

F O O D M E N U J I T X I I H I



S N A C K S

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|---|----|
| Edamame, sea salt (W, GF) | 6 |
| Vegetable + kombu pickles (W, GF) | 7 |
| Shishito peppers, yuzu + soy bean hummus + beef jerky (GF, DF) 🌶️ | 12 |
| Miso glazed eggplant, green shallot, coriander + sesame (W, GF) | 12 |
| Wood roasted cauliflower, shiitake ketchup, mustard + shiso (W, GF) | 12 |
| Fried silken tofu, shaved bonito, enoki, bacon dashi (GF, DF) | 15 |



S U S H I

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| YF tuna, cucumber + avocado hand roll, fermented chilli + yuzu mayo (GF, DF) | 7 |
| Tempura soft shell crab hand roll, pickled daikon radish + tartare (GF, DF) | 6 |
| Yarra Valley salmon roe gunkan (GF, DF) 2 pieces | 16 |
| Sea urchin gunkan (GF, DF) 2 pieces | 24 |
| Scampi + blue caviar gunkan (GF, DF) 2 pieces | 21 |
| Fraser Isle spanner crab futomaki, dashi bisque + sea grapes (GF, DF) 2 pieces | 24 |
| Bara Chirashi, Ora king salmon, tuna, avocado, pickled ginger + salmon roe (GF, DF) | 32 |



S A S H I M I

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|---|-------|
| Traditional sashimi plate served with condiments - Sml/Lg (GF, DF) | 29/59 |
| Noosa scallops, kombu dressing, shiso seeds + finger lime (GF, DF) | 24 |
| Ora King salmon, yuzu, white soy, bamboo + tofu whey (DF) | 22 |
| YF tuna tataki, salted cucumber, wakame, ponzu + mandarin kosho (GF, DF) | 22 |
| Red kangaroo tartare, shaved bottarga, egg yolk + shichimi pepper (GF, DF) 🌶️ | 20 |



Denotes the spiciest dishes.

GF: Gluten Free, DF: Dairy Free, V: Vegetarian, W: Vegan, YF: Yellow Fin

Please advise your waiter of any food allergies or intolerances.

We will endeavour to cater for specific dietary needs.

We cannot guarantee against traces of allergens.

Please open your camera & scan the QR code (no need to take a photo), click the link that appears.



Alternatively, please visit the bit.ly link <http://bit.ly/bbisafe>



Y A K I T O R I

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| Celeriac, black garlic + toasted buckwheat (V, GF, DF) | 7 |
| Brussels sprouts, teriyaki sauce + toasted sesame (V, GF, DF) | 3.5 |
| Calamari, squid ink + yuzu kosho sauce (GF, DF) | 8 |
| Miso glazed toothfish, bonito mayo + shichimi pepper (GF, DF) 🌶️ | 24 |
| Chicken thigh, green shallot, chicken fat butter + furikake (GF, DF) | 4.5 |
| Chicken tenderloin, sesame kewpie (GF, DF) | 4.5 |
| Pork Belly, celtic mustard (GF, DF) | 9 |
| Wagyu beef, wafu sauce + crispy garlic (GF, DF) | 12 |

* Price is per skewer



S A N D O S

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| Wagyu beef katsu sando, spicy miso kewpie, bulldog sauce (DF) | 18 |
| Barramundi katsu bao burger, bacon, kewpie tartare, pickled jalapeño, Sriracha (DF) 🌶️ | 16 |
| Mushroom onigirazu, spicy miso mayo, pickled jalapeno, korean BBQ sauce (W, GF) 🌶️ | 12 |



L A R G E R

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| Fraser Isle spanner crab, udon, kombu butter + shiso (GF) | 40 |
| Sea Urchin, soba noodles, sea urchin butter, Osetra caviar | 45 |
| Wood grilled king prawns, kombu + wasabi butter (GF) 🌶️ | 32 |
| Pork cutlet katsu, pickled ginger + cabbage slaw (DF) | 26 |
| Yardstick, British Bred, Scotch fillet, ponzu, yuzu + sesame (GF, DF) | 41 |
| Mayura Station, Signature Series Wagyu, Sirloin MBS 9+ (GF, DF) | 140 |



D E S S E R T

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| Nitro frozen miso + chocolate mousse, dulce de leche, honeycomb + blueberries (GF) | 15 |
| Mandarin granita, yuzu curd + tofu panna cotta (GF) | 14 |
| Peanut butter + white chocolate bar, matcha + raspberries (GF) | 14 |