

MENU

2 COURSE \$48 | 3 COURSE \$58

ENTRÉE

Dragon rice balls, mushrooms, kabayaki sauce, chipotle, nori, sesame *(v, gf)*

Yakitori chicken, soy braised daikon, pickled ginger,
sweet soy, toasted pepitas *(gf, df)*

Mirin poached prawn salad, avocado, wakame, edamame,
eschalots, yuzu & miso dressing, spring roll pastry *(df)*

Yuzu cured beetroot, pickled grapes, house ricotta tofu *(ve, df, gf)*

Seared scallops, japanese savoury custard, salmon roe, broccoli crumbs

MAIN

Braised free range pork belly, cauliflower puree,
fried brussels sprouts, soybeans *(gf)*

Satay crusted snapper fillet, laksa broth, bok choy,
tofu, banh hoi noodles *(gf, df)*

Braised lamb “katsu style”, miso, eggplant puree, kim chi,
wasabi mayo, togarashi *(df)*

Crispy rice cake, shiitake mushroom ragu, edamame, enoki,
braised daikon, pickled cucumber *(ve, df, gf)*

Miso & maple glazed chicken maryland, spicy Korean rice cake gratin,
soft leeks, gruyere *(gf)*

SIDE

Shredded cabbage salad, goma dressing, toasted seaweed *(ve, gf, df)* \$10

Togarashi salted fries, spicy mayo *(gf, df)* \$10

Steamed pandan scented rice, seaweed & sesame ‘furikake’ *(gf, df, ve)* \$5

DESSERT

Matcha green tea-ramisu *(v)*

Banana & jackfruit spring rolls, coconut & lime sorbet,
caramel & candied cornflakes *(ve, df)*

WALSH
BAY
KITCHEN

GLOSSARY

DAIKON

White radish that is native to Asia

ENOKI

Is a long skinny mushroom

FURIKAKE

Japanese seasoning typically made with toasted sesame seeds, nori, salt, sugar.

GOMA DRESSING

Toasted sesame seed dressing

GRATIN

A dish that is topped with cheese, then heated in the oven or under the grill until brown and crisp

JACKFRUIT

A species of tree in the fig, mulberry, and breadfruit family (Moraceae)

KABAYAKI

Combination of soy sauce and mirin (a sweet Japanese rice wine) sweetened with sugar.

KATSU STYLE

Japanese style deep fried with panko breadcrumb

KIM CHI

Traditional Korean side dish of salted and fermented vegetables

NORI

Dried edible seaweed

PANDAN

Is an aromatic herb that is precious for its sweet and versatile floral fragrance

PEPITAS

Another word for pumpkin seeds

TOGARASHI

Japanese spice & pepper blend containing seven ingredients

WAKAME

Type of edible seaweed

YAKITORI

Japanese type of skewered chicken

YUZU

Japanese citrus fruit