



(APERITIVO)

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

MV Clover Hill 'Exceptionelle' 18
Pipers River, TAS

SNACKS

Edamame, nori, chilli 11

Tsukemono pickles, sesame layu, sansho 9

Shio kombu bread, garlic seaweed butter 7.5ea

Radish tempura, citrus dashi emulsion 23

RAW

Sydney rock oysters, tomato vinegar, wasabi 6.5ea

Sashimi, ginger, wasabi 42/58

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

Hiramasa kingfish, white ponzu, squash 29

Wagyu tartare, beef fat potatoes, onion soy 33

SMALL PLATES

WA octopus, yuzu fennel, green olives 28

Quail karaage, burnt capsicum agrodolce, daikon 15ea

Charcoal king prawns, red yuzu koshō 16ea

Roasted eggplant, tomato miso, whipped tofu 26 ♡

Moreton Bay bug chawanmushi, asparagus, thyme 32

MAINS

Prawn and scallop ravioli, hotaru ika, tobiko 38

Mushroom noodles, black pepper, miso 33

Spring chicken, kimuchi, goma 42

Miso Aquna Murray cod, charred greens, yuzu butter 59

Berkshire tonkatsu milanese, wasabi mustard 46

Hibachi wagyu, green peppercorn tare, eschalot 69

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

SIDES

Omakase vegetables 19

Cabbage salad, rocket, ginger 15

Steamed Koshihikari rice 6



(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

(FESTIVE FEAST 139PP)

MV Clover Hill 'Exceptionelle' Sparkling

Glass served on arrival

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Edamame, nori, chilli

Saiko sashimi plate, wasabi, shiso

Wagyu kushiyaki, green peppercorn tare, pickled eschallot

Roasted eggplant, tomato miso, whipped tofu

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Prawn and scallop ravioli, hotaru ika, tobiko

Miso glazed market fish, charred greens, dashi butter

Crispy potatoes, shoyu & seaweed salt

Cabbage salad, rocket, ginger

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Mochi sorbetto

Ricotta rice pastiera, fiordilatte & yuzu gelato

(SUPPLEMENTS)

+ Sydney rock oysters, tomato vinegar, wasabi 6.5ea

+ Yellowfin tuna, bonito bread, bottarga 9 ea

+ Shio kombu bread, garlic seaweed butter 7.5ea

Upgrade your main to Hibachi wagyu,

green peppercorn tare, eschalot + 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.

♡ 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.