




Sydney rock oysters, lemonade fruit, sake 6.5ea  
Sashimi, ginger, wasabi 45  
Hiramasa kingfish, white soy, cucumber 27  
Hokkaido scallop, green apple, milk 25  
Yellowfin tuna, bonito bread, bottarga 18  
Wagyu tataki, la-yu, horseradish 32  
  
Edamame, nori, chilli 9  
Shio kombu bread, cultured butter 6ea  
Spring tempura, citrus dashi emulsion 22  
Agebitashi eggplant, tomato kaeshi, sesame 25   
Shiitake okonomiyaki, pecorino, black pepper 23  
Tako-tori skewer, nduja 15ea  
Charcoal king prawns, red yuzu koshō 16ea  
Spanner crab chawanmushi, asparagus, ikura 31

Braised duck dumplings, brown butter, ponzu 32  
Aglio e olio spaghetti, garlic shoots, togarashi 21 / 28  
+ Spanner crab 12  
Wagyu mafaldine, white shimeji, miso 32 / 40  
  
Market fish katsu, umeboshi gribiche 48  
Koji chicken, thyme tare 46  
Hibachi wagyu, shoyu jus, black garlic 68  
  
Charred fioretto, barley miso, furikake 17  
Potato & soba cha mash 14  
Leaf salad, ginger dressing 14  
Koshihikari rice 6

( CLASSIC BANQUET \$89 )

Edamame, toasted sesame, chilli  
Hiramasa kingfish, white soy, cucumber  
Agebitashi eggplant, tomato kaeshi, sesame  
Tako-tori skewer, nduja  
—  
Aglio e olio spaghetti, garlic shoots, togarashi  
Koji chicken, thyme tare  
Leaf salad, ginger dressing  
—  
Mochi sorbetto

( SIGNATURE BANQUET \$129 )

Edamame, toasted sesame, chilli  
Yellowfin tuna, bonito bread, bottarga  
Hiramasa kingfish, white soy, cucumber  
Agebitashi eggplant, tomato kaeshi, sesame  
Charcoal king prawns, red yuzu koshō  
—  
Braised duck dumplings, brown butter, ponzu  
Hibachi wagyu, shoyu jus, black garlic  
Charred fioretto, barley miso, furikake  
Leaf salad, ginger dressing  
—  
Mochi sorbetto  
Chocolate purin, pear, mirin

1.5% Surcharge on all credit cards. 1.65% Surcharge on amex. 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.

日本の居酒屋

 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.