

LEVEL ONE

MODERN ASIAN RESTAURANT

START SMALL

STEAMED EDAMAME wasabi salt, fresh horseradish	8
SNOWED CORN teriyaki mayo, salted ricotta, togarashi	14
GRILLED LAMB SKEWER (2pc) nam jim jaew, Thai rice powder	14
MELON SALAD papaya coconut milk, fennel pollen, amazu	16
HOUSEMADE WONTON pork, prawn, shio goma, sichuan oil, hazelnut	16
TONG HO SALAD jellyfish, coriander, enoki, wood ear mushroom	17
SCALLOP HUEA yuzu, wasabi, white soy, black tobiko	20
SOUTH AUSTRALIAN KINGFISH MUL-HUEA gochuchang dressing, nori wrap	23

A BIT MORE

SPICY TUMERIC 'HUMMUS' cannellini beans, chilli, coconut, roti	16
CHICKEN WINGS crispy, sticky, sweet and spicy	18
GRILLED ASPARAGUS mussel cream, garlic	18
TOM YUM VEGETABLES stir fried Asian greens, mixed mushrooms	18
PORK SAN CHOI BAO sweetcorn, garlic shoot, Thai basil, green pickle, cos lettuce	19
SOUTH AUSTRALIAN GRILLED BABY OCTOPUS spicy xo dressing, pickled snake bean	25
SALMON ABURI salmon tartare, crispy rice, shiso	25

SPECIALS

EXPRESS LUNCH FRIDAYS
\$39 Two courses + a wine,
beer or soft drink

FREE CORKAGE TUESDAYS
Bring your own wine,
pay no corkage!

*A 1.1% surcharge may apply to card payments

Designed to be *shared*

A LOT MORE

VEGETABLE TEMPURA eggplant, sweet potato, pumpkin, broccolini, shiitake	21
CRUMBED PORK SANGA pork loin sandwich, wombok slaw, master stock	22
SILVERBEET KAKE UDON tsuyu, shiitake mushroom, garlic, tofu puff	23
MAPO TOFU pork, sichuan pepper, chilli bean, rice	26
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	26
HERBED GOOLWA PIPIS pickled lotus rootlet, Vietnamese mint, sweet basil	28
SOUTH AUSTRALIAN SPICY PORK free-range rack & belly of BBQ pork, Korean chilli sauce	30
SOUTH AUSTRALIAN BEEF KALBI short rib, sweet soy, papaya, Vietnamese mint	36

ON THE SIDE

CABBAGE SLAW Japanese dressing	12
WARM ROTI	5
STEAMED RICE	5

SOMETHING SWEET

DOUBLE CHOCOLATE TART cherry sorbet, seasonal berries	14
FRIED ICE CREAM vanilla, caramel	14
POACHED PEAR coconut sorbet, almond dacquoise, berries	14

LET US TAKE CARE OF YOU

おまかせ

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

APERITIFS

MY GIN, MY GIN

13

Made exclusively for us by Settler's Spirits in McLaren Vale.
Distilled with finger lime, lemon myrtle & salt bush. Served
with Fever Tree Mediterranean tonic & pineapple

ELDERFLOWER SPRITZ St Germain elderflower liqueur, Guapo tonic bitters, mint, soda	16
OKAR AMARO SPRITZ Harvest Sparkling Blanc de Blanc, soda, orange	17
ARCHIE ROSE x HORISUMI AUTUMN GIN grapefruit peel, soda	18
ARCHIE ROSE x HORISUMI WINTER GIN cucumber, Fever Tree elderflower tonic	19
ARCHIE ROSE x HORISUMI SPRING GIN lemon peel, Fever Tree mediterranean tonic	19
ARCHIE ROSE x HORISUMI SUMMER GIN grapefruit peel, Fever Tree Indian 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
IPPIN JUNMAI 60 SAKE (300mL)	21
BEK SEJU (375 mL) Korean herbal rice wine, red ginseng, ginger	26