

STARTERS

COLD BITES

HOMEMADE KIMCHI 🌿🍷🌶️🍏	80
Korean preserved & pickled spicy cabbage	
GREEN PAPAYA SALAD 🌿🍏🌶️🥜	95
Jicama pomelo baby cucumber coriander roasted peanuts Thai chili dressing	
THAI BEEF SALAD 🌶️	100
Sliced marinated beef sirloin lemongrass kaffir lime leaves	
FRESH SPRING ROLLS 🌿🍷🥜	95
Rice paper crispy fresh vegetables mint basil peanut chili sauce	
TUNA TARTAR 🐟🍷	135
Cucumber & pickled ginger egg yolk spicy crispy rice	
BEEF & ENOKI	130
Marinated US beef sliced enoki mushrooms garlic-soy reduction	
BAOS	
Soft buns with your choices of filling	
Beef Brisket & chili & honey 🌶️	per piece 50
Fish & black pepper 🐟🌶️	per piece 50
Duck & Hoisin	per piece 50








WARM BITES

WARM EDAMAME 🌿🍏🌶️	40
Salted soya beans	
Soya beans with shallot & chili crumble	45
EBI TEMPURA 🐟	115
White king prawns soya dipping sauce	
VEGETABLE TEMPURA 🌿	110
Asparagus carrot eggplant mushrooms soya dipping sauce	
CHICKEN YAKITORI	140
Chicken skewers leek capsicum Nobu glaze	
CHICKEN KARAAGE	150
Deep fried marinated chicken Teriyaki mayonnaise	
SEAFOOD CAKE 🐟	110
Spicy crab meat young mango black garlic mango chutney crispy nori	
OCTOPUS BALLS 🐟	120
Sautéed octopus asparagus Asian cress Mentai sauce	
TAWA PANEER TIKKA 🌿🍷🌶️	90
Homemade cottage cheese yoghurt cream Indian spices	

SOUPS

HOT & SOUR SOUP   	110
Sweet prawns straw mushrooms chili lemongrass	
TOM KHA GAI  	110
Chicken straw mushrooms chili lemongrass Coconut milk coriander	
MISO SOUP 	95
Fried Japanese tofu white shimeji miso broth	
RAMEN	150
Sliced Black Angus striploin beef dumplings Poached egg beef broth	
DAL DHANIYA SHORBA   	150
Lentil soup roasted cumin Fresh coriander garlic ginger	

RICE & NOODLES

JAPANESE FRIED RICE  	165
Seafood green peas chicken yakitori Soft cheese omelet ebi tempura	
VEGETABLE FRIED RICE  	140
Fried tofu bean cake vegetable tempura	
CHINESE STYLE FRIED NOODLES 	
Chinese egg noodles Asian vegetables soya & oyster sauce	
With soy bean cake & tofu	140
With chicken	170
With sweet prawns	190
PAD THAI  	160
Fried ribbon noodles bean sprout vegetables peanuts Tamarind sauce prawns or chicken	

MAIN COURSE

All main courses are served with wok fried vegetables and steamed rice

SWEET & SOUR CHICKEN 🍷	160
Boneless chicken leg sweet & sour sauce cashew nuts	
THAI FISH CURRY 🍷🌶️	175
Barramundi fillet yellow curry sauce onion capsicum baby eggplant	
MISO GLAZED BARRAMUNDI FISH 🍷🌶️	235
Sautéed wild mushroom okra red curry sauce	
JAPANESE LAMB CURRY	215
Australian lamb leg carrot potato red onion Japanese curry sauce	
BBQ BEEF SHORT RIBS 🍷	250
12 hours braised honey & chili sauce	
TASMANIAN SALMON TERIYAKI 🍷🌶️	225
Grilled salmon fillet homemade teriyaki sauce	
CHICKEN TERIYAKI	205
Grilled chicken thigh homemade teriyaki sauce	
MAGURO STYLE ROASTED DUCK 🍷	390
Boneless half duck Chinese pancake cucumber leek Coriander hoisin sauce	
BUTTER CHICKEN 🍷🌶️🍷	210
Tandoori roasted chicken rich & creamy tomato sauce Basmati rice & paratha	
BHUNA GOSHT 🌶️🍷	270
Slow cooked diced lamb shank Indian spices Basmati rice & paratha	
DAL MAKANI 🌶️🍷	180
Black lentil ginger garlic butter rich & creamy Basmati rice & paratha	
PANEER BUTTER MASALA 🌶️🍷🍷	180
Homemade cottage cheese tomato & cashew nut sauce Basmati rice & paratha	
PARATHA 🌶️	35/Pieces
Indian flat bread	
BASMATI RICE 🌶️	55
Steamed basmati rice	

