

NAMA

- COLD SHUCKED SCALLOP** ^{GF} [🌊] 16
yuzu kosho nuoc cham, cilantro stem salsa
- BEEF TATAKI** 19
yuzu kosho pickled onions, fried garlic, strong ponzu
- DAILY FISH TARTARE** [🌊] 25
konbu chips

YASAI

- COLD KIMCHI TOMATO** ^{GF} 7
heirloom local tomato, gochujang, scallions, fried garlic
- KABU & CUCUMBERS** ^{GF} 9
cucumbers, turnips with spicy miso dipping sauce
- RURI NASU** 6
cold braised & pickled Japanese eggplant with togarashi chili
- JAPANESE POTATO SALAD** 8
karashi spiced mayo, scallions, pickled onions, ajitama egg
- MISO DRESSED BROXBURN TOMATO SALAD** 16
mixed tomatoes, nori, pickled red onion, shiso
- TSUKEMONO** 5
assorted house made Japanese-style pickles
- GRILLED SUDO FARMS NAPA CABBAGE** ^{GF} 15
miso butter, kimizu style hollandaise, pickled onions, radish sprouts
- SESAME KALE SALAD** 16
locally grown baby kale, kimizu, parmesan, ice blanched onions, miso cured egg
ADD CHICKEN 7
- CHAMAME** ^{GF} 7
maldon salt, butter
- STEAMED RICE** ^{GF} 4
SPICED & DRESSED 2
- GRILLED RICE BALL** ^{GF} 5
umeboshi stuffed table rice, grilled with miso butter on our robota grill
ADD FRIED EGG 2.5

SAKANA

- FRIED SNAPPER HEAD** [🌊] 16
ginger scallion salsa
LIMITED AVAILABILITY
- DAILY FISH OFFCUT** [🌊] MP
LIMITED AVAILABILITY

YAKITORI

OUR CHICKENS ARE BUTCHERED DAILY & ARE IN LIMITED QUANTITY. ALL OF THE RARE & DELICIOUS BITS REQUIRE MULTIPLE CHICKENS FOR JUST ONE SKEWER SO ORDER YOUR FAVOURITE EARLY & OFTEN!

- HEART** ^{GF} 3
- WING FLAP** ^{GF} 3
- MEATBALL** 3
- MISO CURED TENDER** ^{GF} 3
- LIVER** 4
- KNEES** ^{GF} 4
- THIGH** 4
- WING** ^{GF} 4
- ASS** ^{GF} 5
- OYSTER** ^{GF} 5
- NECK** ^{GF} 5
- SHOULDER BLADE** ^{GF} 5
- SKIN ON THIGH** ^{GF} 5
- SKIN ON BREAST** ^{GF} 5
- SWEETBREAD (THYROID)** ^{GF} 5
- INNER THIGH** 5
- RIB** 5

KUSHIYAKI

- SHIITAKE MUSHROOMS** ^{GF} 3
- PORK BELLY** 3.5
- BEEF TONGUE** ^{GF} 4

^{GF} GLUTEN FREE [🌊] OCEANWISE

AGEMONO

- CHICKEN SKIN CHIPS** 9
nitsume, scallions, mayo, bonito
- EGGPLANT & GOAT CHEESE TEMPURA** 13
sweet eggplant salsa, local honey, togarashi
- CHICKEN KARAAGE** 14
soy, sake & ginger marinated chicken drums, yuzu aioli
- HUMBOLDT SQUID TEMPURA** [🌊] 16
spicy mayo, lime, nori powder

NOODS + SOUP

- DAILY MISO SOUP** ^{GF} [🌊] 7
scallions, togarashi
- SHOKUNIN RAMEN** 18
umeboshi dare, house made XO sauce, chashu pork, ajitama egg, negi, nori
- MISO RAMEN** 18
double broth, pork fat, miso & burnt garlic oil, chasu pork ajitama egg, negi, nori

NIKU

- BRAISED BEEF GYOZA** 16
beef shank and tongue, in a crispy shell, with chili oil, ponzu
- CHICKEN CHASU LETTUCE WRAP** 18
garlic ponzu, white miso gochujang sauce, butter leaf lettuce, herbs
ADD BUTTERLEAF LETTUCE 3
- WHITE MISO CURED BONE MARROW** 19
sake braised escargot, kinome preserved yuzu pistou, fresh arugula, tenkasu
- MISO KINOME CRUSTED TENDERLOIN** ^{GF} 32
seasonal mushrooms, aka miso jus, fresh kinome leaves

SWEET

- MISO CRÈME BRÛLÉE** ^{GF} 8
fresh cream, farm eggs, yuzu peel
- SAKE KASU TIRAMISU** 10
hoji-cha chocolate cream, sake caramel