OYSTER

NATURAL	(EA)	6
YUZU GRANITA	(EA)	7
CHILLI PONZU	(EA)	7
TORO TOSAZU	(EA)	12
UNI TOSAZU	(EA)	12

SASHIMI & RAW

HIRAMASA KINGFISH, MISO CEVICHE, CRISPY POTATO	24
OCEAN TROUT, WASABI SALSA, YUZU SOY	24
MAGURO TATAKI, SEARED TUNA, PICKLED MUSHROOM, CARBONIZED LEEK AIOLI	30
SCALLOP SASHIMI, SPANNER CRAB, COMPRESSED WATERMELON, YUZU HONEY	29
SCAMPI SEARED, FOIE GRAS, APPLE, SHISO LEAF, KARASHI MISO	42

SASHIMI PLATTER

SASHIMI ZENSAI			(16PCS)	74
TORO SASHIMI MORIAWASE			(28PCS)	162
	TO AI	DD		

OSCIETRA CAVIAR (THE STAR EXCLUSIVE) (30G) 120 SOUTHERN TASMANIAN ROCK LOBSTER MP

TEMPURA

PUMPKIN, POBLANO DRESSING	16
CUTTLEFISH, ICHIMI, TARRAGON PONZU	23
SNAPPER, CORIANDER, CHILLI, BLACK PEPPER AMAZU	25
MORETON BAY BUG, GRAPEFRUIT SALAD, SAMBAL AIOLI	45

BINCHOTAN

LAMB CUTLET, HATCHO MISO, FRIED CORN	38
KING PRAWNS, SHELLFISH BUTTER, BONITO SOY, GARLIC CHIPS	52
DENGAKUMAN, MISO GLAZED TOOTHFISH, PICKLED CUCUMBER	68
CHICKEN ROBATA, GOMA PONZU, MUSHROOM, BRUSSELS SPROUT	38
KUROBUTA PORK CUTLET, OKINAWA SUGAR GLAZE, YUZU KOSHO, BABY GEM LETTUCE	42
DRY AGED MAREMMA DUCK, CHARRED WITLOF, SANSHO, WASABI JUS	55
2GR FULL BLOOD WAGYU 9+ FLANK, CONFIT SHIITAKE, TAKANA, CARAMELIZED ONION, KOMBU JUS	68
2GR FULL BLOOD WAGYU SCOTCH FILLET MBS 5+, SPICY DAIKON. PONZU. WASABI. LIME	120

IZAKAYA

SPICY TUNA CRISPY RICE	24
CHARRED CABBAGE, YUZU MISO, CHIVES, NORI CRUMBS	17
KING BROWN MUSHROOM, ASPARAGUS, FURIKAKE, SAMBAL SOY	19
GRILLED OYSTER, SEAWEED & CORIANDER, GINGER LIME DRESSING	20
SEARED SCALLOP, WASABI & SHIITAKE, FRIED LEEK	22
FRIED CORN, SHICHIMI, YUZU, SHIO KOMBU, CHIVES	18
SALAD & SOUP	
MIXED GREENS, SPICY GARLIC DRESSING	15
CHIRASHI SALAD, SOBA, YUZU KOSHO DRESSING	25
MISO SOUP, LOCAL TOFU, WAKAME	8
SEAFOOD BOUILLABAISSE, SAMBAL BUTTER, MIXED SEAFOOD	25

SIDES

STEAMED RICE	6
EDAMAME	10
SATSUMAIMO CHIPS, SMOKED FISH DIP	13
SPICY OKRA, SHICHIMI, SHAVED TUNA FLAKES	13

SUSHI - KIYOMI STYLE

MINIMUM 2 PIECES	
KINGFISH, FURIKAKE, YUZU KOSHO	6
OCEAN TROUT, UMAMI SANSHO, LIME	6
PRAWN	7
SALMON ROE	6
TUNA, WASABI SALSA, NIKIRI SOY	6
SALMON, SPICY DAIKON	6
SCALLOP, SEARED, SPICY AIOLI	7
SCAMPI, SEARED, CARAMELIZED AIOLI	14
TORO, DARK SOY	20
SNAPPER, UME, YUKARI	6
TAMAGO	7
UNI	20

TRADITIONAL SUSHI AVAILABLE UPON REQUEST

ROLL - KIYOMI STYLE

QUEENSLAND ROLL, SPANNER CRAB, SOY PAPER, AVOCADO	26
SPICY TUNA ROLL, TENKASU, SHICHIMI	24
SALMON ROLL, SEARED, AVOCADO, TERIMAYO	24
FULL BLOOD WAGYU 9+ ROLL, YAKINIKU, MISO HORSERADISH	27
YASAI ROLL, HOMEMADE PICKLES, ASPARAGUS, SHISO, AVOCADO, WOM BOK	16
TEMPURA U6 PRAWN ROLL, AVOCADO, SPICY MAYO, TOBIKO	25

SET MENU

HIRAMASA KINGFISH, MISO CEVICHE, CRISPY POTATO

MAGURO TATAKI, SEARED TUNA, PICKLED MUSHROOM, CARBONIZED LEEK AIOLI

SEARED SCAMPI, FOIE GRAS, APPLE & SHISO LEAF, KARASHI MISO

MORETON BAY BUG TEMPURA, GRAPEFRUIT SALAD, SAMBAL AIOLI

DENGAKUMAN, PICKLED TOMATO & CUCUMBER SALAD

LAMB CUTLET, HATCHO MISO, FRIED CORN

2GR FULL BLOOD WAGYU 9+ FLANK, CONFIT SHIITAKE, TAKANA, CARAMELIZED ONION, KOMBU JUS

SUSHI - CHEF'S SELECTION
ADDITIONAL OSCIETRA CAVIAR \$30

OKINAWA BLACK SUGAR PARFAIT, UMESHU MERINGUE, CANDIED WALNUT, DRIED APRICOT, PUFFED RICE

\$165 PER PERSON

ACCOMPANYING WINES AND SAKE AVAILABLE UPON REQUEST