

F O O D M E N U



S N A C K S

Edamame, sea salt (GF, DF, VW)	6
Freshly shucked oysters, rice vinegar mignonette (GF, DF)	6
Crispy chicken skin, koji sour cream, spanner crab meat + Oscietra caviar (GF)	14
Grilled Noosa scallop, miso butter, corn, shiso + truffle (GF)	10
Soft shell crab handroll, pickled radish + tartare sauce (GF, DF)	8
Tuna handroll, fermented chilli, yuzu mayo, cucumber + avocado (GF, DF)	10
Pork katsu sando, mustard mayo, bulldog sauce (DF)	19
Barramundi katsu bao, bacon, slaw, sriracha (DF) 🌶️	18
Mushroom onigirazu, miso mustard kewpie, takana, bulldog sauce (VW, GF, DF) 🌶️	14



R A W

Traditional sashimi plate and condiments, small and large (GF, DF)	33\66
Kingfish tartare, yuzu, buttermilk, dill oil + charred baby cucumber (GF)	22
Noosa scallop, wakame, sesame, daikon, plum vinegar + kombu oil (DF, GF)	22
Cured ora king salmon, kohlrabi miso remoulade, sushi rice cracker + shiso (DF, GF)	24



V E G E

Heirloom tomato, tofu, tomato dashi + shiso oil (DF, GF, VW)	18
Shaved cabbage, mint, coriander, chives, kombu dressing + parmesan cheese (GF, V)	14
Broccolini, soy sherry vinaigrette + almonds (DF, GF, VW)	16
Jerusalem artichokes, sunflower puree, pepitas, umeboshi + chives (DF, GF, VW)	17



Denotes the spiciest dishes.

GF: Gluten Free, DF: Dairy Free, V: Vegetarian, VW: 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.

***1.3% SURCHARGE APPLIES TO ALL CREDIT CARD PAYMENTS**



Y A K I T O R I

Chicken thigh, chicken fat butter + chicken skin furikake (GF)	8
Wagyu beef, wafu sauce, fried garlic + spring onion (GF, DF)	12
Pork belly, celtic mustard + sesame seeds (GF, DF)	10
Celeriac, black garlic + fermented chilli (DF, GF, VW)	9
QLD octopus, squid ink + yuzu kosho sauce (GF)	12
Chicken hearts, egg yolk, soy, shichimi + chives (GF, DF)	7

* Price is per skewer



L A R G E R

Fraser Isle spanner crab, udon noodles, kombu butter, shiso seeds + lemon oil	41
Miso roasted glacier 51 toothfish, salted cucumber + yuzu mayonnaise, lemon (GF, DF)	60
Jack's Creek flank 2+ mbs 250g (GF)	37
Westholme Wagyu striploin 7+ mbs 300g (GF)	80
Mayura Station Signature Series Wagyu striploin 9+ mbs 200g (GF)	145

All steaks accompanied w shishito peppers + cafe de Tokyo butter



D E S S E R T

Hokkaido baked cheesecake, buddhas hand + passionfruit	14
Yuzu creme brûlée (VW, GF, DF)	14
Nitro frozen miso chocolate mousse, dulce de leche + blueberries	15
Peanut butter and white chocolate bar, matcha + raspberries (GF)	14

Covid safe sign in.

As per government regulations please sign in below by opening your camera and scanning the QR code.

Alternatively please ask for assistance.