SUSHI, SASHIMI, NIGIRI

TOFU ROLLS 🌱🌶️	125
Green asparagus shitake mushroom chili roasted sesame dressing	
YASAI MAKI ROLLS 🌱	90
Cucumber avocado	
SALMON MAKI 🐟	120
Sushi rice nori	
KANI MAKI 🐟	100
Crab stick sushi rice nori	
SALMON ABURI 🐟	150
Tasmanian salmon avocado roe	
DRAGON ROLLS 🐉🐟	165
Unagi prawn tempura avocado spicy tare mayonnaise bonito flakes	
AUS BEEF ROLLS 🍖	165
Braised beef short ribs cucumber green asparagus Truffle miso mayonnaise	
SALMON NIGIRI 🍣🐟	155
Tasmanian salmon sushi rice	
TUNA NIGIRI 🍣🐟	155
Yellow fin tuna sushi rice	
SAKE SASHIMI 🍣🐟	155
Sliced fresh Tasmanian salmon fillet	
YELLOW FIN TUNA SASHIMI 🍣🐟	155
Sliced fresh tuna fillet	

DIM SUM 3 PIECES

STEAMED CHICKEN SIOMAY	50
Chicken dumpling	
STEAMED PRAWN SIOMAY 🐉🐟	50
Marinated prawn dumpling	
STEAMED SHANGHAI DUMPLING	50
Chicken & ginger	
STEAMED VEGETABLE DUMPLING 🌱	50
Marinated caisim & black mushroom	
FRIED WONTON 🐟	50
Marinated chicken prawns	
FRIED VEGETABLE SPRING ROLLS 🌱	50
Marinated Chinese garden vegetables	

DESSERT

MATCHA TIRAMISU 	90
Green tea mascarpone lady fingers chocolate ice cream	
CHOCOLATE & YUZU	90
Crème sponge cake ganache	
STRAWBERRY SHORT CAKE 	90
White chocolate mousse jelly strawberry ice cream	
THAI MANGO STICKY RICE  	90
Fresh sweet mango coconut ice cream young coconut milk sauce	
SEASONAL SLICED FRUITS 	90
Lemon sorbet	
HOMEMADE ICE CREAM	45/Scoop
Fresh sweet mango coconut ice cream young coconut milk sauce	
HOMEMADE SORBET	45/Scoop
Soursop mango guava passion fruit tamarillo lemon	

ARTISAN COCKTAIL

KAMOMĪRU	170
<p>Inspired by the Tea Festival of Japan, this cocktail pays homage to the tradition of longevity and purity. A smooth gin base intertwines with delicate chamomile, symbolizing tranquility and balance. The bright zest of yuzu and lemon evokes the morning dew, believed to bring health and renewal, while peach adds a gentle sweetness—echoing the wishes for a long and prosperous life celebrated in Kiku no Sekku.</p> <p>Gin Stepping Chamomile, Passion, Yuzu Lemon mix, Whey</p> <p>Profile Taste : Sweet & Sour</p> <p>Taste Notes : Floral, Citrusy, Herbaceous</p>	
MOMOTARO	170
<p>Inspired by the legendary Momotaro, the peach-born hero of Japanese folklore, this cocktail embodies his spirit of adventure and fortune. Vodka Earl Grey tea smooth clarity meets Apple and Lemon, symbolizing strength and courage, while Peach adds a touch of sweetness—just like the mythical peach that brought him to life. A bold yet balanced tribute to a timeless tale, celebrating bravery and destiny in every sip</p> <p>Vodka Sousvide Bergamot Black Tea, Apple Smith, Peach, Lemon</p> <p>Profile Taste : Sweet, Sour & Bitter</p> <p>Taste Notes : Fruity, Tannin, Refreshing</p>	
NAMI NO UMI	170
<p>A bold evolution of the classic Margarita, Nami no Umi draws inspiration from the ocean's depth and energy. Tequila's rich character merges with briny seaweed and cool cucumber, mirroring the sea's refreshing embrace. A burst of lime enhances the zest, while a touch of wasabi heat lingers like a salty breeze. This cocktail reimagines the timeless Margarita with a wave of umami and adventure.</p> <p>Tequila Fat Washed Sesame, Salted Cucumber, Wasabi, Lime, Simple Syrup, Foamee</p> <p>Profile Taste : Savory & Sour</p> <p>Taste Notes : Salty, Umami, Tangy</p>	