



## EXPRESS LUNCH BENTO BOX

Grilled short rib, chipotle BBQ miso Tokyosamba salad, rice, ceviche selection	\$42
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## STARTERS

Edamame, umeboshi salt	\$10
Fried chicken karaage, aji amarillo mayo, pickled bainiku plum & onion salad	\$20
Popcorn prawn, come back sauce, mesclun leaves	\$20
Oysters, white grape, chives, chilli ponzu	\$21/3PCS \$35/6PCS
Crispy rice, tuna tartare, salsa verde, jalapeño	\$18/3PCS
Miso marinated Glacier 5l Toothfish, butter lettuce cup	\$24/3PCS

## CEVICHE

Ceviche salmon, burnt sweet corn, coriander leche de tigre	\$22
Kingfish namerō, chilli, corn, crispy potato, miso lime dressing	\$24

## SASHIMI (5PCS)

Tuna sashimi	\$15
Salmon sashimi	\$15
Kingfish sashimi	\$15
Chef's sashimi platter	\$75/ 24pcs

## TOKYOSAMBA SUSHI (2PCS)

Seared salmon belly, aged soy relish, shichimi, tosazu	\$14
Kingfish sushi, yuzu koshō, aomori	\$14

## TOKYO SAMBA ROLLS

Camarão - grilled prawn, tuna, japanese salsa, white ponzu	\$23 (8pcs)
Caranguejo - spanner crab, salmon, avocado, coriander	\$25 (8pcs)
Vegetal - avocado, white kimchi, asparagus, truffle poke ▼	\$19 (8pcs)

## SUSHI (2PCS)

Tuna	\$12	Scallop	\$12
Salmon	\$10	Salmon Belly	\$14
Kingfish	\$12	Kingfish Belly	\$14
Snapper	\$10		

## ROLLS (6PCS)

Spicy tuna	\$14	Salmon avocado	\$14
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## HANDROLL (SOY PAPER)

Spicy tuna	\$9	Tempura prawn G	\$12
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## SHARED MAINS

CHEF  
RECOMMENDS

Grilled marinated miso glacier 5l toothfish - 180g (miso cod) \$65

Grilled yakitori spatchcock **D** \$39/ \$25 (half)

## STEAKS

Choice of puree - potato, smoked eggplant or pumpkin.

### BLACK ANGUS

500g Riverine 100 day grain fed - Ribeye MB2+ \$69

1.2kg- 1.4kg Riverine 100 day grain fed - Tomahawk MB2+ \$134/kg

## GRASS-FED

300g Grasslands - Eye Fillet \$72

300g Grasslands - Scotch Fillet \$65

## DRY AGED

400g 6 weeks dry aged Sirloin \$65

800g 6 weeks dry aged T-Bone \$126

400g 6 weeks dry aged - Riverine - Ribeye MB 2/3+ \$85

## FULLBLOOD WAGYU

2GR - 300g Chuckail Flap MB6/7+ \$94

2GR - 300g Flat Iron MB9+ \$124

## SAUCES

Pomegranate teriyaki	Brazilian miso bbq	TokyoSamba umami butter
Japanese mushroom cream	Japanese shiso chimichurri	Spicy samba butter
Chipotle ketchup	Black garlic onion soy wafu	

## SIDES/SALADS

Sweet corn, barley, creamy miso, parmigiano **D** \$15

Crispy brussels sprouts, kimchi vinaigrette, yuzu honey **V** \$15

Grapefruit & mesclun, sweet chili vinaigrette \$16

Chips, umami salt **V** \$14

Grilled japanese mushroom & zucchini, sweet lime sambal **V, D** \$16

Steamed rice \$5

## DESSERTS

Chocolate lava cake, peanut butter matcha, EVOO ice cream \$18

Vanilla panna cotta, kuromitsu black sugar, strawberry, white yuzu jelly & grape granita \$18

Grilled pineapple, yuzu citrus curd, tapioca sago, coconut milk foam, mango ice cream \$18

Black crispy bread with miso caramel, mascarpone, sesame ice cream \$18

Selection of ice creams - vanilla, green tea, mango, passionfruit, black sesame \$15/ 3 scoops