

a la carte

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|--|--|---|------------|----|
| | sydney rock oyster / <i>gf, df</i> | | | |
| | kombu, bonito dressing | [6 pc] 33 | [12 pc] 52 | |
| | fermented chilli granita, chives | [6 pc] 38 | [12 pc] 54 | |
| | wagyu beef tartare, wasabi cream, cured yolk, truffle, garlic & sesame cracker / <i>gf</i> | | [3 pc] 19 | |
| | spicy yellowfin tuna taco, wasabi, avocado crema, coriander | | [2 pc] 20 | |
| raw | ◆ yellowfin tuna sashimi, soy, goma cream, puffed rice, radish / <i>gf, df</i> | | 37 | |
| | crab salad roll, crisp nori, shaved apple, ikura, shiso / <i>gf, df</i> | | [2 pc] 18 | |
| | kingfish sashimi, toasted nori ponzu, pickled cucumber, sesame / <i>gf, df</i> | | 34 | |
| small plates | ◆ whipped kingfish sandwich crisp, mandarin gel, jalapeño, caviar | | [2 pc] 18 | |
| | fried king prawn toast, soy mayo, sesame, lime | | [4 pc] 18 | |
| | wagyu beef kushiyaki, pickled shallot, wasabi leaf, fried garlic / <i>gf, df</i> | | [2 pc] 28 | |
| | tempura eggplant, miso, black vinegar caramel, tapioca / <i>vg</i> | | [5 pc] 18 | |
| | shiitake & spring onion kushiyaki, teriyaki glaze, cashew cream, chilli hair / <i>gf, vg</i> | | [3 pc] 16 | |
| | chicken and chives gyoza, white ginger, chinkiang, crunchy chilli, sesame / <i>df</i> | | [5 pc] 19 | |
| | potato and goats curd gyoza, kombu dashi, negi / <i>v</i> | | [5 pc] 18 | |
| | ◆ hibachi grilled king prawns, black garlic, kombu butter / <i>gf</i> | | [3 pc] 30 | |
| | szechuan spiced lamb ribs, red vinegar, fried chilli, shiso / <i>gf, df</i> | | [5 pc] 29 | |
| | japanese curry fried chicken, miso mayo, tamari glaze / <i>gf, df</i> | | [5 pc] 19 | |
| | spring rolls, kimchi, queso fresco, whipped kewpie / <i>v</i> | | [4 pc] 18 | |
| | tempura soft shell crab bao, mandarin, cucumber, crunchy chilli / <i>df</i> | | [1 pc] 16 | |
| | prawn dim sum, spicy prawn mayo, bonito, crispy wonton / <i>df</i> | | [3 pc] 19 | |
| | mains | hibachi grilled swordfish, koji, miso, yuzu oil / <i>df</i> | | 49 |
| | | glazed eggplant, tempura enoki mushroom, miso, sesame, chives / <i>gf, vg</i> | | 39 |
| pork cutlet, tonkatsu, shaved cabbage, apple, white ginger / <i>df</i> | | | 58 | |
| red glazed duck breast, charred shallot, shiso, plum jus / <i>gf, df</i> | | | 59 | |
| kalbi beef short rib, asian herb salad, shiitake mushroom, braise liquor / <i>gf, df</i> | | | 74 | |
| ◆ wagyu sirloin, ginger shallot relish, mizuna, jus / <i>gf, df</i> | | | 85 | |
| crispy skin young half chicken, celeriac, charred spring onion, chilli oil and shallot / <i>gf</i> | | | 52 | |
| garlic miso noodles, chives, bottarga, lemon | | | 32 | |
| steamed seasoned rice / <i>gf, vg</i> | | | 8 | |
| fries, kombu, togarashi, umami / <i>gf, df, v</i> | | | 14 | |
| sides | smacked cucumber salad, wakame, sesame, chilli crisp / <i>gf, df</i> | | 16 | |
| | seasonal greens, fried garlic, shao xing / <i>gf, vg</i> | | 19 | |
| | fried condensed milk sando, black sesame ice cream, star anise | | 18 | |
| | coconut ice cream and matcha mochi | | 16 | |
| | japanese milk pudding, soy caramel, toasted coconut / <i>vg</i> | | 18 | |
| dessert | ◆ whipped cheesecake yuzu curd, macerated strawberry, crumble / <i>gf</i> | | 21 | |
| | dark chocolate cigars, almond ash, gold dust | | 20 | |

◆ signature *gf* = gluten free *df* = dairy free *v* = vegetarian *vg* = vegan

banquet

call him mr. raider

[7 course] 89 pp

kingfish sashimi, toasted nori ponzu, pickled cucumber, sesame / *gf, df*
charred compressed baby cucumber, sesame, soy, chilli, wakame / *gf, df*
tempura eggplant, miso, black vinegar caramel, tapioca / *vg*
tempura soft shell crab bao, mandarin, cucumber, crunchy chilli / *df*
pork cutlet, tonkatsu, shaved cabbage, apple, white ginger / *df*
steamed seasoned rice / *gf, vg*
dark chocolate cigars, almond ash, gold dust

♥ call him mr. wrong

[8 course] 119 pp

yellowfin tuna sashimi, soy, goma cream, puffed rice, radish / *gf, df*
charred compressed baby cucumber, sesame, soy, chilli, wakame / *gf, df*
japanese curry fried chicken, miso mayo, tamari glaze / *gf, df*
tempura soft shell crab bao, mandarin, cucumber, crunchy chilli / *df*
kalbi beef short rib, asian herb salad, shiitake mushroom, braise liquor / *gf, df*
fries, kombu, togarashi, umami / *gf, df, v*
seasonal greens, fried garlic, shao xing / *gf, vg*
japanese milk pudding, soy caramel, toasted coconut / *vg*



banquet menus are for the whole table only.

♥ crowd favourite

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☀ our sister venue is coming soon - stay tuned for **TABOO** - opening Q1 2025 in fortitude valley ☀