REKŌDO

RAW

SASHIMI ON THE ROCKS 68
tuna, salmon, kingfish,hokkaido
scallop, soy, wasabi, ginger LG, LD, M

SYDNEY ROCK OYSTERS 8ea
natural, shiso mignonette LG, LD, A

SMASHED CUCUMBER 11
ginger, chilli, sesame LG, LD, V, VG

SPICY TUNA TACO 15ea
aji amarillo, nori, chives LGO, LD, A

KINGFISH CRUDO CHEF'S PICK 28
plum vinaigrette, burnt orange, fennel LG, LD, A

WAGYU BEEF TATAKI 32
mb9+, mandarin ponzu, free range egg yolk LGO, LD

TOMATO KOMBU TARTARE 20
tomato ponzu, wasabi snow, sesame crisp LDO, V

SNACKS

EDAMAME 10
nori salt LG, LD, V, VG

GRILLED ABROLHOS SCALLOP 14ea
kombu butter, lime LGO, LDO, A

TEMPURA ZUCCHINI FLOWER (2PC) 12
sweet & sour dashi LGO, LD, V, VG

AGEDASHI TOFU (4PC) 18
dashi, katsuobushi, momiji oroshi LG, LD, VO, VGO

CRISPY FRIED CHILLI CHICKEN 24
gochujang maple glaze, miso mayo, sesame LG

SPLIT KING PRAWN (2PC) 36
rayu, sesame LG, LD, A

DRINK WHILE YOU THINK

KIRIN PONY 5% | 7
BABY TINI VODKA | 12
BABY TINI GIN | 10

DUMPLINGS & BAO

CRISPY PORK BELLY BAO (4PC) 36
cashew hoisin, yuzu mustard, cabbage, pickles LGO, LD

PRAWN TOAST BAO 14ea
yuzu mayo, sesame LD, I

MUSHROOM DUMPLINGS (4PC) 20
water chestnut, spinach, date, black vinegar LD, V, VG

CHICKEN & PRAWN WONTON (4PC) 24
shandong dressing LD, I

SIDES

BRUSSELS SPROUT SALAD 14
black garlic sauce, togarashi LD, LG, V, VG

BABY COS 14
whipped tofu, garlic seaweed furikake LG, LD, V, VG

SHOESTRING FRIES 12
bulldog bbq sauce LG, LD, V, VG

REKODO LOADED FRIES 17
bulldog bbq sauce, kewpie mayo, crispy shallot, spring onion LG, LD, V, VG

STEAMED RICE 5
koshihikari, ume, tsubu arare LG, LD, V, VG

SKEWERS

WAGYU SKEWER 15ea
unagi sauce LG, LD

SUGARLOAF SKEWER 12ea
lime, miso tare LG, LD, V, VG

CHICKEN SKEWER 14ea
teriyaki, spring onion, shichimi LG, LD

LARGE PLATES

400G BONE-IN SIRLOIN 99
mb5+, sansho peppercorn jus LGO, LDO

CHARCOAL MARINATED WAGYU STEAK 49
yakiniku, wasabi, pickled ginger LG, LD

14-DAY DRY AGED DUCK 68
soy jus, cumquat puree, blackberries, radicchio LD

CHAR-GRILLED OCTOPUS 46
smoked onion emulsion, wakame shallot relish LG, LD, A

CRISPY SKIN NANNYGAI 58
sake miso butter, fish roe, lobster head oil LG, LDO, A

GRILLED MARKET FISH MP
shiso chimichuri, red kosho LD, LG, I

CHARRED LEEK 26
peas, macadamia goma, wakame oil LG, LD, V, VG

LEAVE IT TO US

Short Play 79PP | Long Play 99PP

Vegan Short and Long Play available

SHARED MENU
min 2 people

Add-on Sake & Wine pairing

LG – Low Gluten | **LD** – Low Dairy | **V** – Vegetarian | **VG** – Vegan | **LGO** – Low Gluten Option | **LDO** – Low Dairy Option | **VO** - Vegetarian Option | **VGO** – Vegan Option
Seafood Origin: A - Australian | **I** - Imported | **M** - Mixed. Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens. 10% Sunday surcharge. 15% Public holiday surcharge. 6% service charge applies for groups of 8 or more. We promote the responsible service of alcohol. Drink responsibly.