

share

(served in pieces for easy sharing)

beef tataki

fresh vegetables wrapped in angus beef carpaccio drizzled with over-ripen nash pear & capsicum sauce (4pcs) 20

oxtail croquette

braised oxtail croquette, gorgonzola sauce with grated black olive deep fried thyme pickled carrot (4pcs) 18

korean ravioli

house made ravioli filled with slow cooked soy & garlic marinated pulled beef served in mushroom consommé (4pcs) 19

korean confit pork

re-interpreted korean pork belly dish slow cooked in buddhist herbs served with miso purée & pickled cabbage (4pcs) 24

b & b calamari

black ink tenderised calamari tempura & saffron aioli with pickled bean sprout
...don't judge the book by its cover!
(6pcs) 18

soft shell crab roll

soy marinated softshell crab tempura in californian roll streaked with honey roasted soy sauce (4pcs) 20

emperor's prawn

teppan grilled king prawn in open shell flame-torch grilled until melted 'lantern' sauce turns it burnt brown (2pcs) 21

oyster orientalé

fresh oyster saturated in ginger reduced ponzu juice topped with chopped chilli shallot & black caviar (4pcs) 14

main

(mostly served with vegetables)

angus steak

teppan grilled succulent angus beef steak marinated overnight in soy & pepper served with eggplant purée & truffle oil 35

imperial beef rib hot pot

slow cooked beef short rib marinated in chunky garlic sesame shallot caramelised onion reduction served in hot stone bowl 36

tom yum salmon

hand-filleted premium atlantic salmon teppan grilled served with tom yum inspired tangy & mildly spicy sauce 29

teriyaki chicken classic

thigh fillet brine tenderised overnight teppan grilled in classic teriyaki sauce junior meal (5 to 10yrs) 24

sides

edamame with sea salt (per bowl)	7
edamame with chilli & soy (per bowl)	9
kimchi - garlic & chilli cabbage	3
miso soup	3
steamed rice	3

dessert

sticky date pudding	
warm sticky date pudding drenched in melting caramel sauce served with classic vanilla ice cream on the side	16
chocolate mousse fondue	
belgium dark chocolate mousse drizzled with white chocolate sauce (chocolates by essence)	15

exquisite...

luscious...

tantalising...