

## COLD STARTER

### RAW

- PACIFIC OYSTER (minimum 2 pieces) || *Bonito & soy based vinegar / red wine based vinegar (gf)* **(per piece) 4**
- KINGFISH CARPACCIO || *Thinly sliced kingfish topped with baby coriander, sesame seeds and white soy vinegar* **15**
- SALMON GRAVLAX || *Cured Tasmanian salmon with avocado mousse, basil oil and lotus root crisps (gf)* **17**
- TUNA TATAKI || *Sliced tuna with sesame in a blended dressing of soy, coriander, shallots, onion, and a hint of chili* **19**
- SASHIMI TARTARE || *Diced sashimi with barley-miso dressing, onion, coriander and dill on seaweed crackers* **20**
- BEEF CARPACCIO || *Thinly sliced MS7+ wagyu beef with seasonal fruits, quinoa, dressed with yuzu & pepper kosho* **23**

### SALAD

- HOUSE PICKLES || *Pickled vegetables with pink vinegar (v)* **6**
- GOMA-AE SALAD || *Blanched spinach with green beans and sesame dressing (v)* **9**
- GARDEN SALAD || *Avocado, tomato, cucumber and mixed-leaves with soy vinaigrette / yuzu vinaigrette (v)(gf)* **13**
- SASHIMI AEMONO SALAD || *Chef's selection of sashimi, kale, snow pea, capsicum with soy & wasabi dressing* **19**

## SUSHI BAR

SALMON, KINGFISH, SNAPPER || *Sushi (2 pieces) 7, Sashimi (3 pieces) 11*

TUNA, SCALLOP, SALMON BELLY || *Sushi (2 pieces) 8, Sashimi (3 pieces) 13*

SEA URCHIN || *Sushi (2 pieces) 12, Sashimi (3 pieces) 18*

SCAMPI || *Sushi (2 pieces) 16, Sashimi (3 pieces) 24*

EEL || *Sushi (2 pieces) 9*

SALMON ROE || *Sushi (2 pieces) 10*

STEAMED BLACK TIGER PRAWN || *Sushi (2 pieces) 10*

LOBSTER, ABALONE / SEAFOOD PLATTER || *Available only with reservations M.P / 299*

## OMAKASE

SUSHI || *Chef's selection 6 / 9 / 20 pieces 18 / 28 / 62*

SASHIMI || *Chef's selection 9 / 15 / 21 / 35 pieces 29 / 49 / 68 / 114*

## ROLL

VEGETARIAN || *Avocado, cucumber, carrot, snow pea sprouts and dried tofu (v) 13*

SALMON AND AVOCADO || *Fresh salmon, avocado, sesame seeds and mayo (gf) 15*

SPICY TUNA || *Raw tuna, cucumber, chili powder, sesame oil, tempura crisps 15*

TERIYAKI CHICKEN || *Teriyaki chicken, avocado, sweet soy, tartare sauce 17*

SOFT SHELL CRAB || *Deep-fried soft shell crab, cucumber, flying fish roe and mayo 17*

TEMPURA PRAWN || *Deep-fried prawn, cucumber, avocado, sweet soy, spicy mayo, and tempura crisps 18*

GRILLED SALMON || *Steamed prawn, avocado, seared salmon, onion, shallots, sweet soy and mayo 18*

SPANNER CRAB || *Steamed spanner crab mixed with mayo, avocado, flying fish roe 20*

MINI ROLL || *Salmon / Raw Tuna / Avocado / Cucumber (gf) 7 / 9 / 5 / 5*

## HOT STARTER

MISO SOUP || *Three different types of Japanese fermented beans, seaweed, shallots and tofu* 4

EDAMAME || *Plain soy beans with maldon salt / spicy soy beans with truffle oil (v)* 6 / 7

AGEDASHI TOFU || *Fried tofu in a soy based broth with bonito flakes (v)* 10

MISO EGGPLANT || *Roasted eggplant with sweet miso paste, aonori, sesame and sunflower seeds (v)* 12

CRISPY SQUID || *Fried squid with fresh chili and yuzu mayonnaise* 15

PRAWN AIOLI || *Deep fried black tiger prawns with mustard aioli, flying fish roe, fresh apple and cinnamon* 16

PANKO OYSTER || *Crumbed fried oyster with tartare sauce* 16

MISO SCALLOP || *Pan fried Japanese scallops with miso cream sauce, asparagus, salmon roe and tomatoes* 17

KARAAGE CHICKEN || *Chicken thigh fillet marinated in soy, ginger, garlic, fried and served with mayonnaise* 17

WAGYU GYOZA || *Made in-house, MS7+ wagyu beef, shallots, onion, coriander, pan fried and fresh leek* 17

SOFT SHELL CRAB || *Crispy soft shell crab served with red curry mayonnaise* 19

## TEMPURA

VEGETABLES (4 / 7 pieces) || *Assorted vegetables with salt and soy broth (v)* 12 / 19

BLACK TIGER PRAWN (3 pieces) || *Black tiger prawn with salt and soy broth* 21

CHEF'S SELECTION (6 pieces) || *Assorted vegetables, 2 pieces of black tiger prawn with salt and soy broth* 24

SEAFOOD (6 pieces) || *Assorted seafood served with salt and soy broth* 25

KING CRAB || *Freshly caught king crab served with yuzu & pepper kosho mayonnaise* 26

## CLASSICS

TERIYAKI CHICKEN || *Pan fried chicken thigh fillet with steamed vegetables* 25

TERIYAKI SALMON || *Pan fried tasmanian salmon fillet with steamed vegetables* 27

TWICE COOKED PORK BELLY || *Roasted pork belly with pineapple in honey soy marinade, served with chili miso* 27

SMOKED SALMON || *Tasmanian salmon fillet smoked in-house, served with spicy miso and steamed vegetables (gf)* 29

SPICY PORK RIBS || *500g slow cooked pork ribs with garlic soy and chili sauce* 35

BLACK COD || *Marinated in a subtle-sweet miso, grill-roasted and a side of steamed vegetables* 37

## ROBATA (CHARCOAL GRILL)

CHICKEN YAKITORI (minimum 2) || *Chicken thigh fillet skewer brushed with sweet soy sauce* 6

WAGYU BEEF KUSHIYAKI (minimum 2) || *Wagyu beef skewer brushed with sweet soy and chili flakes* 9

MISO PRAWN (minimum 3) || *Black tiger prawn with subtle sweet saikyo miso and guacamole* 9

LAMB CUTLETS (minimum 3) || *Mushroom soy marinated lamb cutlet and house pickles* 9

MS7+ WAGYU SIRLOIN || *200g wagyu beef, mashed potato, truss cherry tomato and steamed vegetables (gf)* 47

MS7+ WAGYU SCOTCH FILLET || *300g wagyu beef, mashed potato, truss cherry tomato and steamed vegetables (gf)* 69