Sushi / Sashimi

VG: Vegetarian / V: Vegan / GF: Gluten Free / DF: Dairy Free

UMINA Hand Roll Sushi Hiramasa Kingfish 11 / Salmon 11 / Blue Fin Tuna 12

> Mixed Sashimi 9pc salmon, blue fin tuna, hiramasa kingfish *DF* 28

> > Salmon Sashimi 9pc DF 25

Hiramasa Kingfish Sashimi 9pc DF 25

Cured Hiramasa Kingfish macadamia & shiro dashi, cucumber, salmon caviar, amaranth *DF* 26

Sashimi Donburi salmon, blue fin tuna, hiramasa kingfish, sushi rice *DF* 29



Small

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Steamed Rice V/DF/GF 5

Miso Soup wakame seaweed, tofu, shallot *DF* 5

Fries kombu salt, kombu & yuzu mayo DF/VG 9

Cucumbers sesame oil & garlic ponzu, salted kombu,

furikake DF 9

Grilled Edamame burnt butter & shirodasahi VG 9

Sweet Corn Ribs caramelised koji butter VG 13

Yakitori Skewer

Hokkaido Scallops 2pc *DF* 14 Chicken Thigh salt or yakitori sauce *DF* 10 Chicken Wings 2pc salt or yakitori sauce 10 Tsukune Chicken & Pork Meat Balls onsen egg *DF* 14 Tasmanian Octopus cauliflower, pink peppercorns 19 Black Angus Tenderloin MB2+ beach mustard gremolata *DF* 21

A little Larger

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Agedashi Tofu yuzu kosho & miso, nori seaweed, dried shaved tuna *DF* 17

Crispy Brussel Sprouts truffle ponzu, shaved dried tuna, furikake *DF* 19

Fried Cauliflower & Broccoli saikyo miso, pea & saltana VG 19

Chicken Tulip Karaage yuzu & kombu mayo DF 19

Pork Spare Ribs smoked soy sauce, pickled bullhorn chillies *DF* 32

Caramelised Glacier 51 Toothfish 100g whey marinated, sake lees butter, sakura ebi shrimp & semi dried tomatoes 47

Rangers Valley INFINITI Wagyu Tri Tip MB 8-9 160g pickled daikon, black garlic & mustard 49

Dessert

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Mango & Olive Oil Sorbet salted sable VG 8 Wattle Seed Ice Cream salted sable VG 8 Chestnut Cheese Cake whipped cream, genmai tea GF/VG 16

Kids Dinner Plate 15

*Age limited under 12 years old

prawn tempura, chicken nuggets, pork gyoza, sausage roll, edamame, rice

Fries 3, Rice 3

Weekly Special

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House Sake Hakushika Junmai *Hyogo* 150ml \$15 / 300ml \$28 / 720ml \$68

Small Wagyu Sinew Curry & Rice 24 hrs cooked 14

Whipped Smoked Prawn linseed & olive oil lavash crackers, salmon caviar, avruga caviar 22

Grilled Scampi 1pc tamari shoyu & tamarind butter GF 29

Tonkotsu Shoyu Ramen egg, broccolini, nori seaweed, spring onion DF 23

Classic Shared Menu 65 pp

Minimum 2ppl Menu subject to change

Cucumbers sesame oil & garlic ponzu, salted kombu,furikake *DF*

Classic Sashimi salmon, hiramasa kingfish DF

Crispy Brussel Sprouts truffle ponzu, shaved dried tuna *DF*

Grilled Scallops yakitori sauce DF

Today's Yakitori

Steamed Rice DF/GF/V

Miso Soup DF

Wattle Seed Ice Cream mascarpone, salted sable VG

Omakase Shared Menu 95 pp

Whole table only / Menu subject to change

Whipped Smoked Prawns linseed & olive oil lavash crackers, salmon caviar, avruga caviar
Fried Cauliflower saikyo miso, pea & sultana VG Grilled Hokkaido Scallops DF
Today's Yakitori DF
Crispy Brussel Sprouts truffle ponzu, shaved dried tuna
Cured Hiramasa Kingfish macadamia & shiro dashi, cucumbers, salmon caviar, amaranth DF
+ Grilled Scampi 1pc tamari shoyu & tamarind butter GF 27
Rangers Valley INFINITI Wagyu Tri Tip MB 8-9 pickled daikon, black garlic & mustard

Today's UMINA Hand Roll Sushi DF

Mango & Olive Oil Sorbet caramelized mascarpone, maple syrup tuille, figs VG