



CHACO BAR

A LA CARTE

 Tasting Menu \$95pp (Full Table Requirement)

Kaki / 2pc • 10

Pacific Oyster, Shiso, Verjus Mignonette



Salmon Namasu Tarutaru / 2pc • 14

Salmon, Wasabi Cream, Ikura, Pickled Daikon



Senbei / 10

Rice & Nori Cracker, Sweet Potato, Natto Miso



Chawanmushi / 13

Dashi Egg Custard, Spanner Crab, Shellfish Butter



Sashimi / 26

Kombu Cured Market White Fish, Yuzu Ponzu

Uni-Wagyu / 36

9+ Wagyu, Organic Egg Yolk, Reggiano, Tasmanian Uni, Truffle

Yaki Mame / 18

Grilled Seasonal Green Beans, Shio Kombu

Yakko / 19

Stracciatella, Almond Tofu, Heirloom Tomato, Stone Fruits

Nasu Guratan / 19

Sizzling Eggplant, Kyoto Miso Gratin

Tori Kara / 4pc • 19

Spiced Fried Chicken, Yuzu Aioli

Piri Piri Tako / 23

WA Octopus, Kari Kari and Numbing Potato

**Vegetarian Option Available / 18*

Kamo Tataki / 25

Charred Duck Leg, Caper, Spring Onion, Wasabi

Horumon Yaki / 25

Grilled Sommerlad Chicken Hearts, Giblets, Soft Bones, Coriander

Yaki Ebi / 30

Grilled King Prawn, Lobster XO Butter, Potato Crisps

Kamo / 36

Smoked Duck Breast, Duck Tsukune, Red Miso, Charred Cherry

Yakitori (Minimum 2 of a Kind)



King Oyster Mushroom, Comte Cheese, Cured Yolk / 6 ea



Bangalow Sweet Pork Belly, Yuzu Kosho / 7.5 ea



Hay Smoked Corn Fed Chicken Thigh / 8.5 ea



Tsukune Meatball, Onsen Egg / 8.5 ea



9+ Wagyu Hanger, Leek Salad / 11 ea



Chicken Crackling / 7 ea

De-boned Spiced Chicken Wing / 8.5 ea

Takikomi Gohan / 31

Baby Abalone, Dashi Rice, Fermented Mackerel Butter



Yuzu Hiyashi Somen / 24

Cold Yuzu Somen, Hokkaido Scallop, Mizuna

Dessert



Banana Sundae, Chocolate Flake, Nigori Sake / 18

Ume & Coconut Sorbet, Mochi, Passion fruit, Mango / 18

Matcha Choux Ice / 2pc • 15

***We can accommodate most dietary requirements - please notify our staff in advance. Menu subject to change without notice.**