



( APERITIVO )

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

MV Clover Hill 'Exceptionelle' 20  
Pipers River, TAS

SNACKS

Edamame, nori, chilli 11

Pickled zucchini, shiso, layu 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) 18

Hiramasa kingfish, white ponzu, squash 29


Wagyu tartare, beef fat potatoes, smoked daikon 33

SMALL PLATES

Vegetable tempura, anchovy emulsion, aonori 21

Duck tsukune, pickled radish, sansho 15ea

King prawn, yuzu kosho & chive butter, rice 16.5ea

Roasted eggplant, tomato miso, whipped tofu 27 

MAINS

Green miso mafaldine, buffalo curd 34

Prawn and scallop ravioli, tobiko, chilli 41

Shiitake noodles, pecorino, black pepper 34

Koji chicken, kimuchi, goma 43

Market fish, fioretto, dashi butter 59

Veal katsu, wasabi mustard mayo 55

Hibachi wagyu, green peppercorn tare, white onion 71

Wagyu sirloin mb 9+, sesame yakiniku, thyme 98

SIDES

Omakase vegetables 19

Cabbage salad, rocket, ginger 16

Steamed Koshihikari rice 6



( CLASSIC BANQUET 89PP )

Edamame, nori, chilli

Hiramasa kingfish, white ponzu, squash

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Duck tsukune, pickled radish, sansho

Vegetable tempura, anchovy emulsion, aonori

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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, beef fat potatoes, smoked daikon

—

King prawn, yuzu kosho & chive butter, rice

Roasted eggplant, tomato miso, whipped tofu

—

Prawn and scallop ravioli, tobiko, chilli

Veal katsu, wasabi mustard mayo

Steamed Koshihikari rice

Cabbage salad, rocket, ginger

—

Coconut taro ice cream mochi

Yuzu & mango mousse, puffed rice

( SUPPLEMENTS )

+ Sydney rock oysters, tomato vinegar, wasabi 7ea

+ Yellowfin tuna, bonito bread, bottarga 9ea

+ Shio kombu bread, garlic seaweed butter 7.5ea

Upgrade your main to Hibachi wagyu,  
green peppercorn tare, white onion + 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.