

RAW BAR

SYDNEY ROCK OYSTERS <i>Yuzu soy DF</i>	\$6 EA
OSCIETRA CAVIAR <i>Black pearls featuring a well-balanced flavour with silky, nutty notes DF, GFA</i>	10G \$95 30G \$265
BELUGA CAVIAR <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 DF, GFA</i>	30G \$415

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 <i>Chef's 24 pieces selection. Serves 2-4 people</i>	\$110
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TO SHARE

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

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

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YAKITORI

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

MAINS

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

SIDES

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

DESSERT

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

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



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