







IZAKAYA 居酒屋		FROM THE GRILL	
GOBOU CHIPS fried burdock roots, Japanese mayo	9	YAKITORI CHICKEN GF chargrilled chicken, yuzu kosho	16
LOTUS ROOTS CHIPS GF wasabi guacamole	10	PORK BELLY CHEF'S PICK	18
EDAMAME VG GF sea salt or chilli garlic salt	10	SWEET CORN GF char-grilled corn, teriyaki sauce, togarashi butter	11
PORK OR VEGGIE GYOZA DUMPLINGS pan fried gyoza, rice wine vinegar, soy, rayu chilli oil	<b>17</b>	UMAMI SALMON	23
MISO EGGPLANT DENGAKU VG GF caramelised eggplant, sweet miso glaze, toasted sesame seeds	16	koji marinated salmon, yuzu honey sauce  WAGYU BEEF TATAKI	24
KARAAGE FRIED CHICKEN  Japanese fried chicken, mayo, lemon	18	grilled rare beef, Yakiniku sauce & chilli garlic oil  HALLOUMI & MUSHROOM SKEWERS	12
OISHII! CABBAGE & KONBU SALAD VG GFA sesame	13	miso ranch sauce	12
OKONOMIYAKI	12	SASHIMI	
savoury prawn & cabbage pancake, Otafuku BBQ sauce, Japanese mayo, nori & bonito flakes		MARKET FISH SASHIMI GF	MP
PORK KATSU	14	ask our team	
panko crumbed pork, Japanese bulldog BBQ sauce, karashi mustard		SALMON SASHIMI & AVOCADO TACO GF	9
SIDES		corn tortilla, sushi rice, tomatillo, salsa, nori, wasabi avocado	
STEAMED RICE KIMCHI	6	SALMON SASHIMI GF house pickled daikon, burnt green chilli & shallot ponzu	19

## BANQUET 会席 \$49pp MIN 4 PEOPLE

OISHII! CABBAGE, EDAMAME, VEG OR PORK GYOZA, MISO EGGPLANT, YAKITORI CHICKEN, OKONOMIYAKI, SASHIMI

## PREMIUM BANQUET 高級宴会 \$69pp MIN 2 PEOPLE

OISHII CABBAGE VEG OR PORK GYOZA PORK BELLY
EDAMAME MISO EGG PLANT GRILLED WAGYU BEEF
SALMON & MARKET FISH SASHIMI YAKITORI CHICKEN & KARAAGE CHICKEN RICE & KIMCHI

## 10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

Please advise staff of any allergies, as all ingredients used in our dishes are not necessarily listed on the menu.

\*All dishes are cooked & prepared in a gluten environment. While we take all care, we can not prevent the risk of gluten cross contamination.

(GF) GLUTEN • (V) VEGETARIAN • (VG) VEGAN • (GFA) GLUTEN FREE AVAILABLE



IZAKAYA

MEANING: STAY, DRINK, PLACE



We have crafted this izakaya style menu to be enjoyed with friends and family and a fresh beer from the brewery upstairs.