

LEVEL ONE

MODERN ASIAN RESTAURANT

START SMALL

STEAMED EDAMAME wasabi salt, fresh horseradish	8
SNOWED CORN teriyaki mayo, salted ricotta, togarashi	14
CUCUMBER AND HERB SALAD asparagus, cucumber sorbet, greek yoghurt	16
HOUSEMADE WONTON pork, prawn, shio goma, sichuan oil, hazelnut	16
KOREAN TONG HO SALAD jellyfish, coriander, enoki, wood ear mushroom	17
PAN-SEARED SCALLOPS itogaki, miso cream, burnt onion salsa, fregola	20

APERITIFS

GREEN TEA COOLER Bacardi superior, green tea, lemon grass, grape fruit bitters	16
ARCHIE ROSE x HORISUMI AUTUMN grapefruit peel, soda	18
ARCHIE ROSE x HORISUMI WINTER cucumber, Fever Tree elderflower tonic	19
ARCHIE ROSE x HORISUMI SPRING lemon peel, Fever Tree mediterranean tonic	19
ARCHIE ROSE x HORISUMI SUMMER grapefruit peel, East Imperial tonic	19
KIUCHI SMOOCHI Japanese plum wine, lime, soda	11
THAT PINK DRINK Maidenii La Tonique vermouth, grapefruit, Fever-Tree aromatic tonic	11
ORANGE AND THE NEW BLACK Casa Mariol vermouth, orange, soda	10

MY GIN, MY GIN

13

A collaboration between Electra House Hotel and Settler's Gin. Finger lime, lemon myrtle & salt bush. Served with Fever Tree Mediterranean tonic + dehydrated pineapple. Exclusive to Electra House!

Modern Asian Cuisine *designed to share*

A BIT MORE

CHAR-GRILLED EGGPLANT black tea bouillon, umami crunch	16
GRILLED BABY OCTOPUS spicy xo dressing, pickled snake bean	25
VEAL TATAKI soy, savoy cabbage, green mango	25
SOUTH AUSTRALIAN KINGFISH SASHIMI house made white kimchi, green chilli & chive oil	24
SALMON ABURI salmon tartare, crispy rice, shiso	25
PORK SAN CHOI BAO sweetcorn, garlic shoot, Thai basil green pickle, cos lettuce	19
CRUMBED PORK SANGA pork loin sandwich, wombok slaw, master stock	22
KOREAN CHICKEN WINGS crispy, sticky, sweet and spicy midwing pieces	18

A LOT MORE

VEGETABLE TEMPURA eggplant, sweet potato, pumpkin, broccolini, shiitake	21
KOREAN SQUID PANCAKE baby squid, Korean chive, green chilli	21
LAMB RIBS black bean sauce, sundried tomato, coriander	33
BEEF KALBI short rib, sweet soy, green mango, Vietnamese mint	36
KOREAN SPICY PORK free-range rack & belly of BBQ pork, Korean spicy chilli	30
CHAR-GRILLED VEGETABLES asparagus, yellow squash, zucchini, kombudashi tofu	21
SILVERBEET KAKE UDON tsuyu, shiitake mushroom, garlic, tofu puff	23
BEEF BRISKET RICE NOODLE kombu emulsion, green chilli, spring onion, bean sprout	26
SLOW ROASTED SALMON DONBURI black bean chilli, spicy kimchi, broken nori, sushi rice	28

ON THE SIDE

SEASONAL ASIAN GREENS oyster sauce, garlic, chilli, sesame seed oil	13
CABBAGE SLAW Japanese dressing	12
STEAMED RICE	5
HOUSEMADE WHITE KIMCHI	5

LET US TAKE CARE OF YOU

Three courses of savoury and one course of sweet designed to be shared

OMAKASE
a selection of some of our favourite flavours 68PP

PREMIUM OMAKASE
a selection of some of our more premium options 89PP

おまかせ