

# LEVEL ONE

MODERN ASIAN RESTAURANT

## START SMALL

STEAMED EDAMAME wasabi salt, fresh horseradish	8
SNOWED CORN teriyaki mayo, salted ricotta, togarashi	14
GRILLED LAMB SKEWERS (3pc) nam jim jaew, Thai rice powder	16
HOUSEMADE WONTON pork, prawn, shio goma, sichuan oil, hazelnut	16
FERMENTED MELON SALAD papaya coconut milk, fennel pollen, amazu	16
CHONG QING SALAD fennel, wood ear mushroom, sugar snap, smokey chilli	17
SCALLOP SASHIMI yuzu, wasabi, white soy, black tobiko	20
SOUTH AUSTRALIAN KINGFISH SASHIMI gochuchang dressing, nori wrap	23

## A BIT MORE

SPICY TURMERIC 'HUMMUS' cannellini beans, chilli, coconut, roti	16
CHICKEN WINGS crispy, sticky, sweet and spicy	18
TOM YUM VEGETABLES stir fried Asian greens, mixed mushrooms <i>add udon noodles</i>	18 5
GRILLED ASPARAGUS sake, mussel cream, housemade furikake	18
PORK SAN CHOI BAO sweetcorn, garlic shoot, Thai basil, 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
MAPO TOFU pork, sichuan pepper, chilli bean, rice	26
SLOW ROASTED SALMON DONBURI black bean chilli, spicy kimchi, broken nori, sushi rice	26
DAN DAN RICE NOODLE pork loin top, tahini, chilli, garlic	26
SOUTH AUSTRALIAN SPICY PORK free-range rack & belly of BBQ pork, Korean chilli sauce	30
SPENCER GULF KING PRAWNS (4pc) corn, lemongrass, fried bread	34
SOUTH AUSTRALIAN BEEF KALBI short rib, sweet soy, papaya, Vietnamese mint	40

## ON THE SIDE

CABBAGE SLAW Japanese dressing	12
WARM ROTI	5
STEAMED RICE	5

## SOMETHING SWEET

CALPIS SODA JELLY passionfruit, freeze dried berries	12
COCONUT BRULEE homemade coconut sorbet, almond dacquoise	12
FRIED ICE CREAM vanilla, caramel	12

## 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
SOUTH AUSTRALIAN OMAKASE a selection of our favourite dishes championing SA produce	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
THAT PINK DRINK Maidenii La Tonique vermouth, grapefruit, Fever-Tree aromatic tonic	12
GUMERACHA HIGBALL Unico Zelo Yuzu Nebbiolo vermouth, Marionette cassis, soda	13
FIG & SODA Pot & Still fig aperitif, grapefruit, soda	14
GIN PANGOLIN Sanke Oil tonic, lemon peel	14
ORANGE AND THE NEW BLACK Casa Mariol vermouth, orange, soda	10
BEK SEJU (375 mL) Korean herbal rice wine, red ginseng, ginger	26
IPPIN JUNMAI 60 SAKE (300mL)	28

### GLENMORANGIE 'THE SIGNET'

29

Paired with a selection of Koko Black chocolates to  
highlight the key flavours of The Signet - chocolate,  
coffee and orange.



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