



WELCOME TO MORRIS JONES CALIFORNIAN JAPANESE INSPIRED MENU

By Head Chef Antonio Covuccia

CHEF'S TASTING MENU (Min. 2 ppl)

Trust Me	69
I'm a Royal	89

SUSHI BAR

SUSHI CHEF'S DAILY SELECTION	18
MJ CALI ROLL	19
Blue swimmer crab, torched salmon	
SPICY KING PRAWN ROLL	19.5
Bamboo charcoal prawn tempura	
JAPANESE VEGETABLE ROLL (VG)	17
Tomato salsa, sweet potato crisps	
SALMON GHUNKAN (4 pieces)	12
Cheese curd, salmon caviar	
TRUFFLE WAGYU GHUNKAN (4 pieces)	12
Marinated egg yolk, truffle oil	
MJ SUSHI & SASHIMI PLATTER	69

RAW

OYSTERS (MIN 6)	4.5
NATURAL or MARGARITA granita	
KINGFISH SASHIMI ROSE	20
Rose petal dressing, finger lime	
CHERRYWOOD SMOKED SALMON	19
Black caviar, mikan dressing, honey pickled daikon	
CURED TUNA SASHIMI	21
Sweet soy, burnt cucumber, toasted sunflower seeds	
CARNE SALADA TARTARE	19
Pickled enoki, mizuna, togarashi	

DUMPLINGS (Min. of 3 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 consommé, wakame oil	

SMALL PLATES

CHARCOAL TEMPURA PEPPERS	16
Vinegar powder, nori mayo	
JAPANESE SCALLOPS	21
Pipis, celeriac purée, shiro dashi broth	
BURNT MISO CARROT SALAD (VG)	18
Salted hazelnuts, edamame, nori chips	
CRAB & UNI NACHOS (GF)	28
'Chipotle queso', dashi chips	

LARGE PLATES

ROASTED CELERIAC (VG)	26
Malt glaze, cauliflower purée & cashew cream	
CRISPY SKIN PORK BELLY (GF)	29
Confit shiitake, wasabi crackling, smoked dashi	
WILD BARRAMUNDI	31
Asparagus, quinoa crackers, bloody mary consommé	
ROASTED DUCK BREAST (GF)	34
Red beets, foie gras jus	
RANGERS VALLEY WAGYU BEEF (GF)	38
Rump cap, glazed potatoes, burnt radish, ume sauce	

SIDES

CURLY FRIES, kewpie mayo, unagi sauce	11
CHARRED BROCCOLINI, cashew cream	12
QUINOA SALAD, pickled daikon, tarragon	12
SHIITAKE MUSHROOMS & BOK CHOY	12



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DESSERT

NITRO VIOLET CRUMBLE (GF)	19
Chocolate crèmeux, violet ice cream, nitro honeycomb	
RASPBERRY SPRITZ (VG)	19
Marshmallow raspberry sorbet, orange and thyme foam, almond nougatine	
BLACK SESAME	19
Black sesame sponge, roasted white chocolate and passionfruit sorbet	

SIGNATURE COCKTAILS

WHITE CHOCOLATE PASSIONFRUIT MARTINI	22
Vanilla vodka, passionfruit purée, white chocolate Monin, pink grapefruit.	
YUZU PINA COLADA	21
Vodka, coconut cream, pineapple juice, yuzushu	
CALI DESERT FIRE	21
Okar, mezcal, lime juice, sugar	
SLAP & TICKLE	21
Yellow Chartreuse, Licor 43, lime juice, mint	
NAKATOMI OLD FASHIONED	22
Japanese whisky, kurusato syrup, walnut bitter	
JALAPENO SLIPPER	20
Jalapeno gin, St Germain, cucumber water, lemon juice, yuzu juice	
COCOLUXE	20
Gin, Frangelico, white chocolate Monin, lemon juice	
MJ ESPRESSO MARTINI	20
Vodka, Kahlua, little drippa coffee	
SALTED CARAMEL ESPRESSO MARTINI	20
Vodka, Kahlua, little drippa coffee, salted caramel sauce	

