



| 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

## SHARE PLATE

 <b>Spanner Crab Chawanmushi</b> <i>Dashi Egg Custard, Shellfish Butter</i>	22
<b>Octopus Salad</b> <i>Fremantle Octopus, Crunchy Potato, Sansho Pepper</i>	21
<b>Numbing Cuttlefish Karaage</b> <i>House Chilli Pepper Oil, Coriander, Teriyaki Mayo</i>	25
<b>Fried AJI</b> <i>Breadcrumbs Yellowtail (Mid-Well Cooked), Wasabi Tartar</i>	23
<b>Grilled SABA</b> <i>Charcoal Grilled Blue Mackerel, Tataki</i>	23
<b>Bluefin Tuna Toro Katsu</b> <i>Wasabi Tartar, Kale Chips, Kabosu</i>	32
<b>Sashimi Platter</b> <i>5 Varieties of Market Seafood</i>	34 for 2 51 for 3 68 for 4
 <b>Uni-Wagyu</b> <i>Wagyu Carpaccio, Egg Yolk, Parmigiano-Reggiano, Uni, Truffle</i>	42
<b>Hakata Pig Trotter</b> *CHEF'S FAVOURITE* <i>5 Hours Slow cooked Pig's Trotter, Yuzu Kosho,</i>	25
<b>Truffle Wagyu Wonton</b> <i>9+ Stone Axe Wagyu Eye Round, Clear Tonkotsu Soup</i>	24 for 2pc 36 for 3pc

## 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+ 2GR Wagyu Eye Round, Carolina Reaper Miso</i>	28
<b>Steamed Rice</b> <i>Toyama 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.

 **Must Try !! You Can't Miss It !!**

## SPECIALITY YAKITORI (Minimum 2 of a Kind)

<b>King Oyster Mushroom</b> <i>Comté Cheese, Cured Yolk</i>	5.5 ea
<b>Japanese Sausage</b> <i>Pork Belly, Mustard Sauce</i>	5 ea
 <b>Bangalow Sweet Pork Belly</b> <i>Teriyaki, Chilli Miso</i>	6.5 ea
<b>Enoki Pork Roll</b> <i>Pork Belly wrapped Enoki, Quail Egg, Miso</i>	6 ea
<b>Asparagus Pork Roll</b> <i>Pork Belly wrapped Asparagus, Mustard</i>	6 ea
 <b>Chicken Crackling</b> <i>Teriyaki</i>	6 ea
 <b>Soft Bone Meatball</b> <i>Pork Belly, Onsen Egg</i>	7 ea
<b>Crosslands Chicken Thigh</b> <i>Hay Smoked</i>	7 ea
 <b>9+ Wagyu Outside Skirt</b> <i>Gochujang Leek Salad</i>	12 ea

## OFFAL (Minimum 2 of a Kind)

<b>Slow Grown Chicken Soft Bone</b> <i>Aonori, Katsuobushi, Ponzu</i>	6.5 ea
<b>Slow Grown Chicken Heart</b> <i>Aonori, Katsuobushi</i>	5.5 ea
<b>Slow Grown Chicken Gible</b> <i>Guerande Sea Salt</i>	5.5 ea

## SET MENU

98pp

**Sashimi Platter**  
*5 Varieties of Market Seafood*

— Kiri-Box —

**Foie Gras Daikon**  
*Kyoto Miso Foie Gras, Dashi Daikon*

**Ikura Rice**  
*Salmon Roe, Koshihikari Rice, Panipuri*

**2GR Wagyu Tartare**  
*+ 9 Wagyu Eye Round, Katsuobushi oil*

**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 Teriyaki, Chilli Miso*  
*Crosslands Chicken Thigh Hay Smoked*  
*9+ Wagyu Outside Skirt Gochujang Leek Salad*  
*Soft Bone 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*

**MUKAI SHUZO 'INE MANKAI'** 16

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