

We can accommodate most dietaries | Groups (7+) must be on our Set Menu | 10% on Sundays and Groups of 7+ | 15% Surcharge on Public Holidays.

SNACKS

House Aged Jerky <i>Stone axe Wagyu, Duck Breast, Yuzu Aioli</i>	15
Market Oyster <i>Kumquat Jam, Yuzu Ponzu, Finger Lime</i>	2pc 11
Sake Steamed Oyster <i>Chilli Ponzu, Ginger, Shallots</i>	2pc 13
Chicken Wing Prawn Toast <i>Stuffed Chicken Wing, Ginger Scallion Relish, Chilli Mayo</i>	13 ea

SHARE PLATE

Spanner Crab Chawanmushi *MUST HAVE* <i>Dashi Egg Custard, Shellfish Butter</i>	19
Occy Potato Salad <i>Charred Octopus, Smoked Radish, Speck Bacon</i>	16
Tuna Belly Salad <i>Aged Yellowfin Tuna Belly, Pig Ear, Sichuan Pepper</i>	19
Numbing Cuttlefish Karaage <i>House Chilli Pepper Oil, Coriander, Teriyaki Mayo</i>	21
Sashimi Platter <i>6 Varieties of Market Seafood</i>	39 for 2 58.5 for 3 78 for 4
2GR Wagyu Tartare <i>Fullblood Eye Round, Smoked Oyster, Katsuobushi Oil, Crispy Potato</i>	26
Uni-Wagyu *MUST HAVE* <i>Wagyu Carpaccio, Egg Yolk, Parmigiano-Reggiano, Uni, Truffle</i>	42
Golden Chicken Butts <i>Bone-in Chicken Tail Karaage, Honey Mustard</i>	16
Hakata Pig Trotter *CHEF'S FAVOURITE* <i>Slow cooked Pig's Trotter, Yuzu Kosho, Mizuna</i>	17

VEGGIES

Pickles <i>Yuzu Daikon, Shio Koji Cucumber, Red Radish</i>	13
Chaco Coleslaw *2014 THROWBACK* <i>Created by Chef's Wife Tomoko-san</i>	12
Beans Trio <i>Sugarsnap, Snow Pea, Snake Bean, Shio Kombu</i>	21
Miso Eggplant <i>Sizzling Eggplant, Kyoto Miso, Bechamel</i>	23

RICE & NOODLES

Wagyu Garlic Fried Rice <i>9+ Wagyu Eye Round, Carolina Reaper Miso, Garlic Chips</i>	28
Yuzu Scallop Somen <i>Cold Wheat Noodles, Hokkaido Scallop, Mizuna, Puffed Rice</i>	22
Steamed Rice <i>Koshihikari Rice</i>	6

SOUP

Miso Soup <i>Chicken and Pork Broth, White and Red Miso, Prawn Wonton</i>	7.5
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YAKITORI (Minimum 2 of a Kind)

King Oyster Mushroom Comté Cheese, Cured Yolk	6.5 ea
Enoki Roll Pork Belly wrapped Enoki, Quail Egg, Miso	7 ea
Asparagus Roll Pork Belly wrapped Asparagus, Mustard	7 ea
Bangalow Sweet Pork Belly Yuzu Kosho Ponzu	7.5 ea
Chicken Hearts Aonori	6 ea
Chicken Crackling Teriyaki	6.5 ea
Chicken Soft Bone Aonori, Katsuobushi, Ponzu	7.5 ea
Meatball Pork Belly, Chicken Thigh, Soft Bone, Onsen Egg	8 ea
Angus Tongue Pastrami Chimichurri	10 ea
9+ Wagyu Outside Skirt Leek Salad, Gochujang	13.5 ea
Chicken Thigh Hay Smoked	8 ea

SPECIAL

Warayaki Bonito <i>Hay smoked bonito, Garlic Chips, Grated Daikon, Dashi</i>	16
Dry Aged Angus Tongue <i>10 days aged thick cut Angus Beef Tongue, Anchovy Butter</i>	16
Dry Aged Duck <i>14 days aged Duck Breast, Duck Bone Sauce, Burnt Onion Miso</i>	52

SET MENU

98pp

Almond Tofu

Tomato 3 Ways, Stracciatella, Balsamic

Summer Agedashi Veggies

Eggplant, Capsicum, Zucchini, Edamame Puree

Roast Wagyu Beef

Miso & Red Wine Jus

Grilled Eel Sushi

Pickled Cucumber

Chicken Mid Wing Karaage

Garlic Pepper Glaze

Sashimi Platter

6 Varieties of Market Seafood

Spanner Crab Chawanmushi

Dashi Egg Custard, Spanner Crab, Shellfish Butter

Chaco Coleslaw

Cabbage, Carrot, Black Fungus

Yakitori

King Oyster Mushroom, Comte Cheese, Cured Yolk
Bangalow Sweet Pork Belly, Yuzu Kosho
Hay Smoked Corn Fed Chicken Thigh
9+ Wagyu Outside Skirt, Leek Salad
Tsukune Meatball, Onsen Egg, Teriyaki

Dessert

Matcha White Chocolate Daifuku