

## SNACKS

East 33 Sydney Rock Oyster, Shiso, Sakura 'Mignonette'	7
Tempura Oysters, Wasabi Dressing, Wakame gf	7
Market Fish Sashimi, Tomato Dashi Consommé, Melon, Mint gf	29
'Classic' Steak Tartare, Fried Sushi Rice, Wasabi Leaf gf	9
Tuna Palmier, Bonito Mayonnaise, Pickled Cucumber	13

## FROM THE ROBATA GRILL

Pork, Sansho, Apple and Ginger gf	9
Mushrooms, Ginger and Garlic v gf	9
Chicken, Yuzu Cream gf	9
Wagyu, Sauce Paloise gf	12

## SMALL PLATES

Soba Noodles, Peanut, Sesame and Dijon Rayu vg	21
Agedashi Tofu, Umami Consommé, Espellette Chilli Oil	21
Dengaku Eggplant, Black garlic, Sauce Vierge vg gf	23

## LARGE PLATES

Spiced Chashu Pork, Chou Farci, Pickled Cocktail Onions	49
Market Fish, Yuzu Kosho Bouillabaisse, Pipis, Mussels gf	55
Sirloin, Mushrooms, Sansho and Pepper Berry gf	55
Duck, Ume, Burnt Orange gf	65

## SIDES

Koshihikari Rice, Furikake gf	5
Dijon Honey House Salad, Macadamias v gf	9
Pomme Paille, Togarashi Spice vg gf	12
Brocollini, Wasabi, Sesame gf	15

## DESSERT

Soft Meringue, Yuzu Curd, Summer Berries, Strawberry Consommé	19
Coconut Blancmange, Mango, Yogurt Snow, Mirin gf	19
Japanese Milk Bread-Brûlée 'Suzette'	19
Soft Serve	8

*Head Chef Satyam Narang "Sammy"*

v = Vegetarian | vg = Vegan | gf = Gluten Free

*Please note, a 10% surcharge applies on Sundays, public holidays, and groups of 8 or more.*

*Please let your server know of any dietaries or allergies in order for us to best be able to accommodate.*