

| Groups (7+) must be on our Set Menu | 10% Surcharge on Saturday, Sundays and Groups of 7+ | 15% Surcharge on Public Holidays.

## STARTER

<b>Miso Soup</b> <i>Chicken and Pork Broth, White and Red Miso</i>	5
<b>Market Oyster</b> <i>Kumquat Jam, Yuzu Ponzu, Finger Lime</i>	2pc   11
<b>House Aged Jerky</b> <i>9+ Stone Axe Wagyu Eye Round, Duck Breast, Yuzu Aioli</i>	15
<b>Chicken Wing Prawn Toast</b> <i>Stuffed Chicken Wing, Tiger prawn, Chilli Mayo</i>	13 ea

## SHARE PLATE

<b>Spanner Crab Chawanmushi</b> *MUST HAVE* <i>Dashi Egg Custard, Shellfish Butter</i> + Add : Tasmanian Sea Urchin \$15	19
<b>Octopus Salad</b> <i>Fremantle Octopus, Crunchy Potato, Sansho Pepper</i>	18
<b>Numbing Cuttlefish Karaage</b> <i>House Chilli Pepper Oil, Coriander, Teriyaki Mayo</i>	21
<b>Fried Aji</b> <i>Breadcrumbs Fried Yellowtail (Rare), Wasabi Tartar</i>	23
<b>Tuna Belly Katsu</b> <i>Bluefin Tuna Belly, Wasabi Tartar, Kale Chips</i>	27
<b>Sashimi Platter</b> <i>5 Varieties of Market Seafood</i>	34 for 2 51 for 3 68 for 4
<b>Uni-Wagyu</b> *MUST HAVE* <i>Wagyu Carpaccio, Egg Yolk, Parmigiano-Reggiano, Uni, Truffle</i>	42
<b>Hakata Pig Trotter</b> *CHEF'S FAVOURITE* <i>Slow cooked Pig's Trotter, Yuzu Kosho, Mizuna</i>	19
<b>Truffle Wagyu Wonton</b> <i>9+ Stone Axe Wagyu Eye Round, Clear Tonkotsu Soup</i>	20

## VEGGIES

<b>Chaco Coleslaw</b> *2014 THROWBACK* (No mayo) <i>Created by Chef's Wife Tomoko-san</i>	12
<b>Beans Trio</b> <i>Sugarsnap, Snow Pea, Snake Bean, Shio Kombu</i>	21
<b>Miso Eggplant</b> <i>Sizzling Eggplant, Kyoto Miso, Bechamel</i>	23

## RICE

<b>Wagyu Garlic Fried Rice</b> <i>9+ Wagyu Eye Round, Carolina Reaper Miso, Garlic Chips</i>	28
<b>Steamed Rice</b> <i>Koshihikari Rice</i>	6

## SPECIALS

Our specials change on a daily basis and are dependent on what is in season. Please have a look at our specials board or ask our friendly staff to see what is available!

## SPECIALITY YAKITORI (Minimum 2 of a Kind)

<b>King Oyster Mushroom</b> Comté Cheese, Cured Yolk	6.5 ea
<b>Enoki Roll</b> Pork Belly wrapped Enoki, Quail Egg, Miso	7 ea
<b>Asparagus Roll</b> Pork Belly wrapped Asparagus, Mustard	7 ea
<b>Bangalow Sweet Pork Belly</b> Yuzu Kosho Ponzu	7.5 ea
<b>Chicken Crackling</b> Teriyaki	6.5 ea
<b>Meatball</b> Pork Belly, Chicken Thigh, Soft Bone, Onsen Egg	8 ea
<b>Crosslands Chicken Thigh</b> Hay Smoked	8 ea
<b>9+ Wagyu Outside Skirt</b> Leek Salad, Gochujang	13.5 ea
<b>Uni Momo</b> Sea Urchin, Crosslands Chicken Thigh	14 ea

## OFFAL (Minimum 2 of a Kind)

<b>Chicken Soft Bone</b> Aonori, Katsuobushi, Ponzu	7 ea
<b>Slow Grown Chicken Heart</b> Aonori, Katsuobushi,	6 ea
<b>Slow Grown Chicken Gible</b> Shio	6 ea

## SET MENU

98pp

### Ricotta Fig

*Caramelised Balsamic Fig, Ricotta*

### Summer Agedashi Veggies

*Eggplant, Capsicum, Zucchini, Edamame Puree*

### Roast Duck Breast

*Kumquat Jam*

### Seafood Tartare

*Osetra Caviar, Koshihikari Rice*

### Chicken Mid Wing Karaage

*Soy Ginger, Black Pepper*

### Sashimi Platter

*5 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 Crosslands Chicken Thigh**  
**9+ Wagyu Outside Skirt**, Leek Salad  
**Tsukune Meatball**, Onsen Egg, Teriyaki

### Dessert

*Matcha White Chocolate Daifuku*

## DESSERT

**MOCHI ICE CREAM DAIFUKU** 11ea

- *Matcha & White Chocolate*
- *Raspberry & Chocolate*
- *Yuzu & Coconut*
- *Blood Orange*

**KYOHO GRAPE GRANITA** 19

*Grapes, Vanilla Ice Cream, Mochi, Toasted Almonds*

## DIGESTIF

**CHACO UMESHU** 14

*Housemade Plum Sake 75ml*

**CHACO YUZUSHU** 14

*Housemade Yuzu Sake 75ml*

**MORIKI SHUZO 'OMEKASHI'** 14

*(Kijoshu) Fresh, Sweet, Savoury 45ml*

**MUKAI SHUZO 'INE MANKAI'** 20

*(Red Rice Sake) Smoky, Pomegranate 80ml*