



( APERITIVO )

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

MV Clover Hill 'Exceptionelle' 18  
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, onion soy 33

SMALL PLATES

Japanese pumpkin, golden curry, tenkasu 25

Koji lamb cutlets, radish, sansho (2 pcs) 33

Charcoal king prawns, red yuzu koshō 16ea

Roasted eggplant, tomato miso, whipped tofu 27 

Spanner crab, Jerusalem artichoke chawanmushi 33

MAINS

Prawn and scallop ravioli, hotaru ika, tobiko 39

Mushroom noodles, black pepper, miso 34

Spring chicken, kimuchi, goma 43

Miso Aquna Murray cod, charred greens, yuzu butter 59

Veal katsu, wasabi mustard mayo 55

Hibachi wagyu, green peppercorn tare, white onion 69

800g Black Angus rib eye, yakiniku glaze, rosemary 182

SIDES

Omakase vegetables 19

Cabbage salad, rocket, ginger 16

Steamed Koshihikari rice 6



( CLASSIC BANQUET 89PP )

Edamame, nori, chilli

Hiramasa kingfish, white ponzu, squash

Koji lamb culets, radish, sansho

Japanese pumpkin, golden curry, tenkasu

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Mushroom noodles, black pepper, miso

Spring chicken, kimuchi, goma

Cabbage salad, rocket, ginger

—

Mochi sorbetto

( SIGNATURE BANQUET 129PP )

Edamame, nori, chilli

Yellowfin tuna, bonito bread, bottarga

Wagyu tartare, beef fat potatoes, onion soy

Charcoal king prawns, red yuzu koshō

Roasted eggplant, tomato miso, whipped tofu

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Prawn and scallop ravioli, hotaru ika, tobiko

Veal katsu, wasabi mustard mayo

Steamed Koshihikari rice

Cabbage salad, rocket, ginger

—

Mochi sorbetto

Peach momoshu kakigori

( 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.