

Everybody's

IZAKAYA

RAW

Oyster, ponzu, wakame 4.5 each
Tuna, avocado, crispy nori,
wasabi, dashi jelly 10
Sashimi kingfish, green
apple consomme 12
Konbu cured snapper, citrus
dressing, coconut 10
Crayfish ceviche, yuzu dressing 25
Wild venison, tozasu jelly, sesame oil,
roast eggplant 13
Duck breast tataki, orange soy,
coriander, daikon 12
Tataki Savannah eye fillet,
confit ginger & shallots 13

SOUPS, CUSTARDS & TOFU

Individual
House made miso soup 5
Cured salmon chawan mushi, dashi 8
White sesame goma dofu, yuzu dashi 7
House made silken tofu 7

An **IZAKAYA** is a type of Japanese drinking and eating establishment. The food is designed for sharing and to accompany traditional Japanese beverage.

MEAT, FISH & VEGETABLES

Edamame beans, seaweed salt 4
Free range pork gyoza 8
Baked eggplant, spiced chicken mince,
saikyo miso 15
Steamed snapper, Japanese rice
porridge, teriyaki 19
Spiced karaage duck leg 16
Pork belly katsu, ground
sesame sauce 14
Sukiyaki style Scotch fillet,
egg yolk & sesame
... Wagyu (6+) 40
... Wakanui 18
Soy & mirin braised lamb ribs, house
made Japanese curry 14
Tiger prawns, bok choy, yuzu miso,
chilli soy 14
Slow roasted Ora King salmon,
apple & fennel salad 16
Dashi poached baby vegetables,
konbu butter 12
Nashi, wakame, ponzu, nori,
cucumber, celery 7
Onsen egg, sauteed wild
mushrooms, parmesan 14
Cabbage, yum yum, boiled egg 7

DESSERTS

Best all to yourself!
Soy milk custard, plum wine jelly,
yuzu sorbet 8
Chocolate, black sesame,
caramelised banana, praline 15
White chocolate, lychee,
miso ice cream, curd 15
"Carrot Cake" - Yuzu yoghurt, custard
cake, carrot glass 15