



ROLLS

- Nigiri** *yellow fin tuna / salmon / Hiramasa kingfish / Japanese eel*
4 piece **20** / 8 piece **38** / 16 piece **65** (mixed)
- Inside Out Rolls** *tempura soft shell crab 20 / panko crumb prawn 16 / spicy tuna 19 / miso eggplant, enoki mushroom, avo 15*

RAW

- Sashimi** *assorted fresh A grade small (12 pieces) 30 / large (24 pieces) 58*
- Salmon Plate** *New Zealand King Ora Salmon, coconut & kaffir lime leaf dressing 24*
- Raw Scallop Salad** *green apple, tobiko, lime dressing, crispy lotus chip 26*

OCEAN

- Ruby Red Tuna Pizza** *anchovy mayo, garlic, wakame oil, shisho, tomato salad, crispy corn bread 28*
- Tacos** *daily raw fish, avocado, seaweed, crispy garlic, tomato yuzu white soy vinaigrette, crispy nori taco (4 pieces) 36 - ADD YUZU Sake shots 8*
- Tempura Soft Shell Crab** *chili, garlic, ginger, curry leaf, almond, lemon 34*
- Miso Ling** *ginger, pippee sauce, charred spring onion 38*
- Hervey Bay Grilled Bugs** *yuzu beurre blanc, furikake, sichimi togaraoshi 40*

LAND

- Pork or Chicken Gyoza** *grilled dumplings, black garlic chili paste, kombu bonito soy (6 pieces) 16*
- Karagge Popcorn Chicken** *miso & mandarin mayo, wasabi mayo 18*
- Half Slow Cooked Duck** *nashi pear, wombok, grilled grapes, sesame salad 45*
- Crispy Pork Belly** *green apple, cucumber yuzu salad, bonito chili 32*
- Sous Vide Wagyu Braised Brisket** *F1 Westholme MBS 5+, kombu chimichurri or wasabi hollandaise 42*
- Wagyu Skirt Steak** *F1 Westholme MBS 5+, grilled, served medium rare, kombu chimichurri or wasabi hollandaise 42*

GARDEN

- Pickled Cucumber** *salted plum bonito, white soy 8*
- Shiitake Dumplings** *spinach puree, wakame, nut-brown butter, crispy lotus chip 24*
- Miso Cauliflower Tempura** *roast onion nori cream 16*
- Broccolini** *marinated tofu, sesame dressing 16*
- Egg Custard Wild Mushroom Rice Bowl** *kelp sour cream, crispy garlic, ginger 22*
- Potato** *twice cooked crisp & creamy cubed potatoes, kimchi vinaigrette 12*
- Steamed Rice** *per person 3*