

## STARTERS & SIDES

EDAMAME 7.90 <sup>GF DF VG</sup>  
strummed soy beans with signature salt

CUCUMBER TATAKI <sup>GF DF VG</sup> 12  
sesame dressing

SWEET PICKLED LOTUS ROOT <sup>GF DF VG</sup> 5.90  
lotus root in sweet vinegar

ASSORTED PICKLE 9.90  
4 kind of pickles

KIMCHI <sup>DF</sup> 7.90  
cabbage kimchi

SEAWEED SALAD <sup>GF DF VG</sup> 12.90  
assorted seaweed with crispy ginger

WAFU SALAD <sup>GF DF VG</sup> 12.90  
mixed green, pickled lotus root, wafu dressing

KARAGE <sup>GF DF</sup> 18  
crispy chicken, mayo, lemon

TAKO KARAGE 16  
crispy octopus, mayo lemon

AGEDASHI TOFU <sup>GF DF</sup> 13  
crispy tofu, ginger soy dashi, bonito

WAGYU GYOZA 18  
crispy dumpling, burger sauce

TEBASAKI 12 EA  
chicken wing stuff with prawn and truffle

RICE <sup>GF DF VG</sup> 4  
Japanese short grain rice

## DIETARIES & ALLERGIES

Please inform your waiter of any allergies/dietary requirements. Whilst we take utmost care, we can not guarantee that each individuals allergy requirements can be met.

GF = GLUTEN FREE, DF = DAIRY FREE, VG = VEGAN, V = VEGETARIAN

Please note, a 15% service charge applies on Sundays and public holidays.

# SHABU SHABU

## JAPANESE HOT POT

**Gather round the bubbling nabe (pot) and choose from three custom platters, as you immerse your senses in an interactive feast.**

A traditional form of communal dining in Japan, Shabu-shabu represents friendship - as the saying goes "I like you enough to dip chopsticks with you!"

Each nabemono (hot pot) broth is made fresh in house, from scratch - drawing on traditional Japanese recipes and techniques utilising konbu (giant kelp) and katsuobushi (shaved bonito flakes) creating a mouth watering umami packed experience.

### NABEMONO

Available in Regular (Serves 2-3) or Large (Serves 4)

Our nabemono are designed for group dining of up to 4 people per pot. Each person gets their own individual seasoning and sauces for dipping.

**ITADAKIMASU!**

(Let's eat!)

### SHOJIN NABE

R | 49  
L | 59

### VEGAN HOT POT <sup>VG</sup>

assorted vegetables, tofu, konjac noodles in shiitake base broth

### YOSE NABE

R | 75  
L | 95

### SEAFOOD LOVERS <sup>DF</sup>

seasonal vegetables, assorted seafood with yuzu miso base broth

### CHANKO NABE

R | 69  
L | 89

### SUMO HOT POT <sup>DF</sup>

seasonal vegetables, assorted protein including pork, chicken and seafood with miso base broth

### GYUSHIKI NABE

R | 65  
L | 85

### WAGYU & MUSHROOM <sup>DF</sup>

seasonal vegetables, thin sliced wagyu with soy based broth

### JOCHO NABE

R | 120

### PREMIUM SEAFOOD <sup>DF</sup>

seasonal vegetables, luxury seafood including lobster and abalone with yuzu miso base broth

## RAW STARTERS

BEEF TARTARE <sup>GF DF</sup> 18  
Fried enoki, leek, truffle mustard

BEEF TATAKI <sup>GF DF</sup> 22  
Fried leek, garlic oil, onion salsa

WAGYU YUKKE <sup>GF DF</sup> 24  
Sweet soy, pear

CHEF'S SASHIMI SELECTION 26  
9 pc with house soy

OYSTER <sup>DF</sup>  
Citrus vinaigrette  
HALF DOZEN 36 / DOZEN 69

## GRILL & SKEWERS

BROCCOLINI <sup>GF DF VG</sup> 15  
broccolini, shiso garlic teriyaki

KING OYSTER <sup>GF V</sup> 15  
king oyster, brown butter, cheddar cheese

ZUCCHINI <sup>GF V</sup> 12  
zucchini, brown butter, sesame glaze

MACKEREL <sup>DF</sup> 18  
mackerel pickle, radish, lemon

CHICKEN THIGH <sup>GF</sup> 14  
chicken thigh with plum teriyaki

PORK BELLY 16  
pork belly with shallot sauce

WAGYU <sup>GF</sup> 18  
wagyu with chimichurri sauce

## DESSERT

MATCHA BASQUE CHEESECAKE <sup>GF</sup> 14

ICE CREAM <sup>GF V</sup> 6

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## YAKINIKU JAPANESE BBQ

Experience the fiery heat of the dragon with Australia's finest wagyu, meat and seafood cooked table-side over glowing coals.

### BUILD YOUR OWN

#### WAGYU

FLAP MEAT 35.90	WAGYU TONGUE 44.90
OX TONGUE 24.90	TRITIP 33.90
KARUBI 30.90	HARAMI 32.90
RUMP 29.90	FINGER RIB 29.90
OYSTER BLADE 34.90	CHUCK ROLL 38.90
SHORT RIB 45.90	DIMOND CUT 28.90
FLANK STEAK 31.90	RUMP CAP 31.90
TONGUE MONEY POCKET 32 wagyu tongue stuffed with shallot sauce	

#### SEAFOOD & OTHER

PORK BELLY 17	PORK JOWL 19
PORK SAUSAGE 13	SMOKED DUCK 29
3 GREEN PRAWN 19	3 SCALLOP 19
HALF LOBSTER 24	SALMON BUTTER 18.9
PRAWN GARLIC 16.9	

#### VEGETABLES

CAPSICUM 6	CABBAGE 6
PUMPKIN 6	ONION 6
ZUCCHINI 6	SHIMEJI MUSHROOM 7
SHITAKE MUSHROOM 7	KING BROWN MUSHROOM 7
CORN BUTTER 6.90	GARLIC SESAME OIL 6.90
ASSORTED MUSHROOMS 22 enoki, king oyster, shimeji and shitake	

### PLATTERS

**TAKI PLATTER** 145  
showcase of 4 wagyu cut

**PREMIUM GYU SET** 179  
4 premium wagyu cut top with 5 pieces of money pocket

**STAIRWAY TO HEAVEN** 269  
a magnificent offering including 6 wagyu cut, fresh seafood and pork

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### UMESHU

	GLS	180 <sup>ML</sup>	BTL
Nakano BC Akai (Plum)	11	33	110
Choya Yuzu	15	45	140
Choya Green Tea	15	45	140
Choya Kubota Black Sugar	15	45	140
Kunizakari Apple	9	27	85
Kunizakari Grape	9	27	85
Kunizakari Peach	9	27	85
Kunizakari Orange	9	27	85

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