

# FOOD

**we recommend choosing 3-4 per person**

## MEAT & FISH

	<b>prawn wonton</b>	<b>9</b>
	coriander & lemongrass w/ chilli sauce (4)	
gf	<b>dirty rice (staff favourite)</b>	<b>9</b>
	w/ shrimp, short rib, brisket, pork belly, chilli, coconut, katsuobushi and... rice	
gf	<b>24hr beef short rib kushiyaki</b>	<b>9</b>
	beef skewers w/togarashi (2)	
gf	<b>karaage fried chicken</b>	<b>10</b>
	w/ yuzu mayo	
gf	<b>grilled venison tataki</b>	<b>16</b>
	w/ beetroot & hispi cabbage	
	<b>venison bao bun</b>	<b>9</b>
	juniper & kombu braised venison neck	
	<b>prawn bao bun</b>	<b>9.5</b>
	nori tempura prawn, umaminaise	
gf	<b>braised pork belly</b>	<b>14</b>
	w/ char siu sauce & pickled bean sprouts	
gf	<b>cured trout</b>	<b>12</b>
	w/ radish, fennel & horseradish salad	
gf	<b>korean grilled monkfish</b>	<b>17</b>
	sweet & spicy w/ edamame & wakame salad	
gf	<b>xl orkney scallop</b>	<b>18</b>
	w/ miso butter & rainbow chard	

## VEGETABLES

	vg · gf	<b>fried taro root</b>	<b>8</b>
		w/ yuzu mayo	
	vg · gf	<b>charred corn ribs</b>	<b>8</b>
		w/ miso butter	
	vg · gf	<b>crispy potatoes</b>	<b>9</b>
		w/ umaminaise, tonkatsu sauce	
	ve · gf	<b>roasted aubergine</b>	<b>9</b>
		w/ miso & sesame	
	vg	<b>kimchi &amp; sweet potato gyoza</b>	<b>7</b>
		w/ chilli sauce (3)	
	vg · ve on request	<b>tempura cauliflower bao bun</b>	<b>8.5</b>
		w/ spicy korean sauce, pickled bean sprouts, baby gem, umami mayonnaise	
	ve · gf	<b>braised hispi cabbage</b>	<b>9</b>
		fermented black garlic & furikake	

## DESSERTS

	gf	<b>chocolate &amp; sesame parfait</b>	<b>8</b>
		w/ bergamot & almonds	
	gf	<b>soju &amp; vanilla poached nashi pear</b>	<b>8</b>
		w/ sea buckthorn & walnut	

vg · vegetarian gf · gluten free ve · vegan please inform staff of any allergies before placing your order