, TARRAGON TARTARE ^M

WAGYU RUMP CAP (250 G), SMOKED MUSHROOM, YAKINIKU SAUCE

OKONOMIYAKI FRIES, TONKATSU MAYO, BONITO, SPRING ONION

WAFU GREENS, SESAME DRESSING, SHALLOTS

MATCHAMISU, SAVOIARDI BISCUIT, MASCARPONE

WEDNESDAY SPECIAL \$1 DUMPLINGS

MUST ORDER A MINIMUM OF 5 DUMPLINGS OF THE SAME FLAVOUR

CHICKEN & MUSHROOM DUMPLING

PORK DUMPLING

BEEF & ONION DUMPLING

SHIITAKE MUSHROOM DUMPLING

SPARKLING WINES

MOJO PROSECCO

KISMET MOSCATO

COEUR DES SAGES BLANC DE BLANC

CHAMPAGNE TAITTINGER BRUT PRESTIGE NV

MOET CHANDON

VERVE CLICQUOT

DOM PERIGNON

CENTRAL VICTORIA

VICTORIA

FRANCE

CHAMPAGNE – FRANCE

ÉPERNAY, FRANCE

REIMS, FRANCE

ÉPERNAY, FRANCE

WHITE WINES

TOTARA SAUVIGNON BLANC

TAR & ROSES PINOT GRIGIO

ROCKBARE CLICK 99 PINOT GRIS

DEAD MAN WALKING EDEN VALLEY

CREDARO FIVE TALES CHARDONNAY

SHAW & SMITH SAUVIGNON BLANC

CRAGGY RANGE TE MUNA ROAD SAUVIGNON BLANC

THE OTHER WINE CO PINOT GRIS

RIESLINGFREAK NO.5 CLARE VALLEY OFF DRY RIESLING

THE PAWN GRUNER VELTLINER

RISING CHARDONNAY

MURDOCH HILL CHARDONNAY

L&C POITOU PETIT CHABLIS

MARLBOROUGH

VICTORIA

SOUTH AUSTRALIA

EDEN VALLEY – SA

MARGARET RIVER

ADELAIDE HILLS – SA

MARTINBOROUGH

ADELAIDE HILLS

CLARE VALLEY – SA

ADELAIDE HILLS

YARRA VALLEY – VIC

ADELAIDE HILLS – SA

CHABLIS – FRANCE

ROSÉ WINES

FRINGE SOCIETE ROSÉ

MAISON SAINT AIX DRY ROSÉ 750ML

FRANCE

PROVENCE – FRANCE

RED WINES

STICKS PINOT NOIR

CRAGGY RANGE MARTINBOROUGH PINOT NOIR

NANNY GOAT VINEYARD SUPER NANNY PINOT NOIR

YANGARRA ESTATE 'CIRCLE' FIELD BLEND CHILLED RED

THE PAWN "THE GAMBIT" SANGIOVESE

COEUR DES SAGES MACON GAMAY

WHISTLER ATYPICAL SHIRAZ

OLIVERS TARANGA SHIRAZ

MOUNTADAM 550 CABERNET SAUVIGNON

TE MATA AWATEA CABERNET MERLOT

HENSCHKE HENRY’S SEVEN SHIRAZ BLEND

YARRA VALLEY – VIC

MARTINBOROUGH – NZ

CENTRAL OTAGO – NZ

MCLAREN VALE – SA

ADELAIDE HILLS – SA

BURGUNDY – FRANCE

BAROSSA VALLEY – SA

MCLAREN VALE – SA

EDEN VALLEY – SA

HAWKES BAY – NZ

BAROSSA VALLEY – SA

FORTIFIED/DESSERT WINES

FROGMORE CREEK ICED RIESLING 375ML

COAL RIVER VALLEY – TAS

SIGNATURE COCKTAILS

GOLDEN FUTURE

SAILOR JERRY SPICED RUM, LICOR 43, FRANGELICO, BISCOFF

THE SHY FISH

MALIBU, MIDORI,D BLUE CURAÇAO, PINEAPPLE, CITRUS

NANA SPLIT

VOK BANANA, CRÈME DE CACAO, BAILEYS, COCONUT CREAM, CARAMELISED BANANA

BANG! BANG!

LIMONCELLO, YUZUSHU, BUTTERSCOTCH SCHNAPPS, LEMON JUICE, AQUAFABA

JADE BUDDHA

MIDORI, ROKU GIN, LIME JUICE, PINEAPPLE JUICE, SESAME OIL, KAFFIR LIME SYRUP, AQUAFABA

SPICY LEMONGRASS MARGARITA

1800 SILVER TEQUILA, COINTREAU, LIME JUICE, CHILLI & LEMONGRASS SYRUP

SAKE LYCHEE MARTINI

ARIANE VODKA, SAKE AMESU, LYCHEE LIQUEUR, LYCHEE JUICE, FRESH LIME JUICE

SNAP ME A SELFIE

ROKU GIN, CRÈME DE FRAISE, CRANBERRY JUICE, EARL GREY SYRUP

(INCLUDES A POLAROID PHOTO TO CAPTURE THE MOMENT (^_^))

TAP BEERS

ASAHI

NIGHT MARKET LAGER

HARD RATED ALCOHOLIC LEMON

SAKE

KUNI ZAKARI HANDAGO JUNMAI KARAKUCHI SERVE 90ML

KUNI ZAKARI HANDAGO JUNMAI GINJO SERVE 90ML

KUNI ZAKARI SAIKA JUNMA DAIGINJO SERVE 90ML

PACKAGED & BOTTLED

KOME CRAFT RICE BEER

SINGHA

ICHIBAN

CORONA

STONE & WOOD

GREAT NORTHERN SUPER CRISP (MID)

gf=gluten free | gfo=gluten free option | df=dairy free | v=vegetarian | vgo=vegetarian option | vg=vegan | A=Australian | I=imported | M=mixed origin
5% SERVICE FEE PASSED ON BY PRODUCE SUPPLIERS CAUSED BY FUEL PRICES.
PLEASE NOTE SUNDAYS INCLUDE A 10% SURCHARGE & PUBLIC HOLIDAYS INCLUDE A 15% SURCHARGE.
PLEASE INFORM STAFF OF ANY DIETARY REQUIREMENTS OR ALLERGIES. WE WILL DO OUR BEST TO ACCOMMODATE