

FOOD

SNACKS & SMALL PLATES

Oysters Natural or w ponzu jelly (GF)	Half Dozen Full Dozen	30 58
Edamame Sea Salt / Spicy Nikkei (GF,V)		9/12
Roast Sunflower Seeds Dip (GF, DF, V) <i>Aji Amarillo, Crispy cassava crackers, Smoked tomato</i>		13
Nori Cigar 2pc (GF) <i>House Smoked Salmon, Aji Mayo</i>		14
Crispy Mochi Potato 2pc (GF,V) <i>w Japanese pickle</i>		12
Bershire Pork Neck Chashu (GF, DF) <i>"Carpaccio"</i>		15
Ceviche Rojo (GF) <i>Snapper, Aji panca, citrus dressing</i>		22
Beef Tataki (GF) <i>Seared Wagyu, ponzu peruano, puffed grains</i>		24
Yakitori/Anticucho 2pc <i>Mushroom, pickled onions (GF, DF, V) Chicken, crispy onions (GF, DF)</i>		14 18
Pork Gyoza (DF) 5pc <i>Pan fried, smokey chilli soy vinegar, picled peppers</i>		18
"Harumaki" Springrolls 3pc (DF) <i>Fried prawn, red pepper, garlic</i>		21
Pulpo al Olivo (GF, DF) <i>Octopus, fermented olives, crispy potato, herbs</i>		25

LARGE PLATES

Pan Fried Snapper (GF) <i>Aji panca sauce, fresh herb salad</i>	42
Poached Lobster (GF) <i>Sopa de Choclo, Furikake</i>	65
Crispy Skin Spatchcock (GF, DF) <i>Braised peas, Aji verde</i>	42
Angus Beef Rump Cap (GF) <i>Roast bone marrow, Yuzu Kosho jus</i>	58

SIDES

Roast Cauliflower (GF, DF, VO) <i>Anticucho marinade, Aji Amarillo mayo</i>	13
Roast Pumpkin (GF, V) <i>Miso burnt butter, Huancaína</i>	14
Wombok Cabbage Gratin (GF)	15
Nikkei Slaw (GFO, DFO, V) <i>Shredded cabbage, Nori & Parmesan</i>	10
"Pan" Bread (DF)	8

Chef's Menu 85pp

Designed for the whole table to share a selection of our favourite dishes.

(GF) GLUTEN FREE (N) CONTAINS NUTS (V) VEGETARIAN (O) OPTIONAL

Our dishes are prepared in a kitchen that handles nuts, shellfish, and gluten. While we strive to meet dietary needs, we cannot ensure our food is completely allergen-free. A 1.05% card surcharge applies. Groups of 8+ will incur a 10% service charge (Mon-Sat). A 10% surcharge applies on Sundays and 15% on public holidays