

JOHNNIE WALKER

B-SIDE SESSIONS - \$95

EDAMAME

nori salt

SMASHED CUCUMBER

shichimi, sesame

KINGFISH SASHIMI

SAKURA PLUM VINAIGRETTE, BURNT ORANGE, FENNEL

BEEF TARTARE

whisky aged miso, smoked onion emulsion

BANG BANG CHICKEN

sesame, chilli bean sauce

TEMPURA ZUCCHINI FLOWER

Sweet and sour dashi

STEAMED MURRAY COD

whisky & ginger soy, shallot

KOSHIHIKARI STEAMED RICE

ume, arare

CHOCOLATE TRUFFLE

whiskey, orange

REKŌDO

JOHNNIE WALKER B-SIDE SESSIONS VEGAN MENU

EDAMAME

nori salt

SMASHED CUCUMBER

shichimi, sesame

TOMATO

kombu tartare, tomato ponzu, wasabi

SUGARLOAF SKEWER

lime, miso tare

MUSHROOM BAO

yuzu mustard, cabbage, pickle

TEMPURA ZUCCHINI FLOWER

Sweet and sour dashi

CHARRED LEEK

peas, macadamia goma, wakame oil

KOSHIHIKARI STEAMED RICE

ume, arare

CHOCOLATE TRUFFLE

whiskey, orange

REKŌDO