PREMIUM WINE SELECTION

NV VEUVE CLICQUOT, CHAMPAGNE BRUT (FR)	22
[Full-bodied character and dry profile, combined notes of grapefruit and cream with toasty finish]	
2016 PATRICK PIUZE 'COTEAU DE FONTENAY' CHABLIS, BURGUNDY (FR)	22
[Layers of honey, lemon, lime, stone fruits, fuji apples, with a long lush finish]	
2016 ISOLE E OLENA CHIANTI CLASSICO, TUSCANY (IT)	22
[Grenat, sous-bois notes, wide with beautiful tannins and long subtle finish - full bodied]	
2014 TORBRECK 'THE STRUIE' SHIRAZ, BAROSSA VALLEY (AUS)	22
[Indulgent layers of dark chocolate, plum, black olive, lavender and plush cherry. med - full bodied]	

KEEP UP

TUESDAY MYSTERY BOX, 4 COURSE SET MENU
\$45 per person
Join us as our chefs push the culinary boundaries and go all experimental in the kitchen

HAPPY HOUR, 4PM-7PM EVERYDAY
\$2 Oysters
\$12 Espresso martini, frozen margarita & cocktail of the day
\$6 House wines and Blue Moon schooner

SUNDAY ACOUSTIC SESSION

All day
\$12 Espresso martini
\$12 Cocoluxe
\$12 Bloody mary



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WINE BY THE GLASS

ASK FOR OUR FULL WINE SELECTION

WHITE

2014	POST CARD, KING VALLEY (VIC)	10.5
2016	WHITE SHEEP SAUVIGNON BLANC, MARLBOROUGH (NZ)	10.5
2014	NAUTILUS SAUVIGNON BLANC, MARLBOROUGH (NZ)	13
2015	WEST CAPE RIESLING, GREAT SOUTHERN (WA)	11.5
2016	BROKENWOOD PINOT GRIS, BEECHWORTH (VIC)	13
2015	CAPE MENTELLE 'BROOKS' CHARDONNAY, MARGARET RIVER (WA)	13
2016	GIRLAN 'PLATTENRIEGL' PINOT BIANCO, SÜRDITOL - ALTO ADIGE (IT)	16

ROSE

2015	BEAUTIFUL MYSTERY ROSÉ, KING VALLEY (VIC)	12
2015	CHATEAU CLARETTES ROSÉ, PROVENCE (FR),	14

BEERS

BOTTLE ME

PERONI 'NASTRO AZZURRO' (ITALY)	10
CORONA EXTRA (MEXICO)	10
KIRIN APPLE CIDER (JAPAN)	12
JAMES BOAG'S PREMIUM (TAS)	10
JAMES BOAG'S LIGHT (TAS)	8
LITTLE CREATURES PALE ALE (VIC)	9.5
WHITE RABBIT DARK ALE (VIC)	10
NAPOLEONE & CO APPLE CIDER (VIC)	11
COLDSTREAM APPLCE CIDER (VIC)	10

SPARKLING WINE

NU	VILLA SANDI 'IL FRESCO' PROSECCO, TREVISO (IT)	11.5
NU	ANGAS BRUT PREMIUM CUVEE, ADELAIDE HILLS (SA)	10
NU	CHANDON SPARKLING BRUT, YARRA VALLEY (VIC)	12.5

RED

2016	TWO CLOWNS PINOT NOIR, YARRA VALLEY (VIC)	12
2014	GRASSHOPPER ROCK PINOT NOIR, CENTRAL OTAGO (NZ)	16
2015	VASSE FELIX CABERNET SAUVIGNON, MARGARET RIVER (WA)	15
2015	SILENCE OF THE LAMBS SHIRAZ, HEATHCOTE (VIC)	11.5
2016	KAY BROTHERS 'HILLSIDE' SHIRAZ, MCLAREN VALE (SA)	18

ON TAP

FURPHY (VIC)	9.5
BLUE MOON (USA)	10
KIRIN (JAPAN)	11
JAMES SQUIRE APPLE CIDER (TAS)	10.5
JAMES SQUIRE 150 LASHES PALE ALE	10