



BENTO BOX

28

YOUR CHOICE OF:

Free Range Teriyaki chicken
Nikkei Steak w/ garlic chips, fried kale, chimichurri and wasabi ponzu
Miso Glazed Toothfish
Fried Teriyaki Tofu

ALL COME WITH:

Free Range Karaage Chicken
Hakusi Cabbage Salad
Sushi roll choice of salmon avocado / chicken avocado or avocado
Miso Soup

SMALL PLATES

EDAMAME w/ smoked lime salt	8
HEIRLOOM TOMATO SALAD w/ fruit, shiso, chimichurri	16
GRILLED OCTOPUS w/ yuzu pepper soy, purple potato mash and shichimi pepper	19
FREE RANGE CHICKEN KARAAGE w/ buttermilk, pickled daikon, kale crisp, aji amarillo mayo	19
BEEF TATAKI w/ mango, passionfruit, onion dressing	24

TACOS

タコス

PULLED PORK w/ spicy miso glaze, apple & onion	9
Beef w/ aji verde, onion salsa & lime mayo	9
FISH TEMPURA w/ wasabi avocado puree & anticucho sauce	9
TEMPURA EGGPLANT w/ pomegranate salsa	8

TOSTADA

トスターダ

TOMATO TOSTADA w/ mint, basil, almond & coriander	17
SEARED BEEF w/ truffle sesame dressing, shiitake mushroom & pickled daikon	18
TUNA SASHIMI w/ corn, wasabi tartar, pickled daikon, chopped jalapeño & red onion	18

TEMPURA

天ぷら

EGGPLANT TEMPURA w/ hatco miso and spring onion	20
TIGER PRAWN TEMPURA w/ aji amarillo mayo and jalapeno ponzu	26

小皿

FISH TEMPURA w/ Peruvian spice blend, kaffir lime and wasabi tartar	25
--	----

DUMPLINGS & BUNS

餃子と肉まん

SOFT SHELL CRAB STEAMED BUN w/ baby cos & wasabi tartar	12.5
CRISPY PORK BELLY w/ pickled cucumber & spicy miso	12.5
ARTICHOKE DUMPLINGS (4PCS) w/ mushroom purée, chili & almond	15
BLACK TIGER PRAWN DUMPLINGS (4PCS) w/ aji verde, golden kumara crisps & almond powder	18

MAIN PLATES

大皿

CRISPY PORK BELLY w/ spicy miso glaze, salsa and celeriac puree	38
LAMB CHULETA (4PCS) Spiced lamb cutlets w/ smoky aubergine and coriander purée	42
NIKKEI STEAK w/ garlic chips, fried kale, chimichurri and wasabi ponzu	39

SIDES

HAKUSAI CABBAGE w/ sesame mustard dressing and parmesan cheese	10
ASPARAGUS w/ sweetcorn, yuzu butter soy	9
CUCUMBER w/ almonds, fried shallot, lime pickle, dark vinegar and coconut	8
JAPANESE SHORT GRAIN RICE (SML/LRG)	4/8
MISO SOUP w/ silken tofu, wakame seaweed and spring onion	6

DESSERTS

デザート

Matcha & Coconut Tres leches cake	16
Roasted coconut and yuzu slice, toasted meringue	16
Chocolate cake, ichigo sake strawberries, citrus mascarpone	16

HOUSE DRINKS

BEER

Asahi Super Dry, Lager, Japan 400ml	12
Asahi Black, Lager, Japan 400ml	12
Peroni, Lager, Italy 400ml	12
Somersby Apple Cider, Denmark 300ml	9

WINE

Sauvignon Blanc Brancott Estate Core, Marlborough, 2020	9/45
Pinot Gris Brancott Estate Core, East Coast, 2020	10/50
Chardonnay Brancott Estate, East Coast, 2020	11/55
Rosé Brancott Estate Core, Blush Rosé, Marlborough, 2020	11/55
Pinot Noir Camshorn, Waipara, 2019	14/70

SAKE

Azabu SANSHIMAI Sake Flask 375ml	48
----------------------------------	----

SOFT DRINKS

Fizzy	5
Calpico	6
Ramune	6

RAW BAR & SUSHI

海の幸

BIG GLORY BAY KING SALMON TIRADITO w/ passion fruit, coconut cream, leche de tigre and crispy spaghetti squash	27
CEVICHE TASTING PLATTER Salmon w/ passionfruit, leche de tigre, tuna w/ apple, cucumber and red onion, kingfish w/ pickled daikon, jalapeño, and coriander	58
KINGFISH CEVICHE w/ pickled daikon, jalapeño, coriander	26
TRADITIONAL ASSORTED SASHIMI (10/16PCS) Chef's selection of today's best market fish	36/56
SPICY TUNA SUSHI ROLL (8PCS) w/ aji verde and coriander	24
RAINBOW SUSHI ROLL (8PCS) w/ aji amarillo, chia seeds and tobiko	25
KINGFISH ROLL (8PCS) w/ crispy potato, black tiger prawn, avocado, pickled daikon, jalapeño sauce	25

