



# WELCOME TO MORRIS JONES CALIFORNIAN JAPANESE INSPIRED MENU

By Head Chef Thiago Miranda

## 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. 3 of each 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 LEG (GF) 29  
Red beets, foie gras jus

RANGERS VALLEY WAGYU BEEF (GF) 38  
Rump cap, glazed potato, burnt radish

GLAZED SHORT RIB (GF) 38  
12HR Braised, Tempura crunch, wasabi leaves, mash

### SIDES

WAFFLE 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, Passoa, 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	
SALTED CARAMEL ESPRESSO MARTINI	20
Vodka, Kahlua, little drippa coffee, salted caramel sauce	

## MJ SPRITZ

APEROL SPRITZ	16
Aperol, orange, prosecco, soda	
PINKSTER	16
Gin, raspberries, mint, prosecco, soda	
PAMPELLO	16
Pink grapefruit liqueur, pink grapefruit, prosecco, soda	
SOLERNO	17
Blood orange liqueur, pink grapefruit, Chandon S, soda	

## 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 \$2 DATE NIGHT DUMPLINGS
\$2 Dumplings, every Wednesday from 4pm until close
THURSDAYS \$3 ROSÉ
\$3 glass of Beautiful Mystery Rosé from King Valley, 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
Sat 12pm to 5pm
Sun 12pm to 8pm



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## WINE BY THE GLASS

ASK FOR OUR FULL WINE SELECTION

### WHITE

2014	POST CARD PINOT GRIGIO, 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

2017	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
2016	VASSE FELIX CABERNET SAUVIGNON, MARGARET RIVER (WA)	15
2017	SILENCE OF THE LAMBS SHIRAZ, HEATHCOTE (VIC)	11.5

### 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%