



S T A R T E R S	EDAMAME	13	N I G I R I	WAGYU - 2PCS	26	M A I N S	KAIDA CHIRASI DON	60
	<i>choice of shiso salt or spicy - (VG, GF)</i>			<i>Japanese F1 wagyu, truffle oil, foie gras, wafu sauce, kizami wasabi - (GF)</i>			<i>seasonal sashimi selection, sushi rice, minced shrimp, shiitake, kinshi tamago - (GF)</i>	
	OYSTERS, SYDNEY ROCK, NSW	8 ea		ORA KING SALMON ABURI - 2PCS	16		ORA KING SALMON ABURI DON	55
	<i>ponzu, pickled cherry tomato, ikura, apple onion salsa - (GF)</i>			<i>seared salmon, miso glaze, crisp leek, arare, ikura - (GF)</i>			<i>sushi rice, miso glaze, kinshi tamago, ikura, arare, shiso, aonori - (GF)</i>	
C O L D	TIGER PRAWNS	15 ea	M A K E S	SNOWFLAKE TUNA- 2PCS	26	S I D E S	WAGYU ABURI DON	68
	<i>gochujang miso glaze - (GF)</i>			<i>bluefin tuna, foie gras, avruga caviar, kizami wasabi - (GF)</i>			<i>Japanese F1 wagyu, sushi rice, 65°C egg, foie gras, caviar, furikake, chives - (GF)</i>	
	CHICKEN KARAAGE	19		PREMIUM NIGIRI PLATTER (OMAKASE) - 8PCS	75		WAGYU ABURI INANIWA UDON SOUP	60
	<i>tomyum sriracha, crisp leeks, angel hair chilli - (GF)</i>			<i>incl. uni, scampi, scallop, salmon belly, kingfish belly - (GF)</i>			<i>Japanese F1 wagyu, shiitake, onsen egg, foie gras, crispy leeks</i>	
S A S H I M I	NASUDENGAKU	16	M A K E S	SOFT SHELL CRAB - 8PCS	30	S I D E S	DRY AGED HOKKAIDO SQUID	52
	<i>miso glazed eggplant, yuzu miso, sesame seed, fresh shiso - (VG, GF)</i>			<i>furikake, cucumber, avocado, wasabi mayo, black tobiko, tenkasu, sushi sauce - (GF)</i>			<i>seafood xo glaze, Japanese seven spice - (GF)</i>	
	ORA KING SALMON CARPACCIO	27		DRAGON - 8PCS	25		GLACIER 51 MISO TOOTHFISH 150G	79
	<i>carpaccio dressing, apple and onion salsa, ikura, arare, crisp leeks, micro herb - (GF)</i>			<i>furikake, cucumber, lobster salad, prawn tempura, sushi sauce, spicy mayo, arare - (D, GF)</i>			<i>sautéed broccolini, teriyaki, yuzu sesame sauce, onion salsa, ikura - (GF)</i>	
S A S H I M I	SEARED KINGFISH CARPACCIO	29	M A K E S	VOLCANO - 6PCS	29	S I D E S	MAYURA STATION WAGYU SKIRT 250G MS9	75
	<i>truffle ponzu, jalapeño, yuzu kosho, pickled fennel, ikura, pickled cherry tomato - (GF)</i>			<i>asparagus, seared salmon, prawn tempura, volcano sauce - (GF)</i>			<i>yakiniku glaze, wagyu crackers - (GF)</i>	
	BEEF TATAKI	29		SEARED SALMON - 8PCS	30		MISO SOUP	10
	<i>truffle ginger soy, mushroom, spring onion, kizami wasabi, crisp garlic, curly red chilli - (GF)</i>			<i>avocado, cucumber, lobster salad, yuzu gel, spicy mayo, black tobiko - (D, GF)</i>			<i>seasonal white fish, wakame, chives, micro shiso - (GF)</i>	
S A S H I M I	SASHIMI PLATTER	50	M A K E S	WAGYU - 8PCS	38	S I D E S	BROCCOLINI GOMAAE	15
	<i>salmon, kingfish, tuna, seasonal white fish selection - (GF)</i>			<i>asparagus, cucumber, mushroom, yakiniku sauce, kizami wasabi, crisp leek - (GF)</i>			<i>sesame soy - (VG, GF)</i>	
	SUSHI AND SASHIMI MORIAWASE - 14PCS	65					BLACK SESAME CHEESECAKE	25
	<i>6pcs nigiri sushi, 6pcs sashimi, 2pcs hosomaki - (GF)</i>						<i>miso butter cookie crumb, spearmint - (D, GF)</i>	
S A S H I M I	PREMIUM SPECIAL SASHIMI BOX - 18PCS	110	M A K E S			S I D E S	MATCHA CRÈME BRÛLÉE	20
	<i>uni, scampi, scallop with special topping & dressing - (GF)</i>						<i>strawberry salad - (D, GF)</i>	

For group of 6 or more, we kindly ask that you choose from one of our set menus. Any allergens or dietary requirements, please inform your wait staff prior to ordering.
We only serve Australian seafood. Please note, a surcharge of 15% on public holidays.

