TEISHOKU

A balanced & complete meal served on a single platter.

IT'S A PRICE FIX: \$65pp

Choose one item from the main or raw section, and we will fire them up. Price includes all items from the Teishoku below, and a Kanmi. Buy any additional main or raw for \$29 per plate.

TEISHOKU

Wasabi and edamame guacamole, furikake

Whipped gochujang spiced tofu, chilli crunch

Puffed sesame crackers, pink peppercorn togarashi

Salted plum and red bean dango

Cucumber and shiitake pickle, toasted sesame, organic tamari

Ssamjang glazed eggplant

Spinach and shimeji mushrooms, poached in yuzu agedashi

Ingredient Index

Need further clarification in regard to your allergies or simply wondering what ingredients are used in our dishes? Scan the QR code and find out:



MAIN

Free range chicken yakitori, Anglesea tare, pickled ginger (4)

Kangaroo tataki, ponzu, chilli crunch

Glazed pork belly chashu, pickled beansprouts, ume vinegar

Roasted duck breast, sansho pepper, teriyaki

Wagyu beef rib 6/7+, nori kosho, teppanyaki sauce Add other steak option (6)

Angus fillet MB 2+, nori kosho, teppanyaki sauce (6)

Softshell crab Ssam, toasted seaweed, mentaiko and gochugaru mayo (3)

Grilled maitake and shimofuri mushroom, black garlic and miso aioli, truffle

RAW

Hokkaido scallop carpaccio, finger lime, shellfish oil, caviar

Torched Dry aged Ora king salmon, kimchi and white soy dressing, nori jam, fennel and pickled ginger

Sesame crusted tuna tataki, yuzu ponzu, radish and cucumber salad

Pick any dish from the main or raw section, and one from the Teishoku menu. Served with steamed rice. Available 11:30pm-4pm.

Midday Nippon \$37

OTSUMAMI

Drinkina snacks

Edamame, sansho pepper dust	12
Tofu chips, gochujang aioli	12
Wasabi guacamole, togarashi rice cracker	18
Pork and kimchi gyoza, Korean dumpling sauce (4)	20
Kimchi fritters, takoyaki style (4)	20
Wagyu tartare tostadas, yuzu kosho aioli, seaweed salad (3)	2
Tuna tartare tostadas, white miso aioli, pickled shimeji (3)	2
Salmon tartare tostadas, togarashi aioli, kimchi (3)	2
Anglesea Sashimi platter (12) -Salmon, tuna, kingfish, scallop, fresh oyster	39

KANMI

Dessert (Ice Cream)

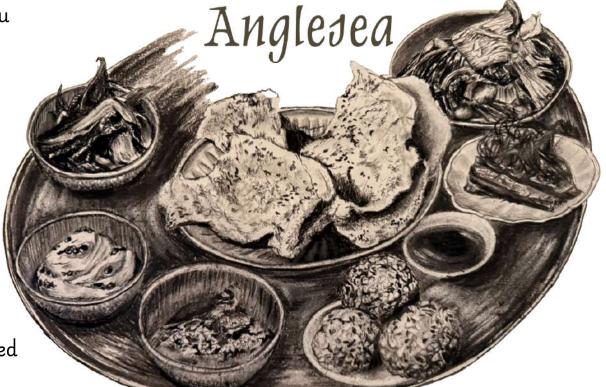
With popcorn clusters and miso caramel sauce	10
With matcha, sesame praline and black sesame maple	10
syrup	



Puffed sesame cracker

Wasabi and edamame guacamole, furikake

Spinach and shimeji mushrooms, poached in yuzu agedashi



Cucumber and shiitake pickle, toasted sesame, organic tamari

Whipped gochujang spiced tofu, chilli crunch

Salted plum and red bean dango

Ssamjung glazed eggplant