# Anglesea

Puffed sesame cracker

Sauteed edamame

Caramelised Sweetcorn, chilli-miso butter, mint & shiso



Tofu bites, gochujang aioli

English Spinach, roasted sesame dressing, chilli rayu

Salted plum and red bean dango

Wasabi and edamame guacamole, furikake

## 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*

** 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, raw or yakimono section, and we will fire them up.*
*Price includes all items from the Teishoku below, steamed rice, and a dezāto.*
*Buy any additional main, raw or yakimono from $30 per plate.*

### TEISHOKU

To start: Japanese mushroom consomme

Wasabi and edamame guacamole, furikake

Puffed sesame rice crackers, pink peppercorn togarashi

Salted plum and red bean dango

Caramelised sweetcorn, chilli-miso butter, mint & shiso

English spinach, roasted sesame dressing, chilli rayu

Tofu bites, gochujang aioli

Sauteed edamame, sansho pepper dust

### MAIN

Korean fried chicken bossam, gem cos, kimchi, pickled mustard, ssamjang sauce

Kangaroo tataki, ponzu, chilli crunch

Roasted duck breast, sansho pepper, teriyaki

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

## 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.*

### YAKIMONO

charred over Binchotan coals - available after 5pm

Coal-kissed chicken, roast bone tare, wasabi 200g

Angus fillet, teppanyaki tare, nori kosho 120g

Slow-cooked lamb rib, sansho & cumin crust, ponzu glaze160g

Wagyu oyster blade mb8/9, yuzu kosho, yakiniku tare 120g ...upgrade to 200g + $20

### 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

Japanese whisky cured Wagyu 9+ nigiri, yuzu kosho, soy +$10

Anglesea Sashimi platter (12) +$10
- Salmon, tuna, kingfish, scallop M

### 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