

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



Midday Nippon \$37

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

OTSUMAMI

Drinking 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)	21
Tuna tartare tostadas, white miso aioli, pickled shimeji (3)	21
Salmon tartare tostadas, togarashi aioli, kimchi (3)	21
Anglesea Sashimi platter (12)	39
-Salmon, tuna, kingfish, scallop, fresh oyster	

KANMI

Dessert (Ice Cream)

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

Anglesea

Puffed sesame cracker

Spinach and shimeji mushrooms,
poached in yuzu
agedashi

Wasabi and edamame guacamole,
furikake

Anglesea



Cucumber and shiitake
pickle, toasted sesame,
organic tamari

Whipped gochujang spiced
tofu, chilli crunch

Salted plum and red bean dango

Ssamjung glazed eggplant