

CAVIAR

2gm (1)	20
Tin 20gm	150

TO START

Smoky Bay Oyster (1)	
Natural	7
Soy, rice wine, ginger & chive	8
House baked milk bread, umami & red yuzu kosho butters (4)	18
Seaweed cracker, tomatoes, whipped tofu & Okinawa vinegar (1)	9
Twice cooked potato skin, yuzu sour cream, egg white, chives, caviar & roe (1)	15
Wagyu bresaola wrapped grissini, Tasmanian wasabi & parmesan (1)	15

RAW

Wood roasted heritage tomato tart, miso cream cheese, fried wasabi	24
Tuna sashimi, shiitake soy, ginger oil, nori, pickled enoki & shimeji mushrooms	32
Raw kingfish, smoked cream, wakame cured roe & kosho shellfish oil, rice crackers	29
Seaweed cured salmon, shredded apple, shaved fennel, turmeric soy, pickled wakame	28
Black pepper raw wagyu, puffed rice, green tea pickles, katsuobushi cream, yolk, 2 steamed baos	30
- Extra Bao	2.5

DUMPLINGS

Spring onion, water chestnut dumplings, Kyoto green onion oil, fried garlic & roast onion soy (6)	20
Spiced wagyu beef potstickers, crispy umami chilli oil (6)	24

LARGE

Roasted market fish wrapped in nori, creamed corn and miso koshihikari rice, wakame oil	42
Wok fried "Westside Mushies" scissor noodles, garlic shoots, shiitake dashi, fried onions & cured egg yolk	38
Fire roasted spiced ½ chicken, koshihikari rice, cabbage & wood ear mushroom	48

CHARCOAL + WOOD FIRE (please allow for minimum 45 min cooking time for all high quality meat cuts)

Wood-grilled pork ribeye, smoked kohlrabi cream, buttermilk, lap cheong oil, pickled kohlrabi & wasabi leaf remoulade	52
Dry aged beef, served with yuzu kosho, karashi mustard, rice wine pickled onion	
400g Muse 9 + wagyu striploin	125
250gm Muse 9 + wagyu rump cap	78
100gm Kagoshima 12 + a5 striploin	59

SIDES

Ginger steamed rice, sushi vinegar	10
Twice cooked young potatoes with smoked aioli	12
Wok fried broccolini, gai lan, garlic, ginger, chinkiang vinegar, soy	16
Leaf salad, miso dressing, kizami nori	12