

FOR NOW

鱈 (toriaezu)

Natural oysters	(each) 4.5
Tempura oysters, sauce gribiche	(each) 5
House made kimchi	8

SOUP

羹 (sūpu)

Miso soup, silken tofu, wakame	6
"Silken tofu, also called 'soft' 'silk' of Japanese-style tofu."	
Asian mushroom soup, sesame, chill	12

RICE & WHEAT

糎 (kome to komugi)

Akita Komachi rice	5
"My home town of Akita produces some of the best quality rice."	
Mini Japanese curry & rice	10
Duck bao, spicy miso, negi	10

RAW

生 (namamono)

Tasmanian salmon, pickled fennel, radish	22
Scallops, coconut, black garlic, quinoa	22
Steak tartare, yuzu kosho, nori	24

FRIED

揚 (agemono)

Smoked potato croquette, paprika mayo	12
Pork katsu, gravy, cabbage	24
Prawn x Prawn, sweet chili mayo	22
Agedashi tofu, Asian mushrooms, ginger	15

STEAMED

蒸 (mushimono)

Seafood dumplings, XO sauce, shallot	18
Veggie dumplings, chilli, ponzu	15
Turnip cake, black bean, Asian greens	16

MEAT & SEAFOOD

肉 (niku to sakana)

Braised tofu, lotus root, nasu, sansho	24
Miso grilled black cod, pickled ginger	28
"Miso is a traditional Japanese seasoning made by fermenting soybeans."	
Pork belly, Master stock, mint salad	32
Shio Koji chicken, aji tama, shiso	30
Sher Wagyu scotch fillet MS 9+ (120g), black garlic, daikon oroshi, smoked soy	55

VEGETABLES

野菜 (yasai)

Seaweed salad, yuzu, ginger	13
Yasai Itame, garlic soy	10
Dengaku eggplant	12

DESSERT

デザート (dezâto)

Yuzu tart, yogurt, honeycomb	15
"Yuzu is a round, yellowish citrus fruit with a fragrant acidic juice, used chiefly as a flavouring."	
Chocolate fondant, sake, black sesame	15
Creme caramel, candied ginger, matcha	15
Roquefort, pear, sunflower seeds	13
Sakana's dessert for two	30
A special selection of desserts to share	

BANQUET 85 PP

Leave it to our chefs to feed you with a selection from our menu.