



( APERITIVO )

Hiragana Highball 24  
Four Pillars Yuzu Gin,  
Lychee, Jasmine Soda

MV Clover Hill 'Exceptionelle' 18  
Pipers River, TAS

Sydney rock oysters, tomato vinegar, wasabi 6.5ea

Sashimi, ginger, wasabi (16 pcs) 46

Hiramasa kingfish, white ponzu, squash 29

WA octopus, yuzu fennel, green olives 28

Yellowfin tuna, bonito bread, bottarga (2 pcs) 18

Wagyu tartare, beef fat potatoes, onion soy 33

Edamame, nori, chilli 11

Tsukemono, sesame layu, sansho 9

Shio kombu bread, garlic seaweed butter 7.5ea

Radish tempura, citrus dashi emulsion 23

Quail karaage, burnt capsicum agrodolce, daikon 15ea

Charcoal king prawns, red yuzu koshō 16ea

Roasted eggplant, tomato miso, whipped tofu 26 ♡

Jerusalem artichoke chawanmushi, Moreton Bay bug 31

Prawn and scallop ravioli, hotaru ika, tobiko 38

Mushroom noodles, black pepper, miso 33

Tamari braised beef, corn, gremolata 52

Miso Aquna Murray cod, winter greens, yuzu butter 59

Berkshire tonkatsu milanese, wasabi mustard 46

Hibachi wagyu, green peppercorn tare, eschalot 69

Omakase vegetables 19

Cabbage salad, rocket, ginger 15

Steamed Koshihikari rice 6



( SAKE FLIGHT )

SAKE 101

45

An exploration of major sake styles, from the delicate and aromatic to the savoury and umami.

Perfect for those starting their sake journey.

( CLASSIC BANQUET 89PP )

Edamame, nori, chilli

Hiramasa kingfish, white ponzu, squash

Quail karaage, burnt capsicum agrodolce, daikon

Roasted eggplant, tomato miso, whipped tofu

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Mushroom noodles, black pepper, miso

Berkshire tonkatsu milanese, wasabi mustard

Cabbage salad, rocket, ginger

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Mochi sorbetto

( SIGNATURE BANQUET 129PP )

Edamame, nori, chilli

Yellowfin tuna, bonito bread, bottarga

Hiramasa kingfish, white ponzu, squash

Charcoal king prawns, red yuzu koshō

Roasted eggplant, tomato miso, whipped tofu

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Prawn and scallop ravioli, hotaru ika, tobiko

Tamari braised beef, corn, gremolata

Steamed Koshihikari rice

Cabbage salad, rocket, ginger

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Mochi sorbetto

Chocolate purin, rhubarb, shiso

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.

♡ Heart On My Sleeve (HOMS) is an emotional wellness social movement and early intervention services provider. ESCA donates \$1 from the sale of this dish directly to the charity.