



Supper Menu



A REFINED SELECTION OF MORRIS
JONES' 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

WAFFLE FRIES, 11

KEWPIE MAYO, UNAGI SAUCE

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

MISO ROASTED CAULIFLOWER (VG), 28

SESAME DAIKON NOODLES, GINGER & WAKAME DRESSING

DESSERT

NITRO VIOLET CRUMBLE (GF), 16

CHOCOLATE CRÉMEUX, VIOLET ICE CREAM, NITRO HONEYCOMB