

**DRINK WHILE YOU THINK**

ASAHI PONY 5% (180ML) | 7

MINI MARTINI #3 | 12

RED (SIGNATURE SHOT) | 11

**SNACKS & RAW**

EDAMAME Nori salt	10
SYDNEY ROCK OYSTERS Shiso mignonette	8ea
SMASHED CUCUMBERS Shichimi & sesame	11
SPICY TUNA TACO Aji amarillo, nori, chives	15ea
KINGFISH SASHIMI Kosho vinaigrette, finger lime, sapphire grapes	28
TOMATO & KOMBU TARTARE Tomato ponzu, wasabi snow	16
WAGYU TATAKI White anchovy, crispy eschallot, garlic oil, egg yolk	32
SASHIMI ON THE ROCKS Tuna, salmon, kingfish, Hokkaido scallop, soy, wasabi, ginger	65
TEMPURA ZUCCHINI FLOWER (2PC) Sweet and sour dashi	12
GRILLED ABROLHOS SCALLOP Kombu butter, lime	14ea
BANG BANG CHICKEN Sesame, chilli bean sauce	18

# REKŌDO

**DUMPLINGS & BAO**

PRAWN TOAST BAO Sesame, yuzu mayo	14 ea
MUSHROOM DUMPLINGS (4PC) Water chestnut, spinach, black vinegar	20
CHICKEN & PRAWN WONTON (4PC) Shandong dressing	24
CRISPY PORK BELLY BAOS (4PC) * Cashew hoisin, yuzu mustard, cabbage, pickles	28

**VEGGIES & SIDES**

CHARRED LEEK* Peas, macadamia gomme, wakame oil	26
CRISPY JAPANESE EGGPLANT Teriyaki caramel, coriander	20
BRUSSELS SPROUT SALAD Black garlic sauce, house togarashi	14
HOT CHIPS Nori salt	14
MIZUNA SALAD Radish, nori, ponzu	12
STEAMED RICE Ume	5

**SKEWERS**

SUGARLOAF Lime, miso tare	12 ea
YAKITORI CHICKEN Spring onion, shichimi	14 ea
WAGYU SKEWER Unagi sauce	15 ea
KING PRAWN Yuzu koshu glaze	15 ea

**MEAT & FISH**

GRILLED OCTOPUS Bonito vinegar, shallot, wakame	42
CRISPY SKIN BARRAMUNDI Dashi butter, seaweed & native succulents	45
CHARCOAL MARINATED WAGYU STEAK Wasabi, pickled ginger	46
GRILLED MARKET FISH Shiso chimichuri, red kosho	MP
DRY AGED DUCK Plum jus, umeboshi puree, shiso	68
400G 5+ WESTHOLM BONE IN SIRLOIN Sancho peppercorn sauce	95

**LEAVE IT TO US**

Short Play 75 | Long Play 95

\*Contains nuts

15% public holiday surcharge  
10% service charge applies for groups of 8 or more