

## STARTERS



Miso Soup Dashi miso with tofu and wakame	2.8
Edamame Soybean with Yukari and salt flakes	7.5
Cabbage Coleslaw Thinly sliced cabbage with mayonnaise and tonkatsu sauce	7.8
Wafu Salad Mixed greens with Yuzu dressing	13.2
Salmon Sashimi Salad Fresh salmon strips with seasonal leaves and sesame dressing	16.9
Sashimi Plate Selection of fresh seasonal and sustainably caught fish	25.8
Wagyu Tartare Diced wagyu with Japanese soy sesame dressing	16.5
Okonomiyaki Sweet Potato Wedges Deep fried Sweet potato wedges with mayonnaise, tonkatsu sauce, pickle, spring onion and seaweed	12.5
Gyoza 5pcs/10pcs Deep fried pork gyoza with ponzu sauce	10.9 / 18.8
Japanese Fried Chicken 300gm/600gm Deep fried soy marinated free range chicken (Boneless)	18.9/32
<i>Japanese Fried Chicken Sauce options:</i>	
<i>Garlic Soy / Jalapeno Mayo / Sweet &amp; Spicy</i>	
300gm: Please choose 1 sauce / 600gm : Please choose 2 sauces	

## BENTO SETS



Only Available for Lunch

<b>All Bento Sets include:</b>			
Main Course		Steam Japanese Rice with Furikake	
Fried Gyoza		Salmon Sashimi	
Miso Soup		Potato Salad	
Fried Chicken Bento Fried chicken with japanese mayo	25.8		
Grilled Pork Belly Bento Grilled pork belly with homemade ginger sauce	27.8		
Salmon Bento Pan fry salmon with homemade teriyaki sauce	29.8		
Ox Tongue Bento Sautéed ox tongue with garlic soy butter & shichimi	28.8		
Veggie Bento Tofu with fragrant soy dashi glaze	25.8		
<b>ADDITIONAL:</b>			
• Potato Koroke (1pc)	+3	• Salmon Sashimi (3pcs)	+9.5
• Truffle Butter	+5	• Main Course (Tofu)	+9.5
• Potato Salad (100gm)	+7.5	• Main Course (Pork Belly/Salmon/Ox tongue)	+12

## CALIA YAKINIKU SETS

(Recommended for 2 people)



Selection of premium meat cuts and condiments for you to cook at the table to your liking. Served with a trio of Sesame dressing, ponzu & salt flakes.

Australian Wagyu Set (+/- 360gm) Wagyu Scotch 9+, Wagyu Rump Cap 6+ & Wagyu Striploin 5+	99.8
Premium Wagyu Set (+/- 360gm) Japanese A5 Wagyu Striploin, Japanese A5 Wagyu Chuck & Wagyu Scotch 9+	174.9
Seafood Set Selection of Lobster Tail, Tiger Prawns, Hokkaido Scallops, Calamari & Tasmanian Salmon	88.8

## A LA CARTE

**Meat (120gm per serve):**

*\*We kindly request a minimum of 3 meats for BBQ if not selecting sets*

<b>Australian Wagyu:</b>	
Wagyu Rump Cap M6+	27.8
Wagyu Striploin M5+	29.8
Wagyu Striploin M9+	42.9
Wagyu Scotch M9+	42.9
Wagyu Ox-tongue (Thin Cut)	19.8

<b>Japanese Kagoshima A5 Wagyu:</b>	
A5 Wagyu Chuck	62
A5 Wagyu Striploin	72

<b>Australian Pork:</b>	
Free Range Pork Belly	19.8

<b>Vegetables:</b>	
Zucchini	7.8
Corn Cob	6.8
Assorted Mushrooms	15.8

<b>Seafood:</b>	
Calamari	13.8
Tasmanian Salmon	15.8
Hokkaido Scallops	18.8
Tiger Prawns	16.8
Baby Abalone	26.8
Scampi	18.9
Alaskan King Crab Leg	28.5
Lobster Tail	49.8

<b>Others:</b>	
Japanese Steam Rice	4.9
Sauces	3.5
Truffle Butter	5

## GYUKATSU SETS



Crumbed wagyu deep fried to golden perfection with the meat being rare in the centre for you to finish to your liking at the table on your individual hot marble stone.

<b>All Gyukatsu Sets include:</b>			
Selection of Wagyu Katsu		Steam Japanese rice with furikake	
Cabbage Coleslaw		Potato Salad	
Miso Soup		Sauce & Wasabi	

Australian Wagyu (+/- 120gm) Darling downs Wagyu Rump Cap M6+	33.8 per person
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Japanese A5 Wagyu (+/- 120gm) Air flown Japanese A5 Chuck	79.8 per person
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**ADDITIONAL:**

• Wagyu Rump (120gm)	+18.8	• Japanese steam rice	+ 4.9
• A5 Chuck (120gm)	+42.8	• Sauces	+ 3.5
• Potato Salad (100gm)	+7.5		

## DONABE RICE DISHES



Garlic Rice Japanese rice with garlic oil, egg, spring onion and garlic soy sauce	18.8
Wagyu Truffle Rice Japanese rice with wagyu, truffle salsa, spring onion and garlic soy sauce	32.8
French Foie Gras Rice Japanese rice with French foie gras, spring onion and garlic soy sauce	36.8

**ADDITIONAL:**

• Truffle Butter	+5
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## DESSERTS



Ice Cream (2 scoops)	
Vanilla	4.8
Black Sesame	6.8
Hojicha	6.8
Matcha	6.8
Kiri Mochi (2pcs) Japanese glutinous rice cake to be grilled at the table and served with condensed milk	6.8
Goji berry Jelly	9.9
Mousse Crumble Pudding Trio of Matcha, Chocolate & Scotch biscuit crumble with sweetened milk mousse	12.8

*\*No alterations to menu items except for dietary requirements.*