

RAW BAR

SYDNEY ROCK OYSTERS	\$6 EA
<i>Yuzu soy GF</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)   GF	
SALMON	\$18
HOKKAIDO SCALLOP	\$20
HIRAMASA KINGFISH	\$20
TUNA	\$22

NIGIRI (2 PIECES)   GF	
SALMON	\$10
HIRAMASA KINGFISH	\$11
TUNA	\$12
HOKKAIDO SCALLOP	\$12
TORO	\$25
A5 KAGOSHIMA WAGYU	\$38
KING PRAWN	\$38

ASSORTED SASHIMI & NIGIRI PLATTER	\$110
<i>Chef's 24 pieces selection. Serves 2-4 people. GF</i>	

TO SHARE

EDAMAME	\$12
<i>Bamboo charcoal V, GF</i>	
PICKLES	\$12
<i>Daikon, pink garlic, cucumber, lotus root V, GF</i>	
EGGPLANT MISO STICK	\$12
<i>Sweet miso glaze V</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, shiso oil</i>	
WAGYU BEEF TARTARE	\$28
<i>Smoked oyster, mayo, crispy rice</i>	
HIRAMASA KINGFISH	\$28
<i>Carpaccio, yuzu soy, umeboshi, jalapeño GF</i>	
CHICKEN KARAAGE	\$28
<i>Gochujang-infused chili caramel, yuzu nori aioli</i>	
PORK CUTLET	\$28
<i>Tonkatsu fried, pickled cabbage, mustard mayo</i>	

Please speak to our team about any specific dietary requirements or allergies.

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YAKITORI

FROM THE BINCHOTAN GRILL	
MUSHROOM YAKITORI	\$18
<i>Sweet soy V, GF</i>	
CHICKEN YAKITORI (4 PIECES)	\$19
<i>Teriyaki glaze GF</i>	
PORK BELLY SKEWER	\$22
<i>Togarashi GF</i>	
BBQ SQUID	\$24
<i>Sake glaze, mentaiko cream sauce, shiso GF</i>	
LAMB YAKITORI (3 PIECES)	\$28
<i>Mirin, scallion, kiwi GF</i>	
WAGYU STRIPLOIN MB9	\$69
<i>Celeriac puree, charred baby leek, Koji beef jus GF</i>	

MAINS

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

SIDES

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

DESSERT

KOMBU ICE CREAM	\$12
<i>Miso caramel</i>	
YUZU PAVLOVA	\$14
<i>Raspberry sorbet GF</i>	
TOKYO CHEESECAKE	\$16
<i>Lemon curd, strawberry</i>	
ASTRA DOME	\$16
<i>Yuzu mousse, berries, chocolate sauce</i>	

V - Vegetarian | GF - Gluten Free | VG - Vegan | DF - Dairy Free | GFA - Gluten Free Available



The background of the image is a vibrant astronomical scene. It features a large, bright star or nebula in the upper center, emitting a strong yellow and orange glow. This light source illuminates the surrounding space, creating a gradient of colors from deep red and orange at the top to dark blue and green at the bottom. The overall texture is grainy and ethereal, typical of a long-exposure astronomical photograph.

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