

From fish market

Assorted today's fish market Otsukuri (sashimi)

30/6 pieces | 50/12 pieces

Otsumami

Grilled Scallop

9/p.p

Grilled Western Australian scallop garlic butter Ponzu

Osaka Bar Takowasabi

15

Western Australian octopus marinated shio-koji, s/w chopped fresh stem wasabi.

Pearl meat Ceviche

15

Paspaley pearl meat, salmon roe, avocado, kumato, cucumber, mix herbs and Spanish onion served with Osaka Bar original ceviche sauce.

Grilled

Octopus Shiso Genovese

20

Grilled western Australian octopus s/w house made shiso paste.

UNIKU Skewer - Yakitori style

35

Australian full-blood Wagyu 9+ sirloin & fresh Australian sea urchin, a palate-pleasing combination.

Green

Osaka EDAMAME

12

Roasted Edamame tossed with KADOCHO's Soy Powder.

Carbohydrate

Wagyu Katsu sando

35

Japanese style sandwich, using Shokupan (Japanese bread from AKI PAN), made with bread crumbed deep-fried Australian full-blood Wagyu tenderloin, coated in sweet Tonkatsu sauce and shredded cabbage.

Cha Soba (cold)

20

Green tea soba noodles in cold dashi sauce, s/w chopped chives, grated dried mullet roe and nori.

Inaniwa Udon (warm)

25

Inaniwa udon noodles in warm chicken stock soup, s/w sliced duck breast, chopped chives, crispy Kombu and nori.

Tasmania Uni and Ikura Donburi

45/rice bowl size

Tasmanian sea urchin and salmon roe which is marinated with soy and mirin base sauce, bed on original sushi rice, s/w truffle sauce, chopped chives and nori.

Hokkaido Uni Donburi

120/rice bowl size

Sea urchin from Hokkaido Japan, bed on original sushi rice,
sprinkled house made soy and mirin-based sauce,
chopped chives, wasabi and nori.

UnaTama Donburi

45/rice bowl size

Grilled Japanese Eel (from Kochi prefecture),
bed on sushi rice served with egg omelette and nori seaweed.

Foie Gras Ramen

35/extra ramen 6

French foie gras , duck breast, chives, water celery,
micro herbs & Cramansi combined with Chef KAZU
original Shio Ramen.

Wagyu Okonomiyaki

20

Wagyu / cabbage / cuttlefish legs / Okonomiyaki-sauce
/ bonito flake / nori seaweed / Japanese mayo.

The SUSHI

'Today's Fish market list' offers a tantalizing array of Sushi ingredients to choose from. Please ask the staff.

<i>Octopus</i>	\$5.50
<i>Ocean trout</i>	\$7.00
<i>Hiramasa Kingfish</i>	\$7.00
<i>Tuna Akami</i>	\$7.00
<i>Tuna Chutoro</i>	\$8.50
<i>Cuttlefish</i>	\$8.50
<i>Cuttlefish legs</i>	\$5.00
<i>King George Whiting</i>	\$8.50
<i>Bar cod</i>	\$8.00
<i>Seared Swordfish with garlic butter</i>	\$8.00

<i>Negi-toro maki</i>	\$10.00
<i>Salmon roe (cup serve)</i>	\$8.00
<i>Snapper</i>	\$8.00
<i>Hokkaido scallop</i>	\$10.00
<i>Tuna Otoro</i>	\$15.00
<i>Imperadow</i>	\$15.00
<i>Scampi</i>	\$15.00
<i>Tasmania Sea urchin</i>	\$15.00
<i>Scampi with French foie gras</i>	\$20.00
<i>Cuttlefish & Caviar</i>	\$20.00
<i>Shimant UNAGI (grilled)</i>	\$18.00
<i>Hokkaido Sea urchin</i>	\$40.00
<i>Michelle Roll</i> <i>Otoro, Tasmania sea urchin, Salmon roe, Caviar Hand roll</i>	\$45.00

Osaka Bar Special

Osaka Bar Chawanmushi seasonal style

18

One of the most popular dishes from our KAISEKI course.
Japanese savory egg custard seasonal arrangements.

Osaka Bar Toothfish Saikyo-yaki

45

Grilled Glacier 51 toothfish cured in Saikyo-miso,
s/w seasonal vegetable puree.

Kagoshima A5 Wagyu Saikyo-yaki

75

One of the most popular dishes from our KAISEKI course.
Grilled 100g Kagoshima A5 Wagyu tenderloin
cured in Saikyo-miso, s/w seasonal vegetables.

Steamed tender ABALONE

13 /p.p

5 hours slow-cooked baby abalone.

Alaskan King Crab fairy TEMPURA

25

Crispy Alaskan King Crab meat topped with luxurious caviar
meeting with Tempura sauce.