

MENU

2 COURSE \$59 | 3 COURSE \$72

ENTRÉE

- Shiitake mushroom gyoza, white bean and miso purée, Japanese bbq sauce, furikake *(df, v)*
- K-fried chicken, apple kim chi, house pickles, soy, honey and sriracha sauce *(df)*
- King fish sashimi, green tabasco jelly, purple basil, ponzu, pickled edamame, crème fraiche *(gf)*
- Roasted celeriac skewers, mixed seeds and quinoa crust, miso glaze, hummus *(df, gf, vg)*
- Cold poached salmon, watercress puree, yuzu cream, Japanese potato salad *(df, gf)*

MAIN

- Glazed chicken maryland, ancient grain granola crust, sweet potato gratin, green peas *(gf)*
- Crispy skinned barramundi, rich laksa broth, bok choy, tofu, cherry tomatoes *(df, gf)*
- Char siu pork rice bowl, house pickles, mixed vegetables, nori, edamame, potato salad *(df, gf)*
- Slow roasted lamb rump, soba noodles, soba dipping sauce, kim chi greens, yuzu foam *(gf)*
- Vegan okonomiyaki, cabbage, vegan kewpie, umami sauce,
bean sprouts, avocado, crispy fried kale *(df, vg)*

SIDES

- Cabbage salad, yuzu and mustard dressing, crispy fried shallots *(vg, df, gf)* 11
- Togarashi fries, chipotle mayo *(df, gf)* 10
- Steamed green beans, wasabi butter, crispy garlic *(v, gf)* 11

DESSERT

- Tapioca pudding, sweet coconut cream, szechuan peppered strawberries, vanilla balsamic *(vg, df, gf)*
- Banana and jackfruit spring rolls, pineapple sorbet, palm sugar caramel *(df, v)*

WALSH
BAY
KITCHEN

GLOSSARY

FURIKAKE

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

GYOZA

Japanese pan-fried dumplings.

KEWPIE

Mayonnaise.

NORI

Dried edible seaweed.

OKONOMIYAKI

Delicious Japanese savory pancake.

PONZU

Citrus-based sauce with a tart-tangy flavour like a vinaigrette.

SRIRACHA

Hot sauce made from peppers, distilled vinegar, garlic, sugar and salt.

TAPIOCA

Starch extracted from cassava root.

TOGARASHI

Japanese spice & Pepper Blend containing seven ingredients.

UMAMI SAUCE

A concentrated blend of ingredients such as soy sauce, dashi and miso paste.