



A La Carte

CALIFORNIAN-JAPANESE INSPIRED CUISINE



SMALL PLATES

APPELLATION OYSTERS (MIN 6), 4.5 (EA)

MJ CALI ROLL (GF), 19

BLUE SWIMMER CRAB, TORCHED SALMON

SPICY KING PRAWN ROLL, 19

BAMBOO CHARCOAL TEMPURA PRAWN

AVOCADO & CUCUMBER ROLL (V), 16

RED PEPPER SALSA

KINGFISH SASHIMI ROSE (GF, DF), 16

ROSE PETAL DRESSING, FINGER LIME

MORETON BAY BUG (GF, DF), 26

FERMENTED CHILLI, PICKLED VEGETABLES, DASHI CHIPS

CHARCOAL TEMPURA PEPPERS, 14

VINEGAR POWDER, NORI. MAYO

MJ. SUSHI & SASHIMI PLATTER, 69

DUMPLINGS (MIN. OF 4 DUMPLINGS)

CALI WAGYU DUMPLINGS, 4.5 (EA)

ANIMAL STYLE CHEESEBURGER

KING PRAWN & XO DUMPLINGS, 4.5 (EA)

SAKE BUBBLES, GINGER SAUCE

LEEK & TOFU DUMPLINGS (V), 4 (EA)

ENOKI MUSHROOM CONSOMMÉ, WAKAME OIL



LARGE PLATES

PORK BELLY (GF, DF), 30

CONFIT SHIITAKE, WASABI CRACKLING, SMOKED DASHI

ORA KING SALMON (GF), 32

ASPARAGUS, BONITO & CUCUMBER DRESSING,
AVOCADO & HORSERADISH CREAM

EYE FILLET (GF), 36

WHITE. ONION PUREE, TURNIP, SUNFLOWER SEEDS & MOUNTAIN PEPPER
SAUCE

MISO ROASTED CAULIFLOWER (VG), 28

SESAME DAIKON NOODLES, GINGER & WAKAME DRESSING

SIDES

CHARRED BROCCOLINI (V), 12

CASHEW CREAM, PUFFED WILD RICE

WAFFLE FRIES (VG), 11

KEWPIE MAYO, UNAGI SAUCE

SHAVED CABBAGE (GF,V), 11

YUZU & HONEY DRESSING, SOY ROASTED MACADAMIA

DESSERT

NITRO VIOLET CRUMBLE (GF), 16

CHOCOLATE CRÉMEUX, VIOLET ICE CREAM, NITRO HONEYCOMB