FOOD MENU

IZAKAYA

Koji Karaage 19
Shio koji chicken, Parmesan crust

Duck Confit 29
Ume glaze, gari-wasabi, pickled radish-carrot

Duck Croquette 14
Duck confit, Mornay, cherry gel, parsnip compote

Chawanmushi 17
Steamed egg custard, Hokkaido scallop, Australian prawn bisque, chives, avruga roe

Hiramasa Ceviche 29
Kingfish, yuzu, white soy, fish skin

Hamachi Kama 25
Grilled kingfish collar, miso butter

EXTRA

soy-braised egg	6
truffle chicken & prawn wonton 3pcs	12
seared kingfish chasu 3pcs	21

HOUSE RAMEN

Crafted with care, our broths are prepared using dry-aged organic chicken, duck and kingfish. Made without added MSG, we allow the natural richness and depth of our ingredients speak for themselves. Wontons are made fresh in house.

Shio Ramen 27
chicken & duck clear broth
chicken chashu, chicken & prawn wonton, egg, pickled onion, leek, yuzu kosho

Shoyu Ramen 32
shoyu chicken & duck clear broth
duck chashu, chicken & prawn wonton, egg, pickled onion, leek, yuzu kosho

Yuzu Ramen 33
yuzu chicken & duck clear broth
chicken & duck chashu, chicken & prawn wonton, egg, pickled onion, leek

Shio Kingfish Ramen 41
kingfish & prawn broth
kingfish chashu, chicken & prawn wonton, egg, pickled onion, leek

Spicy Kingfish Ramen 42
spicy miso kingfish & prawn broth
kingfish chashu, chicken & prawn wonton, egg, pickled onion, leek

Vegan 29
soy vegetable broth
tomato chashu, bok choy, oyster mushroom, baby corn, pickled onion, leek



10% surcharge on Sundays