



Dishes will be served as they are prepared

Menu Key

Level of chilli:

+ mild

++ medium

Dietary requirements:

gf – gluten free

df – dairy free

v – vegetarian

vegan – vegan

og – onion / garlic free

Please inform your server of any dietary requirements.

Bills can be split evenly, not itemised.

Menu items subject to availability.

Small & Medium

Edamame Steamed edamame with ginger-lime salt (vegan, og, gf)	12
Vegan Dumplings Steamed dumplings (4) filled with seasonal vegetables, served with a tangy kombu and white wine vinegar sauce, garnished with shallot, sesame and chilli flakes (vegan)	14
Prawn Har Gow Dumplings Steamed prawn dumplings (4) (I) served with a tangy kombu and white wine vinegar sauce, garnished with shallot, sesame and chilli flakes (df, og on req) (I)	16
Hiramasa Kingfish Carpaccio Sashimi-cut kingfish (A), ginger & lemon cured, Tosa-zu jelly, pickled Turkish chilli with cho-gochujang and dill spinach oil (og on req, df, gf) (+)	24
Haloumi Bao Soft bao buns (2) filled with crispy golden-fried haloumi cheese, sweet-spicy pineapple chutney and slaw (v, og on req) (+)	22
Mushroom Pate House made mushroom pate, black olive and truffle butter, shiitake soil, toasted ficelle bread (v, gf on req, og on req)	26
Add Spanish Jamon	6
Pork Ribs Orange, lemongrass and palm sugar glazed crispy pork ribs, toasted padron chilli, capsicum, mushroom and pickled guindilla green peppers (+)	28

Larger

Itameshi Risotto	34
Sushi rice cooked in a miso-dashi broth with pumpkin, carrot and mushroom reduction, sesame kimchi relish, Grana Padano (v, gf, vegan on req)	
Fish & Salad	34
Beer battered barramundi fillet, aromatic herb and crunchy noodle salad, house-made anchovy-mustard mayo, shaved parmesan (l)	
“Yum Yum” Korean Chicken	39
Boneless buttermilk-marinated Maryland crispy fried chicken on crunchy prawn crackers with tangy cabbage slaw, Yang-nyum Korean sauce (++)	
Lamb Shank	38
12hour slow-cooked lamb shank, roasted potatoes, green herb pesto combo, red wine cream jus, dried black olives (gf)	

On the Side

Wok Tossed Vegetables	18
Stir fried cauliflower, broccoli and carrot, fried chickpea with kelp oil and toasted pineapple Tang-su sauce (vegan, gf, og) (+)	
Soba Noodle Salad	20
Verjus, apricot and lemongrass drenched soba noodles with cucumber, red onion and carrot slaw, shredded nori (vegan, og on req)	
Fries	15
Thyme salt, house-made ranch sauce (gf, vegan on req, og on req)	
Steamed Rice	3.5pp
Sushi rice (gf, vegan)	

A – Australian I – Imported M - Mixed

Something Sweet

Coconut Crème Brulée

18

Crème brulée with cinnamon-orange blossom poached pear (gf)

Injeolmi-su

18

Korean style tiramisu with Kahlua liqueur and espresso biscuit,
whipped caramel-mascarpone, injeolmi powder