

RAW

Kingfish Ceviche 25 GF

Citrus Leche De Tigre, Sweet Potato, Cucumber, Red Onions, Crispy Corns

Tuna Ceviche 25

Spicy Ponzu, Chilli Garlic, Sesame Seeds, Spring Onion

Truffle Beef Tataki 22

Seared Eye Fillet, Fermented Plum & Shiso, Truffle Ponzu, Yuzu Sesame Seeds

TO SHARE

Edamame 8/9 GF, V

Salt or Spicy

Okonomiyaki 22 VO

Pork Spicy Mayo, Pickle Onions, Cabbage, Okonomiyaki Sauce

Gyoza 18

Pork Gyoza, Chili Garlic Ponzu

Vegetable Gyoza 15 V

Steamed Gyoza, Chili Garlic Ponzu

Cauliflowers 16 VO

Karaage Cauliflowers, Spicy mayo

Yakisoba 28 VO

Egg Noodles, Pork Belly, Prawns, Veggies

SMALL DISHES

Pork Bao Bun 9

24hr Slow Cooked Pull Pork, BBQ, Lettuce, Pickle

Beef Tacos 18

Eye Fillet, Pickle Onions, Teriyaki, Sushi Rice

Sushi Tacos 25

Tuna, Spicy Mayo, Sesame, Sushi Rice, Nori

Tayta Fried Chicken 18

Marinated Chicken, Spicy Mayo, Ginger Soy Glaze

Charred Corn 12 GF

Huancaina, Parmigiano, Butter

Kingfish Collar 17 GF

Aji Miso, Sesame Ponzu

SKEWERS

Shitake Skewers 15 GF, V

Spiced Pepper Dressing (non-spicy)

Pork Belly Skewers 18

4.5hr Slow Cooked Pork Belly, Ginger Soy Glaze

Eye fillet Skewers 18

Spiced Pepper Dressing (non-spicy)

Tiger Prawns Skewers 20

Citrus Butter

Chicken Skewers 16

Soy & Paprika Marinated Chicken, Herbs Aioli

BIGGER DISHES

Tenderloin Fillet 44 GFO

Spiced Pepper Dressing, Hokusai, Shitake, Teriyaki Glaze

Teriyaki Chicken 34 GF

Teriyaki, Potato, Pumpkin Puree

Miso Cod 42 GF

48hr Miso Marinated, Lime Butter Risotto

SKEWERS

Aburi Slamon Roll 22 GF

Avocado, Teriyaki Glaze, Japanese Mayo, Seared Salmon

Avocado Roll 15 GF, V

Sesame, Teriyaki Glaze

Tuna Roll 25 GF

Avocado, Spicy Mayo, Seared Tuna

DESSERT

Churros 16

Caramel Dip

Coconut Pannacotta 16 GF

Mango Caramel, Lime and mint Granita



Banquet \$65 per person

Edamame

Salt

Kingfish Ceviche

Citrus Leche De Tigre, Sweet Potato, Cucumber, Red Onions, Crispy Corns

Beef Tacos

Eye Fillet, Pickle Onions, Teriyaki, Sushi Rice

Pork Belly Skewers

4.5hr Slow Cooked Pork Belly, Soy Glaze

Aburi Salmon Roll

Avocado, Teriyaki Glaze, Japanese Mayo

Teriyaki Chicken

Teriyaki, Potato, Pumpkin Puree

Banquet \$89 per person

Edamame

Salt

Tuna Ceviche

Spicy Ponzu, Chilli Garlic, Sesame Seeds, Spring Onion

Truffle Beef Tataki

Seared Eye Fillet, Fermented Plum & Shiso, Truffle Ponzu, Yuzu Sesame Seeds

Tiger Prawns Skewers

Lime & Miso Butter

Pork Belly Skewers

4.5hr Slow Cooked Pork Belly, Soy Glaze

Miso Cod

48hr Miso Marinated, Lime Butter Risotto

Tenderloin Fillet

Spiced Pepper Dressing, Hokusai, Shitake, Teriyaki Glaze