

SUSHI BAR

Oysters (min 6) NATURAL/MARGARITA	4
Sushi Chef's Daily Selection	18
Salmon Sashimi Rose	19
Kingfish Sashimi Rose	20
Rose Petal dressing, finger lime	
3way Sashimi Coriander Salad	19
MJ Cali Roll	19
Blue Swimmer Crab, torched Salmon	
Surf & Turf Roll	21
King Prawn, Wagyu & Unagi sauce	
Spicy King Prawn & Avocado Roll	19.5
Bamboo charcoal Prawn Tempura	
Japanese Pickled Vegetable Roll	17
Salmon Belly Avocado Roll	22
Cucumber & Wasbi Cloud	
Spicy tuna poke (GF)	22
Crispy rice, Avocado, soy & yuzu	
MJ Sushi & Sashimi Platter	65

DUMPLINGS

King Prawn & XO Dumplings	4.8
Sake bubbles & ginger sauce	
Blue Swimmer Crab Dumplings	5.5
Sweet Plum & black pepper sauce	
Cali Wagyu Dumplings	4.8
Animal style cheeseburger	
Leek & Tofu Dumplings(VG)	4.8
Enoki Mushroom consomme, wakame oil	

SHARE PLATES

Ink Tempura Peppers Vinegar powder, nori mayo	16
Wagyu Beef Tataki(GF) Pickled Enoki Mushrooms, togarashi	18.5
Roast Pumpkin Katsuya Curry(VG) toasted buckwheat, nori chips	19.5
Beetroot & soy curd Poke Bowl(VG) smoked soy dressing, nori sprinkles	18
Crab & Uni Nachos (GF) 'Chipotle Queso' dashi chips	28
Crisp Pork Belly Salad (GF) Chicharrons, ginger caramel	21.5

LARGE PLATES

Crispy Flathead Wasabi mayo & nori crumble	25.5
Miso Salmon(GF) Ginger & dill sauce	29
spiced lamb shoulder 12hr braised, coriander, apple, dashi	29
Sweet braised shortrib (GF) Kelp caramel mustard, watercress	29
Cherry Blossom Roasted 1/2 Duck (GF) Soy & Sweet Plum sauce	42
Sliced Hopkins River Beef (GF) Wild Roasted Mushrooms & ume sauce	
200G	26
400G	46

ACCESSORIZE

Curly Fries kewpie mayo, unagi sauce	11
Asian Greens sweet soy & caesar dressing	12

Cali chopped Salad, green goddess
wasabi dressing 12

Sweet sticky glazed Shitaki Mushrooms 13

Salt & Vinegar Saltbush Chips (vg) 9

SWEETS

Peanut butter mocha

Strawberry & umi sauce, yuzu peel 7

Mango & burnt lychee sundae

Sake & sudachi crumble 18

Violet crumble

chocolate cremeux, violet ice-cream,
nitro honeycomb 19