

fish



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OMAKASE SASHIMI ... \$29 / \$45

SERVES 2 / SERVES 4

Please ask your server for the Chef's selection of today's best sashimi.

ALBACORE TUNA

TATAKI [F][GF] \$16

House made aged fish XO sauce,
god of the woods dressing, nori powder,
& red radish sprouts.



SAKE STEAMED PINK

SCALLOPS "HOT POT" [GF] \$19

SERVES 2

Fennel & onions braised in gochujang,
butter roast fish bone dashi,
& sriracha roullie.



DAILY WARAYAKI [GF] \$29

Ultra fatty fish seared over
Canadian hay, served with sliced garlic,
& "sashimi soy sauce"



UNAGI DON \$39

SERVES 4

Processed in house from fresh fatty NZ eels,
the rich meat is barbecued over
binchotan charcoal before being served on
sushi rice with freshly cracked sansho,
& a fried eel bone snack.



DRY AGED

FISH FEATURE MP

SERVES 2

This is a specialty cut from our dry aged
fish chamber served with Chinese chives,
tempura shiitakes & a light Japanese garlic
infused dashi broth.

BONELESS WHOLE

FISH TACO \$45

SERVES 2

Market preparation whole boned fish,
served with a selection of 7 sauces,
salsas & condiments;
nori, sushi rice & jicama tortillas



plant



HOUSE FERMENTS [V][GF] \$6

3 house pickles.

Please ask your server for today's options.

FRESH CHILLED SILKEN TOFU [V][GF]

Silken tofu made from in house made organic soymilk served with totzajoyu & scallions.

OR \$9

FRIED SESAME TOFU AGEDASHI [F]

House made sesame tofu fried in potato starch with chirizu sauce.

SUNCHOKE CHIPS & DIP [V][GF] . \$13

SERVES 2

White bean hummus seasoned with roasted fresh yeast, miso, lemon & really good olive oil.

TEMPURA GREEN CHICKPEA & CURRY FRITTER \$14

Fresh & spicy green curry paste, Korean chili crema, local honey, maldon salt.

NUPO GREENS SALAD [GF] \$16

SERVES 2

Local greens, quinoa, iced sweet red onions, cauliflower purée & your choice of dressing:

Carrot vinaigrette [V] or

White miso bonito "Caesar" [F]

KIMCHI SQUASH "PANCAKE" ... \$19

SERVES 4

Kimchi fermented kuri squash, soy milk mayo, toasted konbu infused sweet soy glaze, vegetarian zucchini "bushi" & vinegar maple ponzu dip.

CASHEW NUT VEGAN TONKOTSU RAMEN [V][GF] \$21

Roasted cashew milk, chili, toasted konbu & fried sunchokes.

