



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 (GF) 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 (GF) 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

SIDES

CURLY FRIES, kewpie mayo, unagi sauce 11

CHARRED BROCCOLINI, cashew cream 12

QUINOA SALAD, pickled daikon, tarragon 12

SHIITAKE MUSHROOMS & BOK CHOY 12

DESSERT

NITRO VIOLET CRUMBLE (GF) 19
Chocolate crémeux, violet ice cream, nitro honeycomb

RASPBERRY SPRITZ (VG) 19
Marshmallow raspberry sorbet, orange and thyme foam, almond nougatinae

BLACK SESAME 19
Black sesame sponge, roasted white chocolate passionfruit sorbet



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SIGNATURE COCKTAILS

WHITE CHOCOLATE PASSIONFRUIT MARTINI	22
Vanilla vodka, passionfruit purée, white chocolate, 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, lemon juice	
MJ ESPRESSO MARTINI	20
Vodka, Kahlua, little drippa coffee	
SALTED CARAMEL ESPRESSO MARTINI	20
Vodka, Kahlua, little drippa coffee, salted caramel sauce	

KOMBUCHA COCKTAILS

K-MOJITO	20
Havana 3 rum, lemon lime & mint Kombucha	
VANILLA K-MULE	20
Vanilla vodka, ginger & lemon Kombucha	
CHERRY K-BLOSSOM	20
Vanilla vodka, strawberry puree, agave, cherry plum Kombucha	
STRAWBERRY K-GIN	22
Beefeater pink gin, raspberry & lemonade Kombucha	

MJ SPRITZ

PINKSTER	16
Gin, raspberries, prosecco	
PAMPELLO	16
Pink grapefruit liqueur, prosecco	
SOLERNO	17
Blood orange liqueur, prosecco	

PREMIUM WINE SELECTION

NU	VEUVE CLICQUOT, CHAMPAGNE	22
BRUT (FR)		
[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]		
2015	ISOLE E OLENA CHIANTI CLASSICO, TUSCANY (IT)	22
[Grenat, sous-bois notes, wide with beautiful tannins and long subtle finish - full bodied]		
2017	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

WEDNESDAY DATE NIGHT DUMPLINGS
\$2 Dumplings, every wednesday from 4pm until close

THURSDAYS ROSÉ
\$3 glass of rosé, every thursday from 4pm until 10pm

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

SIP & SUSHI, SATURDAYS AND SUNDAYS
All you can eat and drink
\$59 pp unlimited sip & sushi
\$35 pp unlimited sushi
\$45 pp unlimited sipping
From 12pm to 5pm finish



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WINE BY THE GLASS

ASK FOR OUR FULL WINE SELECTION

WHITE

2017	POST CARD, KING VALLEY (VIC)	10.5
2016	WHITE SHEEP SAUVIGNON BLANC, MARLBOROUGH (NZ)	10.5
2017	NAUTILUS SAUVIGNON BLANC, MARLBOROUGH (NZ)	13
2017	WEST CAPE RIESLING, GREAT SOUTHERN (WA)	11.5
2017	BROKENWOOD PINOT GRIS, BEECHWORTH (VIC)	13
2016	CAPE MENTELLE 'BROOKS' CHARDONNAY, MARGARET RIVER (WA)	13

ROSE

2018	BEAUTIFUL MYSTERY ROSÉ, KING VALLEY (VIC)	12
2017	CHATEAU CLARETTES ROSÉ, PROVENCE (FR),	14

BEERS

BOTTLE ME

PERONI 'NASTRO AZZURRO' (ITALY)	10
CORONA EXTRA (MEXICO)	10
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
COLDSTREAM APPLE CIDER (VIC)	10

RED

2016	TWO CLOWNS PINOT NOIR, YARRA VALLEY (VIC)	12
2016	GRASSHOPPER ROCK PINOT NOIR, CENTRAL OTAGO (NZ)	16
2015	VASSE FELIX CABERNET SAUVIGNON, MARGARET RIVER (WA)	15
2016	SILENCE OF THE LAMBS SHIRAZ, HEATHCOTE (VIC)	11.5
2016	CAPE MENTELLE 'TRINDERS' CABERNET MERLOT, MARGARET RIVER (WA)	14

SPARKLING WINE

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

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

Please note, surcharge fees apply Mastercard, VISA 1%, AMEX 1.6%