Puffed sesame cracker

Sauteed edamame

Caramelised Sweetcorn, chilli-miso butter, mint & shiso



English Spinach, roasted sesame dressing, chilli rayu

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 below, 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

Caramelised sweetcorn, chilli-miso butter, mint & shiso

English spinach, roasted sesame dressing, chilli rayu

Tofu bites, gochujang aioli

Sauteed 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

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.

MAIN

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

Kangaroo tataki, ponzu, chilli crunch

Glazed pork belly chashu, spicy miso and tonkatsu broth, pickle bean sprout, 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

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

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 dezāto.
Buy any additional main or raw from $29 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

Caramelised sweetcorn, chilli-miso butter, mint & shiso

English spinach, roasted sesame dressing, chilli rayu

Tofu bites, gochujang aioli

Sauteed 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:

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)

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

RAW

Kingfish crudo, finger lime, shellfish oil, caviar

Torched dry-aged Ōra King salmon, kimchi and white soy dressing, nori jam, fennel, pickled ginger

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

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

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	12
Tofu chips, gochujang aioli	12
Wasabi and edamame guacamole, furikake, 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

DEZĀTO
Dessert

Meiji Melty Kiss 10

bite sized cocoa dusted chocolate mousse, raspberry, cream

Anglesea