

MENU

2 COURSE \$59

| 3 COURSE \$72

ENTRÉE

- Watermelon sashimi, white bean and miso puree, crushed wasabi peas (vg, gf)
Kingfish tartare cones, nori dressing, salmon roe, wakame, toasted sesame mayo (df)
K-fried chicken, sriracha and honey glaze, house pickled daikon, apple kim chi (gf, df)
Cured salmon, red braised kohlrabi, smoked yuzu labneh, sliced shallots (gf)
Mushroom chawanmushi, butter poached mushrooms, chives, crispy garlic (gf, v)

MAIN

- Japanese tomato and miso broth, scallops, prawns, salmon, togarashi rouille,
king brown mushrooms, baby carrots (gf, df)
Vegan okonomiyaki, umami sauce, cashew kewpie, fried Brussels sprouts,
wakame seaweed, green shallots, snow pea shoots (gf, df, vg)
Teriyaki glazed chicken supreme, ancient grains crust, creamy cauliflower puree,
roasted eggplant fritters (gf)
Slow braised lamb rump, pearl barley and miso risotto, pan-roasted fennel,
parmesan crisps (gf)
Crispy skinned pork belly, sweet potato gratin, Japanese curry sauce,
glazed pearl onions, heirloom carrots, banh hoi (gf)

SIDES

- Cabbage and wakame salad, yuzu and mustard dressing (vg, df, gf) 11
Crispy fries, togarashi salt, chipotle aioli (v, df) 10
Steamed green beans, wasabi butter, crispy fried garlic (gf, v) 11

DESSERT

- White chocolate panna cotta, passionfruit and cardamom coulis, pistachio sable (v, gf)
Apple turnover spring rolls with vanilla bean ice cream and coconut caramel (v)

WALSH
BAY
KITCHEN

GLOSSARY

NORI SHEETS

Edible seaweed (typically red algae) that has been dried into paper thin sheets. Normally consumed as wrapping for sushi, maki rolls and onigiri.

KOHLRABI OR GERMAN TURNIP

Biennial vegetable from the Brassica family that resembles a leafy turnip. Has a similar flavour and texture to broccoli stems. Closely related to cabbage, Brussels sprouts and broccoli.

LABNA

Known as yoghurt cheese, it is a Greek yoghurt that has been strained of its excess whey to gain a firmer texture similar to cream cheese.

CHAWANMUSHI

Chawan (bowl) and mushi (steam) is a Japanese comfort food, typically a rich flavoured broth that has been set with eggs or egg yolks and silken in texture.

TOGARASHI

Loosely translate as “chilli peppers”. Shichimi Togarashi is a Japanese spice seasoning blend containing seven different spices that vary in ratio depending on the maker.

ROUILLE

French sauce typically made from spiced mayonnaise and breadcrumbs used to garnish Provençal dishes such as Bouillabaisse. It is used as a practical thickener for the broth.

UMAMI / UMAMI SAUCE

The fifth taste (after sweet, salty, sour & bitter) otherwise known as savoury. It describes flavours that are high in glutamic acids such as seaweed, cucumbers, tomatoes, soy sauce and parmesan cheese.

WAKAME

An edible species of Kelp has a subtly sweet, but distinctively strong flavour and texture. It is most often served in soups and salads.

WASABI OR JAPANESE HORSERADISH

A Japanese condiment typically used for sushi and sashimi. Although it has a flavor and pungency of its own, wasabi can be described as being close in flavour to hot mustard or horseradish.

OKONOMIYAKI

Japanese savoury pancake, cooked on a Teppan (flat grill or plancha) with various toppings. Some of the common toppings are cabbage, pork, seafood, Japanese BBQ sauce, kewpie mayo, dried seaweed & bonito flakes.