

SYDNEY ROCK OYSTERS

Yuzu soy GF

\$6 EA

OSCIETRA CAVIAR

Black pearls featuring a well-balanced flavour with silky, nutty notes

10G \$95

30G \$265

BELUGA CAVIAR

The most famous of all caviar. Pearls that melt in the mouth and deliver a burst of flavour, reminiscent of rich butter and cream

30G \$415

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

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

EDAMAME

\$12

Bamboo charcoal V, GF

PICKLES

\$12

Daikon, pink garlic, cucumber, lotus root V, GF

EGGPLANT MISO STICK

\$12

Sweet miso glaze V

TUNA CRISPY WONTON

\$24

Tuna tartare, spicy mayo, crispy wonton

BAO PRAWN TOAST

\$26

Prawn and spanner crab, black sesame, wasabi mayo

ORA KING SALMON

\$26

Radish, yuzu koshō, soy, shiso oil

WAGYU BEEF TARTARE

\$28

Smoked oyster, mayo, crispy rice

HIRAMASA KINGFISH

\$28

Carpaccio, yuzu soy, umeboshi, jalapeño GF

CHICKEN KARAAGE

\$28

Gochujang-infused chili caramel, yuzu nori aioli

PORK CUTLET

\$28

*Tonkatsu fried, pickled cabbage, mustard mayo**Please speak to our team about any specific dietary requirements or allergies.*

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YAKITORI

FROM THE BINCHOTAN GRILL

MUSHROOM YAKITORI

\$18

Sweet soy V, GF

CHICKEN YAKITORI (4 PIECES)

\$19

Teriyaki glaze GF

PORK BELLY SKEWER

\$22

Togarashi GF

BBQ SQUID

\$24

Sake glaze, mentaiko cream sauce, shiso GF

LAMB YAKITORI (3 PIECES)

\$28

Mirin, scallion, kiwi GF

WAGYU STRIPLOIN MB9

\$69

Celeriac puree, charred baby leek, Koji beef jus GF

MATSU

FROM THE CHARCOAL OVEN

GRILLED CHICKEN LEG

\$26

Yuzu miso glaze, pickled cabbage

WAGYU SHORT RIB

\$36

Steamed Koshi Hikari rice, pickled daikon, lettuce, tare sauce GF

SHARK ISLAND KING PRAWN

\$68

Seaweed butter, charred lime GF

GLACIER 51 TOOTHFISH

\$69

Saikyo miso glaze, enoki salad GF

SIDES

STEAMED RICE

\$5

Koshi Hikari GF, V, VG, DF

CORN RIBS

\$12

Wasabi butter, yukari salt V, GF

MIXED LEAVES

\$13

Spicy garlic vinaigrette DF, V, GF

BROCCOLINI

\$14

Goma soy sauce V, GF

SUGARLOAF CABBAGE

\$14

Truffle butter, yuzu miso V, GF

KING BROWN MUSHROOM

\$16

Sautéed garlic shoots V, GF

DESSERT

KOMBU ICE CREAM

\$12

Miso caramel

YUZU PAVLOVA

\$14

Raspberry sorbet GF

TOKYO CHEESECAKE

\$16

Lemon curd, strawberry

ASTRA DOME

\$16

*Yuzu mousse, berries, chocolate sauce**V - Vegetarian / GF - Gluten Free / VG - Vegan / DF - Dairy Free / GFA - Gluten Free Available*



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