

Puffed sesame cracker

Sauteed edamame

Cucumber and shiitake pickle
toasted sesame

Anglesea



Ssamjang glazed
eggplant

Tofu bites,
gochujang aioli

Salted plum and red bean dango

Wasabi and edamame guacamole,
furikake

** Example Plate Only

TEISHOKU

A balanced & complete meal served on a single platter.

IT'S A PRICE FIX: \$69pp

Choose one item from the main or raw section, and we will fire them up.

Price includes all items from the Teishoku menu, and a dezāto.

Buy any additional main or raw from \$30 per plate.

TEISHOKU

To start: Japanese mushroom consomme
Wasabi and edamame guacamole, furikake
Puffed sesame crackers, pink peppercorn togarashi
Salted plum and red bean dango
Cucumber and shiitake pickle, toasted sesame, organic tamari
Ssamjang glazed eggplant
Tofu bites, gochujang aioli
Sautéed edamame, sancho pepper dust

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:



Seafood Origin

A - Australian M - Mixed Origin I - International

MAIN

Korean fried chicken bossam, gem cos, kimchi, pickled mustard, ssamjang sauce
Kangaroo tataki, ponzu, chilli crunch
Glazed pork belly chashu, pickled beansprouts, ume vinegar
Roasted duck breast, sansho pepper, teriyaki
Japanese whisky cured Wagyu 9+ nigiri, yuzu kosho, soy +\$10
Angus fillet MB 2+, nori kosho, teppanyaki sauce
Soft-shell crab Ssam, toasted seaweed, mentaiko and gochugaru mayo (3) I
Grilled maitake and shimofuri mushroom, black garlic and miso aioli, truffle

RAW

Kingfish crudo, finger lime, shellfish oil, caviar M
Torched dry-aged Ōra King salmon, kimchi and white soy dressing, nori jam, fennel, pickled ginger A
Sesame crusted tuna tataki, yuzu ponzu, radish and cucumber salad A
Anglesea Sashimi platter (12) +\$10
- Salmon, tuna, kingfish, scallop M



Midday Nippon \$37

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

OTSUMAMI

Drinking Snacks

Edamame, sansho pepper dust 13
Tofu chips, gochujang aioli 13
Wasabi and edamame guacamole, furikake, togarashi rice cracker 19
House made pork and kimchi gyoza, Korean dumpling sauce (4) 20
Kimchi fritters, takoyaki style (4) 20
Wagyu tartare tostadas, yuzu kosho aioli, seaweed salad (3) 22
Tuna tartare tostadas, white miso aioli, pickled shimeji (3) A 22
Salmon tartare tostadas, togarashi aioli, kimchi (3) A 22

DEZĀTO

Dessert

Meiji Melty Kiss 10
bite sized cocoa dusted chocolate mousse, raspberry, cream

Anglesea