

sushi bar

	nigiri 2p	sashimi 4p
tuna akami	12	22
saikou salmon shake	10	18
salmon belly shake toro	12	24
kingfish hamachi	12	20
eel unagi	10	-
prawn ebi	14	24
snapper tai	10	18
salmon roe ikura	14	22
scallop hotate	12	34
flying fish roe tobiko	7	-
omelette tamago	6	10

sashimi combo | chefs selection of sashimi (18 pieces) 49

sushi set | chef's selection of nigiri (10 pieces) | tamago | classic thin roll (6 pieces) | miso soup 49

sashimi appetiser | chefs selection of sashimi (8 pieces) 22

shima wasabi | grated to order 5

sushi rolls

seared salmon | cream cheese | pickled daikon | baby cos 18

kingfish double crunch | jalapeño mayonnaise | coriander | cucumber | tempura crunch | sweet soy | spicy masago 19

spicy tuna | togarashi | tempura crunch | chilli & sesame oil 19

spider maki | fried soft shell crab | cucumber | spicy tobiko | chives 20

popcorn roll | tempura shrimp | spicy mayonnaise | cucumber | tobiko | avocado 21

spanner crab | cucumber | tobiko | avocado 23

nixon | grilled eel | cream cheese | cucumber | tempura crunch | jalapeño mayonnaise | avocado 24

s express | tempura scallops | jalapeno mayonnaise | cucumber | seared salmon | witlof | unagi sauce 24

vegetable roll | braised eggplant tempura | pickled radish | shiitake 16

patrons with food allergies or dietary requirements,
please inform your waiter prior to ordering.
menu items may contain traces of nuts | menu items are subject to availability

all credit card transactions incur a processing fee of 1.0% to 1.5%
all debit cards incur a processing fee of 0.5% to 1.0%
a 10% service charge applies to all groups of 10+ | a 15% surcharge applies on all public holidays

set menus

chef's omakase

4 course | 59pp

7 course | 119pp

beverage matching available at an additional price

chef's new classics

nori crisps | hiramasa kingfish

grass fed beef tataki | popcorn shrimp

salmon hobayaki

cape grim short rib bo ssam | miso soup

tofu cheesecake

upgrade to a dragon egg for an additional \$15pp

min 2 people | 98pp

lunch bento box 49

set menus must be ordered for the whole table.

set menus last orders:

lunch | 1.30pm

dinner | 9.30pm

cold starters

nori crisps | tuna | kingfish | togarashi | sesame dressing 12

white-soy snapper | radish | baby chives | truffle & white soy dressing 23

hiramasa kingfish | lime & jalapeño kosho | coriander infused ponzu 23

tuna ceviche | sweet potato | charred corn | jalapeño | spicy lemon dressing 28

oysters | wakame dressing | spicy ponzu | shiso salsa 33

new style sashimi | salmon | snapper | scallop | hot sesame oil | ponzu 38

grass fed beef tataki | tomato | garlic chips | ginger soy dressing 29

mushroom ceviche | shiitake | king brown | capsicum | jalapeño dressing 18

hot starters

miso soup | aburage | spring onion | wakame | sansho pepper 6

edamame | soy beans | nori salt 9

nasu miso | grilled eggplant | den miso | coriander | chilli threads 16

agedashi tofu | shimeji mushroom | ginger | daikon sprout 14

vegetable tempura | tentsuyu dipping sauce 18

grilled mussels | miso cream | yuzu juice | panko crumb 15

shumai | steamed prawn dumplings | spicy ponzu 21

popcorn shrimp | yuzu | chilli mayonnaise 26

chicken karaage | spicy miso | sour wasabi dip 17

grilled shiokoji chicken | yuzu kosho | ponzu | jalapeño daikon | crispy onion 24

spicy pork gyoza | pickled cabbage 25

mains

mushroom hot pot | assorted mushrooms | tofu | shiitake broth 26

'glacier 51' toothfish tempura | jalapeño salsa | chilli mayonnaise 32

scampi tempura | amazu ponzu | red onion | jalapeño 38

miso glazed 'glacier 51' toothfish | den miso | pickled daikon 58

buta no kakuni | braised pork belly | onsen egg | hot mustard 28

crispy skin chicken | moromiyaki | lemon teriyaki 34

teriyaki lamb chop | basil miso | rosemary dengaku 38

pan seared duck breast | crispy onion | sansho pepper soy 39

cape grim short rib bo ssam | baby gem | pickles | tabayan sauce | confit garlic 46

pork spare ribs | maple soy glaze 46

200g tajima wagyu strip loin | crispy potato | yakiniku tare | ponzu 75

sides

corn | chives | kombu butter 10

house salad | radicchio | gem | tomato | wafu dressing 14

seaweed salad | assorted seaweed | ginger dressing | ginger chips 14

broccolini | tare | dancing bonito 14

tomato salad | tofu | cucumber | baby shiso | basil miso 15

wasabi & pepper vegetables | shiitake | asparagus | baby corn | bok choy 16

EARN & USE QANTAS POINTS



USE POINTS: For every 4000 points used, you will enjoy \$20 off your bill

USE POINTS: Earn 2 points for every \$1 spent

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