SHORT PLAY

79 **PER PERSON**
SAKE & WINE PAIRING + 79.5PP

SHARED MENU

min 2 people

EDAMAME LG, LD, V, VG
Nori salt

SMASHED CUCUMBER LG, LD, V, VG
Schichimi, sesame

KINGFISH CRUDO A, LG, LD
sakura plum vinaigrette, burnt orange, fennel

Kirei Shuzo Mannen, Junmai Ginjo, Hiroshima JPN 22

WAGYU BEEF SKEWER LG, LD
Unagi sauce

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

TEMPURA ZUCCHINI FLOWER LGO, LD, V, VG
Sweet and sour dashi

Moriki Shuzo, Tae no Hana, Kimoto JPN 24

CHARCOAL MARINATED WAGYU STEAK LG, LD
Tasmanian wasabi, pickled ginger

KOSHIHIKARI STEAMED RICE LG, LD, V, VG
ume, arare

Voyager Estate Cabernet Sauvignon, Marg River WA 18.5

Yoshinagowa Yuzushu on the rocks 15

REKŌDO

RESTAURANT & VINYL BAR

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.

For groups of 8 guests or more, a 6% service charge is applicable.
10%Sunday surcharge & 15% Public holiday surcharge.

VEGAN SHORT PLAY

79 PER PERSON
SAKE & WINE PAIRING + 79.5PP

SHARED MENU
min 2 people

EDAMAME LG, LD, V, VG
nori salt

SMASHED CUCUMBER LG, LD, V, VG
Schichimi, sesame

TOMATO & KOMBU TARTARE LDO, V
tomato ponzu, wasabi

Kirei Shuzo Mannen, Junmai Ginjo, Hiroshima JPN 22

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

TEMPURA ZUCCHINI FLOWER LGO, LD, V, VG
Sweet and sour dashi

MUSHROOM BAO* LD, LGO, V, VG
Yuzu mustard, cabbage, pickles

Moriki Shuzo, Tae no Hana, Kimoto JPN 24

CHARRED LEEK *LG, LD, V, VG
peas, macadamia gomma, wakame relish

KOSHIHIKARI STEAMED RICE LG, LD, V, VG
ume, arare

Voyager Estate Cabernet Sauvignon, Marg River WA 18.5

Yoshinagowa Yuzushu on the rocks 15

REKŌDO

RESTAURANT & VINYL BAR

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10%Sunday surcharge & 15% Public holiday surcharge.

LONG PLAY

99 PER PERSON
SAKE & WINE PAIRING + 80.5PP

SHARED MENU
min 2 people

EDAMAME LG, LD, V, VG
nori salt

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

WAGYU TATAKI LGO, LD
MB9+, mandarin ponzu, free range egg yolk

Kirei Shuzo Mannen, Junmai Ginjo, Hiroshima JPN 22

YAKATORI CHICKEN SKEWER LG, LD
spring onion, schichimi

PORK BELLY BAO *LGO, LD
cashew hoisin, yuzu mustard, cabbage, pickles

Moriki Shuzo, Tae no Hana, Kimoto JPN 24

CHARCOAL MARINATED WAGYU STEAK LG, LD
Tasmanian wasabi, pickled ginger

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

KOSHIHIKARI STEAMED RICE LG, LD, V, VG
ume, arare

Voyager Estate Cabernet Sauvignon, Marg River WA 18.5

CHOCOLATE PISTACHIO TRUFFLE LGO, V
chocolate ganache, matcha & pistachio crumb

Hombu Shuzu Kokuto Umeshu, Ume, Brown sugar, honey 16

REKŌDO
RESTAURANT & VINYL BAR

*contains nuts
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10%Sunday surcharge & 15% Public holiday surcharge.

VEGAN LONG PLAY

99 PER PERSON
SAKE & WINE PAIRING + 79.5PP

SHARED MENU
min 2 people

EDAMAME LG, LD, V, VG
nori salt

SMASHED CUCUMBER LG, LD, V, VG
shichimi, sesame

TOMATO & KOMBU TARTARE LDO, V
tomato ponzu, wasabi

Kirei Shuzo Mannen, Junmai Ginjo, Hiroshima JPN 22

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

MUSHROOM BAO* LD, LGO, V, VG
Yuzu mustard, cabbage, pickles

Moriki Shuzo, Tae no Hana, Kimoto JPN 24

CHARRED LEEK *LG, LD, V, VG
peas, macadamia gomma, wakame oil

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

KOSHIHIKARI STEAMED RICE LG, LD, V, VG
ume, arare

Voyager Estate Cabernet Sauvignon, Marg River WA 18.5

WHITE PEACH SORBET LG, LDO, V
oolong tea jelly, peach jam

Yoshinagowa Yuzushu on the rocks 15

REKŌDO
RESTAURANT & VINYL BAR

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