

Sakana

(EVENING MENU)

\$85 PP

Miso soup

Kadota farm fermented miso

Sashimi & nigiri

A selection of the freshest and highest quality sashimi

Yakitori

Free range pork belly & indented heads abalone glazed in teriyaki sauce served with rice, Kadota farm tsukemono, and our own young kimchi

Huon salmon

Cooked in kyenton olive oil until it reaches 39 degrees, daikon, ponzu, asparagus, salmon roe

Daylesford raised black angus

(supp full blood wagyu sirloin ms 9 \$25)

Medium rare, eggplant, salt bush

Chamomile infused apricot & white chocolate

Low and slow poached apricot, white chocolate Chantilly, yuzu jellies & Daintree vanilla meringue

Please note.

(if you have any dietary requirements please let us know upon booking)

Menu items may vary depending on seasonality, quality and the Kadota garden.

We use merchant facility that identifies each card type and charges an equal amount to what we are charged by the merchant facility provider.

%10 surcharge public holiday.

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Sakana

(LUNCH MENU)

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|-------------------------------------------------------------------|----|
| Puffed pork, sesame | 8 |
| Smoked eel croquette (3) | 12 |
| Sweet potato chips, yuzu, jalapeno (V) | 9 |
| Pork and salted cabbage dumplings, xo consommé, spring onion (3) | 12 |
| Edamame, sea salt (V) | 6 |
| Raw Board, please the board for items and pricing | |
| Shredded cabbage, Shiso, onion and katsobushi (can be V) | 8 |
| Classic Karaage, miso mayo | 13 |
| Calamari Karaage, Nori emulsion | 14 |
| Tempura, please see board for items and pricing | |
| Hibachi grilled quail, teriyaki, pickled grapes and shiso | 16 |
| Hibachi grilled shitake, tofu, kombu, ginger and chive (V) | 10 |
| 39 degree salmon, served with rice, pickles and furikake | 24 |
| Duck leg, fermented tofu sauce, lemon pressed and grilled cabbage | 26 |
| Elderflower and yuzu Kakigori (shaved ice) | 5 |
| Add vodka + 8 | |

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