



## RAW

- Tomato Ohitashi**, mung bean jelly, yuzu goma, rayu **vg,n** 16  
**Kombu Cured King Fish**, shiso vinegar ponzu, umeboshi, cucumber **df,gf** 26  
**Hokkaido Scallop**, tosazu, shiitake, finger lime, ginger oil **df,gf** 9ea  
**Sydney Rock Oyster**, chiu chow dressing, calamansi **gf,df,n** 5.5ea

## SMALL

- Ddukbokki**, crushed peanut, chilli hoisin **gf,df,n** 12  
**Seafood Wonton**, tomato dashi, coriander, oxalis **df,n** 16  
**Scallion & Ramen Egg Bread**, taro, sour onion cream **v** 9ea  
**Chicken Wing Gyoza (2)**, mushroom rice, black garlic aioli, thai basil **gf,df** 18  
**Tempura Cauliflower**, black bean & yuzu sauce, garlic, herbs **v** 18  
**Pork Bao**, black garlic chinkiang, charred pineapple salsa, herbs **df** 9ea  
**Grilled Octopus**, house shacha vinaigrette, guanciale, green tomato, dill **df,n** 29  
**Grilled King Prawns**, cantonese curry butter, crumbed bread, lime **n,gf** 36

## TO SHARE

- Umami Fried Rice**, nori, enoki, eggs, herbs **df,n,v** 17  
**Grilled Lamb Ribs**, cumin spices, apricots, Asian chimichurri **df,n** 38  
**King Crab Udon**, miso garlic butter, yolk, ikura, nori, chives 32  
**Eggplant Dengaku**, black sesame miso, whipped tofu, spicy chickpeas **vg,n** 24  
**Wagyu Flank**, soy tare, salty black beans & pepper sauce, shiso **df,gf** 60  
**Steam Market Fish**, shiitake xo, clams, preserved radish, soy **df** m/p  
**Roasted Chicken**, egg sauce, burn honey tare, kimchi & lime **df,n** 35

## SIDE

- Steam Greens**, garlic, soy **vg,gf** 14  
**Fries**, spicy salt, chilli, pickled mustard green **vg** 11  
**Steam Rice** **vg,gf** 5

## SWEET

- Tokyo Cheesecake**, denago, kinako & sea salt cheese cream **v** 16  
**Earl Gray Crème Caramel**, black sesame chiffon, whipped cream **v** 16  
**Lychee Granital**, Jasmine tea ice cream, umeshu jelly, honey, yuzu curd **v,gf** 16

*df* dairy free | *gf* gluten free | *v* vegetarian | *vg* vegan | *n* contains nuts  
15% surcharge applies on public holidays. Credit card surcharges apply.

# JACARANDA

# J A C C A R A N D A

## RAW

**Tomato Ohitashi** 16  
mung bean jelly, yuzu goma, rayu *vg,n*

**Kombu Cured King Fish** 26  
shiso vinegar ponzu, umeboshi, cucumber *df,gf*

**Hokkaido Scallop** 9ea  
tosazu, shiitake, finger lime, ginger oil *df,gf*

**Sydney Rock Oyster** 5.5ea  
chiu chow dressing, calamansi *gf,df,n*

## SMALL

**Ddukbokki** 12  
crushed peanut, chilli hoisin *gf,df,n*

**Seafood Wonton** 16  
tomato dashi, coriander, oxalis *df,n*

**Scallion & Ramen Egg Bread** 9ea  
taro, sour onion cream *v*

**Chicken Wing Gyoza** (2) 18  
mushroom rice, black garlic aioli, thai basil *gf,df*

**Tempura Cauliflower** 18  
black bean & yuzu sauce, garlic, herbs *v*

**Pork Bao** 9ea  
black garlic chinkiang, charred pineapple salsa, herbs *df*

**Grilled Octopus** 29  
house shacha vinaigrette, guanciale, green tomato, dill *df,n*

**Grilled King Prawns** 36  
cantonese curry butter, crumbed bread, lime *n,gf*

## TO SHARE

**Umami Fried Rice** 17  
nori, enoki, eggs, herbs *df,n,v*

**Grilled Lamb Ribs** 38  
cumin spices, apricots, Asian chimichurri *df,n*

**King Crab Udon** 32  
miso garlic butter, yolk, ikura, nori, chives

**Eggplant Dengaku** 24  
black sesame miso, whipped tofu, spicy chickpeas *vg,n*

**Wagyu Flank** 60  
soy tare, salty black beans & pepper sauce, shiso *df,gf*

**Steam Market Fish** m/p  
shiitake xo, clams, preserved radish, soy *df*

**Roasted Chicken** 35  
egg sauce, burn honey tare, kimchi & lime *df,n*

## SIDE

**Steam Greens** 14  
garlic, soy *vg,gf*

**Fries** 11  
spicy salt, chilli, pickled mustard green *vg*

**Steam Rice** 5  
*vg,gf*

## SWEET

**Tokyo Cheesecake** 16  
dengo, kinako & sea salt cheese cream *v*

**Earl Gray Crème Caramel** 16  
black sesame chiffon, whipped cream *v*

**Lychee Granital** 16  
Jasmine tea ice cream, umeshu jelly, honey, yuzu curd *v,gf*

*df* dairy free | *gf* gluten free | *v* vegetarian  
*vg* vegan | *n* contains nuts  
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