

SNACKS

East 33 Sydney Rock Oyster Ginger, Yuzu Kosho 'Mignonette' gf	7
Tempura Oysters, Wasabi Dressing, Wakame gf	7
Market Fish Sashimi, Mandarin Ponzu gf	29
'Classic' Steak Tartare, Fried Sushi Rice, Wasabi Leaf gf	9
Tuna Palmier, Bonito Mayonnaise Pickled Cucumber	13
Pomme Paille, Togarashi Spice vg gf	8

SKEWERS FROM THE ROBATA GRILL

Pork, Apple and Ginger gf	9
Chicken, Yuzu Cream gf	9
Mushrooms, Ginger and Garlic v gf	9
2GR Wagyu, Sauce Paloise gf	12

VEGETABLES

Cucumber, Verjus Ponzu vg gf	11
Soba Noodles, Peanut, Sesame and Dijon Rayu vg	18
Crushed Peas, Wasabi Sesame v gf	19
Tempura Asparagus, Nori, Sauce Gribiche v gf	19
Torched Japanese Eggplant, Black garlic, Sauce Vierge vg gf	19

LARGE

Prawns, Seaweed Beurre Blanc, Shiso gf	43
Panko Crumbed Pork, Pickled Mustard Leaf, Sauce Choron	45
Sirloin, Mushrooms, Sansho and Pepper Berry gf	51
Duck, Ume, Burnt Orange gf	59

DESSERT

Soft Meringue, Yuzu Curd, Brandy Cumquats, Finger Lime	19
White Chocolate Fondant, Green Tea, Lime Chantilly	19
Japanese Milk Bread-Brûlée 'Suzette'	18
Soft Serve	8

Head Chef Satyam Narang "Sammy"

v = Vegetarian | vg = Vegan | gf = Gluten Free

Please note, a 10% surcharge applies on Sundays, public holidays, and groups of 8 or more.

Please let your server know of any dietaries or allergies in order for us to best be able to accommodate.