



1603

江戸時代

SAKE · WINE · BEER
HIGHBALLS



1603

MIDDAY BENTO

MONDAY – FRIDAY
11AM – 2PM

BENTO & 1603 SESSION LAGER

\$25

Edamame

Wakame Salad

Steamed Rice

Assorted Pickles

Kewpie Mayo

Miso Soup

CHOICE OF

Teriyaki Chicken *(GF, DF)*

Karaage Chicken *(DF)*

Teriyaki Salmon *(GF, DF) M*

Yasai Tempura *(VG)*

Seafood: A – Australian Seafood I – Imported M – (Australian and Imported Origin)
Dietaries: GF – Gluten Free DF – Dairy Free V – Vegetarian VG – Vegan
Please notify us if you have any food allergies.



1603

BAR SNACKS

Edamame (GF)	12
House Dashi, Brown Butter, Sesame Seeds	
Spanner Crab Croquettes M	28
Togarashi Mayo	
Karaage Chicken (GF, DF)	24
Sakura Aioli, Lemon	
Fries (DF, V)	12
House Dashi, Japanese Mayo	
House Pickles (GF, DF, V, VG)	12
Seasonal Pickled Vegetables	
Pork Gyoza (DF)	21
Ponzu, Negi, Fried Onion	
Vegetable Gyoza (DF, V, VG)	21
Ponzu, Negi, Fried Onion	
Corn Ribs (GF, DF, V, VG)	16
Togarashi, House Dashi, Sakura Sauce, Lemon	

RAW

Seasonal Sashimi Selection (GF, DF) M	36
Market Fish, Ponzu, Wasabi, Tobiko	
Market Oysters (GF, DF) A	6.5 each / 65 dozen
Ponzu, Black Roe, Jalapeño Salsa	
Tuna Crudo (GF, DF) I	30
Yuzu Kosho, Finger Lime, Gremolata	
Salmon Tataki (GF, DF) I	28
Citrus Soy, Shallot, Herb Oil	
Miso Burrata (GF, V)	21
Charred Heirloom Tomato, Shiso	

RECOMMENDED FOR THE TABLE

Select 2 Bar Snack + 2 Raw + 1 Robata + 1 Large to Share

Seafood: A — Australian Seafood I — Imported M — (Australian and Imported Origin)
Dietaries: GF — Gluten Free DF — Dairy Free V — Vegetarian VG — Vegan
Please notify us if you have any food allergies.



1603

ROBATA

Pork Skewers (GF, DF) (2pc) Yuzu Miso, Shallots	19
Yakitori Chicken Thigh (GF, DF) (2pc) Teriyaki Glaze, Shallots	18
Miso Lamb Cutlets (GF) (2pc) Black garlic, Yuzu Chimichurri	32
Grilled King Prawns (GF, DF) A (2pc) Yuzu Chimichurri	30
MB5+ Wagyu Rib Eye (250g) (GF) Truffle Mash, Charred Broccolini, Wild Mushroom Sauce	68

LARGE

Katsu Sando Panko Pork, Tonkatsu, Cabbage	28
Miso Black Cod (GF, DF) I Sweet Miso Glaze, Pickles, Broccolini	45
Udon Alfredo Smoked Bacon, Parmesan, Ponzu	29
Steak Frites 1603 (GF) Charred Striploin, Fries, Japanese Pepper Sauce	52
Miso Eggplant (DF, V, VG) Black Miso, Sesame Seeds, Micro Cress	21

Seafood: A — Australian Seafood I — Imported M — (Australian and Imported Origin)
Dietaries: GF — Gluten Free DF — Dairy Free V — Vegetarian VG — Vegan
Please notify us if you have any food allergies.



1603

SIDES

Japanese Slaw (GF, DF, V, VG)	12
Cucumber & Wakame (GF, DF, V, VG)	14
Charred Broccolini (GF, DF, V)	14
Steamed Rice (GF, DF, V, VG)	6.5

CHEF'S SELECTION

MINIMUM 4 GUESTS

\$75 PER PERSON

ENJOY A SELECTION OF

- 1 Bar Snack
- 2 Raw Dishes
- 1 Robata Selection
- 1 Large Dish
- 1 Steamed Rice
- 1 Chef's Dessert
Selection

Seafood: A — Australian Seafood I — Imported M — (Australian and Imported Origin)
Dietaries: GF — Gluten Free DF — Dairy Free V — Vegetarian VG — Vegan
Please notify us if you have any food allergies.



1603

DESSERT

1603 Affogato with Choice of Liqueur (GF, V)	16
With your choice of: Frangelico, Tia Maria, Baileys, Khalua	
Basque Cheesecake (V)	20
Baked Cheesecake with Yuzu Curd and Seasonal Berries	
Matcha Tiramisu (V)	20
Seasonal Berries, Matcha Powder	
Chocolate Miso Tart (GF, V)	20

Seafood: A — Australian Seafood I — Imported M — (Australian and Imported Origin)
Dietaries: GF — Gluten Free DF — Dairy Free V — Vegetarian VG — Vegan
Please notify us if you have any food allergies.



1603

KIDS MENU

————— \$20.95 —————

**SERVED WITH JUICE
AND ICE CREAM**

**Karaage Chicken
and Fries (GF)**

Mayo

Fish and Fries (DF)

Seasonal fish
and tomato sauce

**Beef Burger
and Fries**

Lettuce, Tomato

Seafood: A — Australian Seafood I — Imported M — (Australian and Imported Origin)
Dietaries: GF — Gluten Free DF — Dairy Free V — Vegetarian VG — Vegan
Please notify us if you have any food allergies.

1
6
0
3