

SPECIALS

Tempura Sydney Rock Oyster

Chili oil, ponzu mayo 6.5 each (a)

Fresh A-Grade Sydney Rock Oyster

Sweet and sour fingerlime 6.5 each (gf) (a)

Salmon Cannoli

Fresh New Zealand Ora King salmon tartare, BBQ jalapeno, yuzu mayo, toasted sesame (2 pieces) 20 (i)

Tuna Plate

A Grade Bluefin Tuna, honey murcott mandarin sweet soy, jalapeno, ginger 31.5 (gf) (a)

Salmon Tataki

New Zealand Ora King salmon, togaroshi mayo, pickled cucumber, sour nitsume, salmon crunch 31.5 (gf) (i)

Crispy Mooloolaba King Prawns

Togarashi spiced salt, house made tozazu (4 pieces) 40 (gf) (a)

BBQ New Zealand Snapper Fillet

Miso vinaigrette, crispy shallot, avocado, nori, lettuce cup 16 (gf)

Salt & Pepper Quail Japanese curry salt, ponzu 39.5

Charred Kushiyaki (Skewer)

Rangers Valley Wagyu, wasabi, white pepper nitsume 12 (gf)

MB8+ Peppered Wagyu Beef Dumplings

Chilli & garlic dressing pickled onion (4 piece) 20

“RFC” Crispy Chicken Thigh Bao

Coleslaw, kimchi mayo 12

2GR MBS9+ Gina Reinhart Scotch Fillet (300gms)

Sake beef jus, fresh wasabi, garlic crisps 95 (gf)

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ROLLS

Nigiri Yellow fin tuna · Salmon
4 pieces **21** 8 pieces **39** 16 piece **66** (gf) (m)

Inside Out Rolls Yellow fin tuna, wasabi mayo, flying fish roe **22.5** (a)
Tempura soft shell crab **21.5** (i) · Panko crumb prawn **21.5** (i)
Shitake mushroom, ginger, crispy garlic, sesame, spring onion **16.5**
Tempura Snapper Roll New Zealand snapper, ponzu mayo **21.5** (i)

Kids Inside out Rolls Salmon and avocado **12** (i) · Tuna and avocado **12** (gf) (a)

RAW

Sashimi Assorted fresh A grade 12 pieces **34** 24 pieces **64** (gf) (m)

Salmon Carpaccio New Zealand Ora King salmon, roasted nori & miso vinaigrette,
Yarra Valley salmon roe **31.5** (gf) (i)

Snapper Sashimi White soy ponzu **31** (i)

Hiramasa Kingfish Carpaccio Yuzu nam jim, crispy garlic, baby coriander,
chili **31** (gf) (a)

OCEAN

A Grade Yellow Fin Tuna Pizza Crispy corn bread, garlic crisps, toasted sesame, flying
fish roe, jalapeno salsa, wasabi mayo **38** (mod gf) (a)

Tacos Daily raw fish, avocado, seaweed, crispy garlic, tomato yuzu white soy, crispy corn
tortilla, (2 pieces) **20** (4 pieces) **38** + add yuzu sake shots **8** (gf) (m)

Sizzling Black Garlic Mooloolaba King Prawns Kombu, sake (4 pieces) **40** (gf) (a)

Abrolhos Island BBQ Octopus Kombu, soy, tomato fritto, potato crisps **42** (gf) (a)

Hokkaido Scallop in Shell Kimchi butter **11** (i)

Tempura Soft Shell Crab Chili, garlic, ginger, almond, lime, curry leaf mayo
(6 pieces) **38** (i)

LAND

Pork or Chicken Gyoza Grilled dumplings, black garlic, sesame, spring onion, chili
(6 pieces) **16.50**

Karaage Popcorn Chicken Miso & mandarin mayo, wasabi mayo **21**

Teriyaki Chicken Wings Crispy chicken wings, sticky teriyaki sauce **21**

Japanese Curry Beef Tacos Corn tortilla, yuzu slaw, wasabi mayo (mod gf)
(2 pieces) **14** (4 pieces) **28**

Kombu Poached Fairlight Veal Fillet White soy nut brown butter mayo, crispy onion &
potato (served warm) **33**

Roast Duck Green apple, pickled cherries, duck leg salad, cherry nitsume **51** (gf)

Sous Vide Wagyu Braised Brisket Jack's Creek MBS 8+, kombu chimichurri **55** (gf)

Free Range Teriyaki Pork Belly Pancake Spiced honey, nori, cucumber, spring onion,
crispy ginger (4 halves) **40**

GARDEN

Edamame Beans Spicy or salted **8** (gf)

Crispy Enoki Mushrooms White onion cream **15.5** (gf)

Steamed Broccolini & Sugar Snaps Yuzu, sesame vinaigrette **16.5** (gf)

Crispy Eggplant Teriyaki **18.5** (gf)

Chilled Soba Noodle Salad cucumber, seaweed, sesame, soy vinaigrette **14.5**

Potatoes Twice cooked crunchy & soft cubed potatoes, kimchi mayo **18.5** (gf)

Steamed Rice **6.5** (gf)