



Food Menu

Select a number of plates to share with your favourite people
EAT | DRINK | HAVE FUN

To Share

EDAMAME 12

Chilled edamame, Japanese 7 spice, sesame oil
(VG, V, GF)

VEGETARIAN SUSHI ROLL 22

Wakame seaweed, cucumber, daikon, Kewpie mayo, toasted sesame seeds, soy gel, with a note of Juniper berries & yuzu
(GF, V, DF)

WATERMELON CEVICHE 20

Fresh cut watermelon, yuzu, coconut yoghurt, ginger, daikon radish, pomegranate glaze, sesame seeds & toasted coconut (VG,V,GF,DF)

PEKING DUCK SPRING ROLLS (4) 22

Slow cooked duck, cooked till golden, served with plum dipping sauce

TUNA SASHIMI (4 spoons) 24

Cucumber Umeboshi (Japanese sour salted plums) salsa, with ginger, radish, seaweed, bonito, sesame seeds, green tea & egg yolk powder

REEF SAN CHOY BOW (3) 22

Poached mackerel, chuka wakame (sesame seaweed salad), coconut, shitimi, sake, kewpie, in a lettuce wrap
(GF, DF)

REGULAR FRIES 13

Served with tomato sauce (GF, DF)

TRUFFLE FRIES 16

Topped with truffle oil & served with house-made truffle Kewpie mayo (GF, DF)

Mini Waffle Cones

SALMON (4) 26

House-cured Atlantic salmon sashimi, mango, crème fraîche, edamame, yuzu, wasabi, teriyaki, served in a charcoal waffle cone

YUZU PUMPKIN (4) 22

Yuzu pumpkin, teriyaki kombu, toasted sesame seeds, soy pepitas served in a charcoal waffle cone (V)

Platters

OCEAN 82

Fresh local prawns, 6 fresh oysters, 3 tuna sashimi spoons, 3 poached mackerel with wakame (fresh seaweed salad) san choy bow, 3 salmon mini waffle cones, dip of the day, seaweed rice crackers & fresh lemon

BENTO 46

A mix of pressed Aburi and sushi rolls:
2 salmon, 2 miso beef rilletes with cucumber, chilli & fried garlic, 2 coconut prawns with teriyaki pineapple, 2 veggie rolls, 2 poached mackerel with wakame san choy bow.
Served with house-made potato salad, infused boiled egg, fried shallots and chilled edamame, sesame oil & seven spices.

FROMAGE 46

Tasmanian brie, Australian vintage cheddar, house-marinated feta & olives, dip of the day, assorted pickles & accompaniments, candied walnuts, jam, rosemary crackers (V, GF crackers +\$4)

Add: Blue cheese \$6 | Charcuterie \$10

Sando

PORK KATSU SANDO 32

House crumbed panko pork, coconut, sage, cabbage, apple, yuzu, house-made triple mustard & Japanese style BBQ sauce, Kewpie mayo.

Served between locally-made bread with peanut butter & panko coconut sage crust

Sando = The Iconic Japanese Sandwich

Dessert

MOCHI ICE CREAM (4) 16

Mango, green tea, strawberry & vanilla mochis

Mochi = Sweet rice dumpling balls with creamy ice cream filling, best enjoyed eating with your hands

BARBADOS

P O R T D O U G L A S

