





OMAKASE TASTING MENU

LEAVE IT TO THE CHEFS

a selection of seasonal dishes
Minimum 2 people

60.00 PP



SMALL PLATES

MISO SOUP with tofu, daikon radish & shiitake mushrooms	7.00
EDAMAME with Shichimi Togarashi	7.00
PICKLES a selection of vegetable pickles and kimchi	12.00
FRIED CAULIFLOWER with sticky chilli sauce, tomato powder	18.00
CHICKEN WINGS KARAAGE with kimchi powder & yuzu mayo	22.00
FLASH FRIED EGGPLANT with a miso & sesame glaze, furikake	20.00
CEVICHE market fish with lemongrass, preserved limes & Thai herbs	22.00
SALT AND PEPPER SQUID crispy fried calamari with green chilli sauce and Yuzu mayo	22.00

Please talk to your server about any food allergies.



DUMPLINGS

- PORK & PRAWN DUMPLINGS** 12.00
with ponzu (4 dumplings)
- CORN & MUSHROOM DUMPLINGS** 12.00
with black garlic soy sauce (5 dumplings)
- POACHED PRAWN WONTONS** 14.00
with a spicy citrus ponzu (4 wontons)



BIG PLATES

- SPICY KOREAN CHILLI CHICKEN** HALF 34.00 / FULL 60.00
half chicken, chilli sauce, radish, manuka honey
- STICKY PORK BELLY** 34.00
nashi pear, daikon with a spicy glaze
- MONGOLIAN BEEF** 38.00
wok fried sliced ribeye in a sweet chilli peppercorn sauce
- MARKET FISH** 35.00
with lime, coriander & tom yum
- LAMB HIND SHANK** 36.00
with rice noodles, sweet & sour sauce, lime & mint
- MAPO TOFU** 28.00
with sichuan pepper, corn and shiitake

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VEGETABLES AND SIDES

SHORT GRAIN STEAMED RICE	6.00
EGG NOODLES wok fried with soy, scallions & mung beans	12.00
ASIAN GREENS with sesame & ginger dressing	16.00
PICKLED AND FRIED NEW POTATOES kombu butter, fried onions	14.00
SUMMER SALAD with citrus dressing and furikake	14.00



DESSERT

MANGO PUDDING mango, chia, lime granita	16.00
MISO CARAMEL SUNDAE miso-caramel ice cream, miso popcorn, otago stone fruits	16.00
BIBINGKA coconut rice cake, rhubarb ice cream, candied rhubarb	16.00

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