

Menu

ENTRÉE

OLIVES	\$ 6	HERB OMLETTE Japanese Dashimaki Style	\$ 7
HOUSE MADE PICKLES Coriander, Clove, Bay leaf	\$ 5	FRESH FISH CARPACCIO Eshallot, Olive Oil	\$ 13
CAPRESE Heirloom Tomato, Bocconcini, Basil	\$ 10	WAGYU TATAKI Balsamic Vinegar, Alfalfa, Wasabi	\$ 12
		ASSORTED ENTRÉE TO SHARE For 3 - 4	\$ 28

HOT DISH

CHAMPINIONE A LA PLANCHA Chorizo, Tomato	\$ 10	TOOTH FISH White Miso, Mustard	\$ 18
CRUNCHY SOFT SHELL CRAB Ten Style Salsa Sauce	\$ 14	SEA URCHIN RICE BALL Sea Urchin, Sweet Soy	\$ 13
GRILLED SEASONAL VEGES Red Miso, Hoba-Yaki Style	\$ 12		

WAGYU

JACKS CREEK F I WAGYU NSW

BEEF CHEEK GRATIN Eggplant Dengaku Style	\$ 28	CHUCK MB 6-8 200G	\$ 38
TODAY'S WAGYU	MP		

PREMIUM WAGYU A 5 KAGOSHIMA

SIRLOIN 100G	\$ 68	WAGYU TASTING PLATE A5 Kagoshima and Chef's Choice	\$ 98
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