

F U D O G

STARTERS TO SHARE

SALMON SASHIMI king salmon, yuzu ponzu shoyu, pear, kaffir lime	29
EDAMAME steamed edamame, sea salt, shichimi togarashi	10
CRISPY EGGPLANT shiro miso, szechwan, chilli and ginger sauce	24
FRIED CAULIFLOWER sticky chilli sauce, Kewpie mayo, tomato seasoning	27
PORK AND PRAWN STEAMED DUMPLINGS free range pork belly, cabbage, mushroom soy	28
RED PEPPER AND TEMPEH DUMPLINGS grapefruit ponzu, pickled green chilli, togarashi	28

OMAKASE BANQUET MENU

chefs selection of menu favourites and daily specials

available with dessert

79^{PP}

add dessert 8^{PP}

*to be shared by the whole table

VEGETABLES - SIDES - SKEWERS

CRISPY POTATOES fried potatoes, crispy chilli sauce, kewpie mayo	24
SESAME CRUSTED TOFU crispy tofu, spicy gyoza style dipping sauce	28
WANAKA OYSTER MUSHROOMS flame grilled local oyster mushrooms, mushroom xo	28
LUMINA LAMB NECK tender lamb skewers, cooked over charcoal, nuoc cham	30
SEASONAL GREENS wok charred vegetables, mushroom xo, fried garlic	25
STEAMED RICE short grain steamed rice	8



LARGE PLATES

PORK YAKISOBA wok fried noodles, shredded pork, duck skin furikake	37
MUSHROOM YAKISOBA mixed mushrooms, wok fried with, pak choy, menma	32
KOREAN FRIED CHICKEN gochujang glaze, scallion, Kewpie mayo	34
MONGOLIAN BEEF thinly sliced crispy beef, wok fried in green peppercorn sauce, bok choy	42

DIETARY AND ALLERGEN INFORMATION

We offer vegan and no-added-gluten options on selected menu items

Please inform our team of any dietary requirements or preferences

Kindly note that all food is prepared in a kitchen that also handles fish, shellfish, gluten, wheat, sesame, soy, tree nuts, dairy, eggs, and sulphites