

# FOOD

## SNACKS & SMALL PLATES

Oysters Natural or w ponzu jelly (GF)	Half Dozen Full Dozen	30 58
Edamame Sea Salt / Spicy Nikkei (GF,V)		9/12
Nikkei Pickles (GF,V)		9
Nori Cigar (GF) House Smoked Salmon, Aji Mayo		13
Crispy Mochi Potato (GF,V) w Japanese pickle		12
Beef Tartar Picante (GF) Preserved herbs, puffed rice cracker		12
Ceviche Rojo (GF) Snapper, Aji panca, citrus dressing		18
Beef Tataki Seared Wagyu, ponzu peruano, puffed grains		23
Octopus salad (GF) Heirloom tomato, kale, fermented onion dressing		23
Tarta (V) Seasonal tart, konbu dashi curd, Aji amarillo		15

## LARGE PLATES

Fish of The Day (GF) Aji butter sauce, fresh herb salad	39
Poached Lobster (GF) Sopa de Choclo, Furikake	55
Crispy Skin Spatchcock (GF) Aji amarillo salsa, blackened onion pickle	42
Angus Beef Rump Cap (GF, N) Roast bone marrow, Yuzu Kosho jus	56

## SIDES

Roast corn w Aji Crema, wakame salt (GF, V)	13
Fried Okra w Nikkei 5 Spice (GF,V)	10
Roasted Sugarloaf Cabbage, "Okonomiyaki" Style(GF,VO)	10
"N.J.P" Potato salad	10

## DESSERT

Tarta de Manzana Apple tart, mermelada, biscoff, ice cream	14
Macerated pineapple, maraschino cherry, citrus granita (V, GF)	10

**(GF) GLUTEN FREE (N) CONTAINS NUTS (V) VEGETARIAN (O) OPTIONAL**

Our dishes are prepared in a kitchen that handles nuts, shellfish, and gluten. While we strive to meet dietary needs, we cannot ensure our food is completely allergen-free. A 1.05% card surcharge applies. Groups of 8+ will incur a 10% service charge (Mon-Sat). A 10% surcharge applies on Sundays and 15% on public holidays

# DRINK

## COCKTAILS

Sake Nikkei Sour Pisco, Sake, Yuzu, Agave, Whites	23
Cony's Margarita Altos Reposado Tequila, Agave, Lemon, Grapefruit	23
Spicy Nikkerita Chilli Infused Tequila, Lemon, Passionfruit, Tangerine	23
Coco Rita 1800 Coconut Tequila, Lemon, Cointreau, Coconut	22
Rhubarb Margarita Altos Reposado, Rhubarb, Agave, Lime	24
Pretty Woman Blackberry & Cranberry Gin, Cointreau, Passionfruit, Lemon, Whites	23
Lychee Blossom Offshore Vodka, Paraiso, Sake, Lychee, Lime	23
Fire Ginger Hendrick's Gin, Fireball, Ginger, Lime, Apple	24
Classic Cocktails	from 22

## BEER

Corona	9
Yebisu Premium	12
Stone & Wood Pacific Ale	12
Balter XPA	12

## NON-ALCOHOLIC

Mocktails - Lychee, Passionfruit <i>or</i> Apple	14
Soft Drinks	5
Bottled Still Water	10
Bottled Sparkling Water	10

# DRINK

## SPARKLING & CHAMPAGNE

Lafayette French Sparkling, France Mezza di	13	60
Mezza Italian Sparkling, NV, Italy Moet &	12	55
Chandon Rose Imperial, France Moet &		200
Chandon Brut Imperial, France		200

## WHITE

Little Wine Company Pinot Grigio, Hunter Valley, 2023	12	55
Little Wine Pecorino, Hunter Valley, 2024	15	55
12 Degrees Ulrich Langhut German Riesling, Mosel, Germany, 2023	20	80
Jean French Chardonnay, France, 2022	16	55
Forrest NZ Sauvignon Blanc, Marlborough, New Zealand, 2023	17	70
Natura Sauvignon Blanc, Casablanca, Chile, 2022	13	53
Elemental Chardonnay, Casablanca, Chile, 2022	18	73
Trumpeter Rosé, Uco Valley, Chile, 2023	15	57

## RED

Astrale Chianti, Tuscany, Italy, 2022	13	60
It Wasn't Me Shiraz Cab Blend Organic, South Australia, 2022	12	55
San Felipe Roble Tempranillo, Maipu, Mendoza, Argentina, 2022	16	55
Perez Cruz Reserve Grenache, Maipo Alto, Chile, 2019	20	81
Perez Cruz Limited Edition Carmenere, Maipo Alto, Chile, 2021	20	97
Mendel Lunta Malbec, Luján de Cuyo, Argentina, 2021	21	86
Tarras Pinot Noir, Central Otago, New Zealand, 2020		100
Mendel Cabernet Sauvignon, Luján de Cuyo, Argentina, 2020		136
Emiliana Coyam Syrah/Carmenere/Merlot, Colchagua, Chile		168
Rutini Colección Malbec, Uco Valley, Argentina, 2019		193