



( APERITIVO )

Hiragana Highball 26  
Four Pillars Yuzu Gin, Lychee,  
Jasmine Soda

MV Clover Hill 'Exceptionelle' 20  
Pipers River, TAS

SNACKS

Edamame, nori, chilli 11

Shio kombu bread, garlic seaweed butter 7.5ea

RAW

Sydney rock oysters, tomato vinegar, wasabi 7ea

Sashimi, ginger, wasabi 43/59

Yellowfin tuna, bonito bread, bottarga (2 pcs) 21

Hiramasa kingfish, wakame, fennel, white ponzu 29

Wagyu tartare, shimeji, mushroom emulsion 33


SMALL PLATES

Jerusalem artichoke chawanmushi, spanner crab 21

Panko olives, smoked mozzarella, iburigakko (2 pcs) 19

King prawn, yuzu kosho & chive butter, rice 17.5ea

Wagyu kushiyaki, pickled radish, sansho 19ea

Roasted eggplant, tomato miso, whipped tofu 27 

MAINS

Spicy sake lumache, stracciatella 36

Shiitake noodles, pecorino, black pepper 35

Prawn and scallop ravioli, tobiko, chilli 41

Koji chicken, kimuchi, goma 43

Miso Murray cod, charred greens, dashi butter 61

Veal katsu, wasabi salsa verde 55

Hibachi wagyu, roasted onion, thyme 71

SIDES

Omakase vegetables 19

Cabbage salad, rocket, ginger 16

Steamed Koshihikari rice 6



( CLASSIC BANQUET 89PP )

Edamame, nori, chilli

Hiramasa kingfish, wakame, fennel, white ponzu

—

Panko olives, smoked mozzarella, iburigakko

Wagyu kushiyaki, pickled radish, sansho

—

Shiitake noodles, pecorino, black pepper

Koji chicken, kimuchi, goma

Cabbage salad, rocket, ginger

—

Coconut taro ice cream mochi

( SIGNATURE BANQUET 129PP )

Edamame, nori, chilli

Yellowfin tuna, bonito bread, bottarga

Wagyu tartare, shimeji, mushroom emulsion

—

Roasted eggplant, tomato miso, whipped tofu

Wagyu kushiyaki, pickled radish, sansho

—

Prawn and scallop ravioli, tobiko, chilli

Veal katsu, wasabi salsa verde

Steamed Koshihikari rice

Cabbage salad, rocket, ginger

—

Coconut taro ice cream mochi

Banana & miso mousse, coffee, puffed rice

( SUPPLEMENTS )

+ Sydney rock oysters, tomato vinegar, wasabi 7ea

+ Yellowfin tuna, bonito bread, bottarga 10.5ea

+ Shio kombu bread, garlic seaweed butter 7.5ea

Upgrade your main to HHibachi wagyu,  
roasted onion, thyme + 11pp

1.65% Surcharge on all credit cards. Groups of 7 guests and above will be required to dine on our banquet menu. A discretionary service charge of 10% will be added to the final bill for groups of 7 and above. 12.5% Surcharge applies on sundays and a 15% surcharge applies on public holidays which negates the large group service charge. Guests with food allergies or dietary requirements are advised to inform the waiter prior to ordering. Although we will endeavour to accommodate your dietary needs, we can not be held responsible for traces of allergens.



The Girls & Boys Brigade supports children and youth in Surry Hills with education and life skills programmes.

ESCA donates \$1 from every sale of this dish to help empower their journey to success.