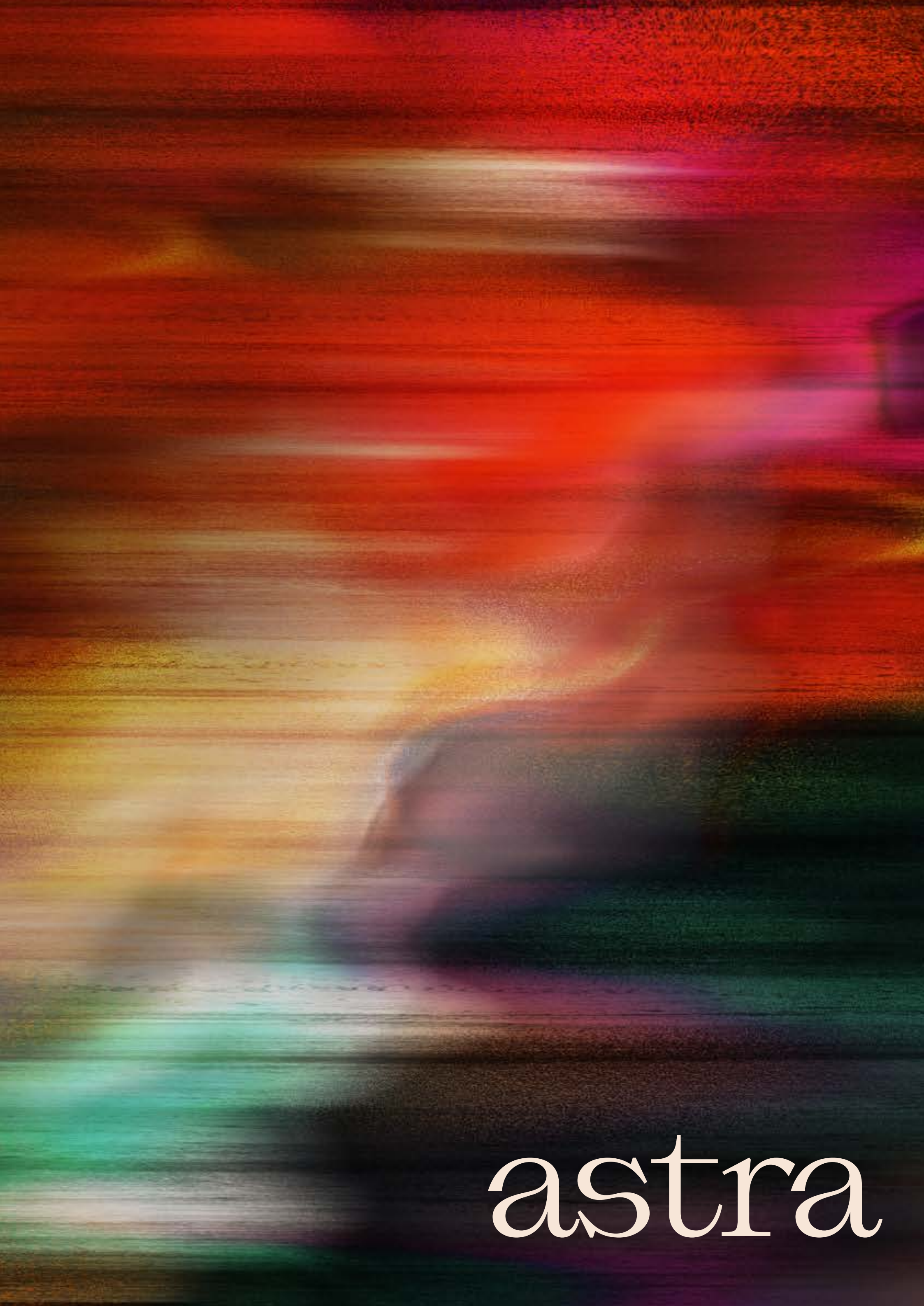




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RAW BAR

|                                                                                                                                           |           |
|-------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| SYDNEY ROCK OYSTERS                                                                                                                       | \$6 EA    |
| <i>Yuzu soy</i>                                                                                                                           |           |
| OSCIETRA CAVIAR                                                                                                                           | 10G \$95  |
| <i>Black pearls featuring a well-balanced flavour with silky, nutty notes</i>                                                             | 30G \$265 |
| BELUGA CAVIAR                                                                                                                             | 30G \$415 |
| <i>The most famous of all caviar. Pearls that melt in the mouth and deliver a burst of flavour, reminiscent of rich butter and cream.</i> |           |

SASHIMI (4 SLICES)

|                   |      |
|-------------------|------|
| SALMON            | \$18 |
| HOKKAIDO SCALLOP  | \$20 |
| HIRAMASA KINGFISH | \$20 |
| TUNA              | \$22 |

