Small

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

Steamed Rice V/DF/GF 5

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

Cucumbers fermented tomato & shirodashi, salted kombu, furikake *DF* 9

Grilled Edamame burnt butter & shirodasahi VG 9

Sashimi / Sushi

UMINA Hand Roll Sushi potato, salmon caviar, avocado Salmon 11 / Blue Fin Tuna 12

Classic Sashimi 9pc salmon, blue fin tuna, scallops DF25

Signature Sashimi salmon, scallops, white ponzu, water melon radish, whipped kombu 26

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

Yakitori Skewer

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

Sweet Corn miso & caramelised koji butter VG 7

Hokkaido Scallops 2pc DF 12

Chicken Wings 2pc dashi butter DF 9

Chicken Thigh leek & truffle oil, kumquat *DF* 12

Tsukune Chicken & Pork Meat Balls onsen egg DF 14

Tasmanian Octopus cauliflower, cornichon, pink peppercorns 21

Black Angus Tenderloin MB2+ beach mustard gremolata

DF/GF 21

A little Larger

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

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

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

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

Chicken Tulip Karaage yuzu & kombu mayo DF 18

Pork Spare Ribs smoked soy sauce, pickled bull horn chiles *DF* 31

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

Rangers Valley Wagyu Sirloin MB5+ 300g fries, black garlic & mustard 81

Dessert

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

Wattle Seed Ice Cream salted sable VG 8

Mandarin & Mascarpone extra virgin olive oil, macadamia, pumpkin VG 17

Black Sesame sakura ice cream, meringue, black sesame, raspberry VG 18

Kids Dinner Plate 14

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



Weekly Special

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

Whipped Smoked Kingfish soba buckwheat & olive oil lavash crackers, salmon caviar, avruga caviar 18

Salmon Collar Karaage truffle ponzu, kombu mayo DF

18

Blue Fin Tuna TORO Belly 6pc DF 28

Classic Shoyu Ramen chicken & pork broth, pork chashu, egg, black fungus, nori seaweed, bamboo shoot DF 22



Classic Shared Menu 65 pp

Minimum 2ppl
Menu subject to change

Cucumbers fermented tomato & mirin, salted kombu *DF/VG*

Grilled Edamame burnt butter, shiro dashi VG

Classic Sashimi salmon, blue fin tuna, scallops *DF*

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

Hibachi Grilled Scallops yakitori sauce DF

Today's Hibachi Grilled Yakitori

Steamed Rice DF/GF/V

Wattle Seed Ice Cream mascarpone, salted sable, apple VG

Signature Shared Menu 95 pp

Minimum 2ppl
Menu subject to change

Whipped Smoked Kingfish soba buckwheat & olive oil lavash crackers, salmon caviar, avruga caviar 18

Signature Sashimi salmon, scallops, white ponzu, shallot oil, water melon radish, kombu

Fried Cauliflower saikyo miso, pea crumbs, VG

Grilled Hokkaido Scallops DF

Today's Yakitori

UMINA Hand Roll Blue Fin salmon Sushi potato, salmon caviar, avocado

Rangers Valley Wagyu Sirloin MB5+ black garlic & mustard, pickled bullhorn

Crispy Brussel Sprouts truffle ponzu, shaved tuna *DF*

Black Sesame sakura ice cream, meringue, black sesame, raspberry *VG*