





SMALL PLATES

EDAMAME	7
with Shichimi togarashi	
STEAMED DUMPLINGS	12
pork and prawn with ponzu	
Or	
tempeh, mushroom and cabbage with black garlic ponzu	
KIMCHI	12
selection of our house fermented kimchi	
POACHED PRAWN WONTONS	14
with a spicy citrus ponzu	
MISO GLAZED EGGPLANT	16
miso caramelised eggplant with a crispy tofu furikake	
CARPACCIO OF OCTOPUS	18
chilled braised octopus and heirloom tomatoes served with tomato ponzu and wasabi	
MARKET FISH POKE	18
fresh fish with poke dressing, wasabi avocado pickles and crispy seaweed	
FRIED CAULIFLOWER	18
with sticky chilli sauce, tomato powder	
CHICKEN WINGS	22
garlic and chilli glazed wings with a ranch dressing	

Please talk to your server about any food allergies.



BIG PLATES

MONGOLIAN BEEF	40
wok fried sliced ribeye in a peppercorn sauce with crispy mushrooms and spring onions	
ROASTED PORK SHOULDER	40
with sweet and spicy sauce, steamed clams and garlic shoots	
CHAR SIU PORK RIBS	36
with a spicy apple cider glaze	
GINGER SCALLION CHICKEN	35
boneless chicken simmered in a ginger scallion broth. Served with crispy shallots	
SPICY KOREAN TOFU	28
with tatsoi, eggplant in a spicy Korean sauce	
PANFRIED MARKET FISH	35
Tom yum marinated and a Thai herb salad	



VEGETABLES AND SIDES

SHORT GRAIN RICE	6
WOK FRIED ASIAN GREEN with sesame dressing	16
JAPANESE PANCAKE seasonal vegetable, lime mayo and furikake	16
MUSHROOM UDON wok fried noodles with mixed mushrooms , pickled shitake and mushroom powder	15



DESSERT

ICE CREAM MOCHI with mango, miso and matcha	\$16
CHERRY SHAVED ICE KAKIGORI with boysenberry ice cream, meringue and custard	\$16
ELDERFLOWER SHAVED ICE KAKIGORI with mango ice cream, meringue and custard	\$16

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