



SOY AND VINEGAR SALT BUSH	\$7
🌾 🌿	
TUNA TOAST	\$10pp
<i>Espellete, avruga</i> 🌾*	
OYSTER	\$5pp
<i>Sydney rock, ponzu nitro</i> 🌾 🌿	
CHICKEN LIVER PATE	\$8pp
<i>Brandy snap, umeboshi</i>	
FROMAGE DE TETE	\$9pp
<i>Yuzu watermelon, togarashi</i> 🌿	
SOURDOUGH	\$6pp
<i>Wholemeal baguette, cultured wakame butter</i> 🌾* 🌿*	
BEEF TARTARE	\$26
<i>Pickled daikon, crème fraîche, salted egg</i> 🌾	
KINGFISH CRUDO	\$24
<i>Whipped tofu, puffed sushi rice, lemon</i> 🌾 🌿	
GRILLED LEEK	\$22
<i>Hazelnut, kaffir lime oil, shitake</i> 🌿 🌾	
SPICY TUNA	\$28
<i>Rock laver, cultured cream, yuzu sesame</i> 🌾	



Mains

Dumplings & Noodles

PORK GYOZA

Mushroom butter, buckwheat,
crispy pork fat // \$28

EDAMAME HAR GOW

White soy, crispy chilli, coriander // \$26 



PRAWN WONTON

Black pepper sauce, avruga // \$29

FRENCH ONION RAMEN

Black garlic, soy egg, gruyère // \$14  *



VEGAN TONKOTSU

Burnt scallion oil, palm hearts,
sesame // \$13  *

Confit salmon

Sake burre blanc,
herb crust, dulce // \$36

Pork belly

Cider master stock,
preserved persimmon,
wasabi // \$34  

Duck a'la plum

Maremma duck
Maryland, Foie, Ume
glaze, shiso // \$40

Josper

BLACK ANGUS TOMAHAWK FOR 2

900g, karashi
soy sauce // \$100

DRY AGE STRIPLOIN

350g, miso Béarnaise // \$42

WHOLE EGGPLANT

Wasabi butter
sauce, sesame // \$38

All with unlimited fries and salad



Sweets

YUZU CURD\$18

*Preserved mandarin, sesame praline,
olive oil financier* 🌾 🌿*

MATCHA ICE CREAM\$16

Shiso granita, macadamia 🌿

SOURDOUGH CRUMPET\$15

*Rooftop honey, sansho pepper,
Le Dauphin* 🌿

WHITE CHOCOLATE TRUFFLE\$5pp

Yuzu salt 🌾 🌿



Après
Nomimono

*2017 Fighting Gully Road Petit
Manseng*

375 ml, \$15 // \$75

*2017 Domaine Baumard
Coteaux du Layon Carte d'Or*

375 ml, \$13 // \$65

Coffee

\$4