NIGIRI (2 PIECES)

|                    |      |
|--------------------|------|
| SALMON             | \$10 |
| HIRAMASA KINGFISH  | \$11 |
| TUNA               | \$12 |
| HOKKAIDO SCALLOP   | \$12 |
| TORO               | \$25 |
| A5 KAGOSHIMA WAGYU | \$38 |
| KING PRAWN         | \$38 |

ASSORTED SASHIMI & NIGIRI PLATTER

*Chef's 24 pieces selection. Serves 2-4 people*

|                                                            |      |
|------------------------------------------------------------|------|
| EDAMAME                                                    | \$12 |
| <i>Bamboo charcoal, shio konbu</i>                         |      |
| PICKLES                                                    | \$12 |
| <i>Daikon, pink garlic, cucumber, lotus root</i>           |      |
| EGGPLANT MISO STICK                                        | \$12 |
| <i>Sweet miso glaze</i>                                    |      |
| TUNA CRISPY WONTON                                         | \$24 |
| <i>Tuna tartare, spicy mayo, crispy wonton</i>             |      |
| BAO PRAWN TOAST                                            | \$26 |
| <i>Prawn and spanner crab, black sesame, wasabi mayo</i>   |      |
| ORA KING SALMON                                            | \$26 |
| <i>Radish, yuzu kosho, soy, citrus kombu oil</i>           |      |
| WAGYU BEEF TARTARE                                         | \$28 |
| <i>Smoked oyster, mayo, crispy rice, nori</i>              |      |
| HIRAMASA KINGFISH                                          | \$28 |
| <i>Carpaccio, kombu lime, yuzu soy, umeboshi, jalapeño</i> |      |
| CHICKEN KARAAGE                                            | \$28 |
| <i>Gochujang-infused chili caramel, yuzu nori aioli</i>    |      |
| PORK CUTLET                                                | \$28 |
| <i>Tonkatsu fried, pickled cabbage, soy mayo</i>           |      |

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YAKITORI

|                                                    |      |
|----------------------------------------------------|------|
| FROM THE BINCHOTAN GRILL                           |      |
| MUSHROOM YAKITORI                                  | \$18 |
| <i>Sweet soy, daikon, yuzu</i>                     |      |
| CHICKEN YAKITORI (4 PIECES)                        | \$19 |
| <i>Teriyaki glaze</i>                              |      |
| PORK BELLY SKEWER                                  | \$22 |
| <i>Karashi mustard, togarashi, lemon</i>           |      |
| BBQ SQUID                                          | \$24 |
| <i>Sake glaze, yuzu soy butter, shiso</i>          |      |
| LAMB YAKITORI (3 PIECES)                           | \$28 |
| <i>Saikyo miso, mirin, scallion</i>                |      |
| WAGYU STRIPLOIN MB9 150G                           | \$69 |
| <i>Sukiyaki-style raw egg yolk, enoki mushroom</i> |      |

MAINS

|                                                                       |      |
|-----------------------------------------------------------------------|------|
| FROM THE CHARCOAL OVEN                                                |      |
| GRILLED CHICKEN LEG                                                   | \$26 |
| <i>Yuzu miso glaze, spring onion, pickled cabbage</i>                 |      |
| WAGYU SHORT RIB                                                       | \$36 |
| <i>Steamed Koshi Hikari rice, pickled daikon, lettuce, tare sauce</i> |      |
| SHARK ISLAND KING PRAWN                                               | \$68 |
| <i>Seaweed butter, charred lime</i>                                   |      |
| GLACIER 51 TOOTHFISH                                                  | \$69 |
| <i>Saikyo miso glaze, charred baby leek, daikon</i>                   |      |

SIDES

|                                   |      |
|-----------------------------------|------|
| STEAMED RICE                      | \$5  |
| <i>Koshi Hikari</i>               |      |
| CORN RIBS                         | \$12 |
| <i>Wasabi butter, yukari salt</i> |      |
| MIXED LEAVES                      | \$13 |
| <i>Spicy garlic vinaigrette</i>   |      |
| BROCCOLINI                        | \$14 |
| <i>Goma soy sauce</i>             |      |
| SUGARLOAF CABBAGE                 | \$14 |
| <i>Truffle butter, yuzu miso</i>  |      |
| KING BROWN MUSHROOM               | \$16 |
| <i>Sautéed garlic shoots</i>      |      |

DESSERT

|                                                                     |      |
|---------------------------------------------------------------------|------|
| KOMBU ICE CREAM                                                     | \$12 |
| <i>Miso caramel</i>                                                 |      |
| YUZU PAVLOVA                                                        | \$14 |
| <i>Raspberry sorbet</i>                                             |      |
| TOKYO CHEESECAKE                                                    | \$16 |
| <i>Lemon curd, strawberry</i>                                       |      |
| ASTRA DOME                                                          | \$16 |
| <i>Yuzu mousse, dark berry, brandy flambe, black sesame crumble</i> |      |