



(APERITIVO)

Hiragana Highball 22
Four Pillars Yuzu Gin,
Lychee, Jasmine Soda

NV Mumm 'Tasmania' 17
Brut Prestige
Pipers River, NZ

Sydney rock oysters, sudachi vinegar 6.5ea

Sashimi, ginger, wasabi (16 pcs) 45

Hiramasa kingfish, white ponzu, squash 29

WA octopus, yuzu fennel, green olives 28

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

Wagyu tartare, Jerusalem artichokes, onion soy 33

Edamame, nori, chilli 11

Tsukemono, sesame layu, sansho 9

Shio kombu bread, cultured butter 7ea

Radish tempura, citrus dashi emulsion 22

Quail karaage, burnt capsicum agrodolce, daiko 15ea

Charcoal king prawns, red yuzu koshō 16ea

Agebitashi eggplant, tomato kaeshi, sesame 26 ♡

Prawn and scallop ravioli, hotaru ika, tobiko 38

Duck noodles, leek, shiso 35

Mushroom gigli, black pepper, miso 32

Rare breed pork cutlet, karashi fig jam, radicchio 46

Tamari beef cheek, dashi kolhrabi, gremolata 49

Miso Aquna Murray cod, winter greens, yuzu butter 58

Hibachi wagyu, black garlic, wasabi mustard MP

Sweet potato, goat curd, black truffle furikake 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

Agebitashi eggplant, tomato kaeshi, sesame

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Mushroom gigli, black pepper, miso

Rare breed pork cutlet, karashi fig jam, radicchio

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

Agebitashi eggplant, tomato kaeshi, sesame

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Prawn and scallop ravioli, hotaru ika, tobiko

Tamari beef cheek, dashi kolhrabi, gremolata

Sweet potato, goat curd, black truffle furikake

Cabbage salad, rocket, ginger

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Mochi sorbetto

Chocolate purin, rhubarb, shiso

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.

♡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.