



Sydney rock oysters, sudachi vinegar 6.5ea

Sashimi, ginger, wasabi (16 pcs) 45

Hiramasa kingfish, white soy, cucumber 27

Hokkaido scallop, green apple, milk 25

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

Wagyu tataki, la-yu, horseradish 32

Edamame, nori, chilli 9

Shio kombu bread, cultured butter 6ea

Summer tempura, citrus dashi emulsion 22

Tako-tori skewer, nduja 15ea

Market fish katsu, umeboshi, nori 33

Charcoal king prawns, red yuzu koshō 16ea

Agebitashi eggplant, tomato kaeshi, sesame 25 

Duck ravioli, brown butter, ponzu, sansho 32

Aglio e olio spaghetti, spanner crab, togarashi 38

Green miso mafaldine, edamame, goma 26

Shioyaki murray cod, heirloom tomato, leek 58

Koji chicken, soba cha mash, thyme tare 48

Tonkatsu, aonori, mustard 38

Hibachi wagyu, shoyu jus, black garlic 78

Charred Roman beans, barley miso, furikake 17

Mushroom don, pecorino, black pepper 21

Cabbage salad, rocket, ginger 14

(CLASSIC BANQUET 89PP)

Edamame, nori, chilli

Hiramasa kingfish, white soy, cucumber

Tako-tori skewer, nduja

Agebitashi eggplant, tomato kaeshi, sesame

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Green miso mafaldine, edamame, goma

Koji chicken, soba cha mash, thyme tare

Cabbage salad, rocket, ginger

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Mochi sorbetto

(SIGNATURE BANQUET 129PP)

Edamame, nori, chilli

Yellowfin tuna, bonito bread, bottarga

Hiramasa kingfish, white soy, cucumber

Charcoal king prawns, red yuzu koshō

Agebitashi eggplant, tomato kaeshi, sesame

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Duck ravioli, brown butter, ponzu, sansho

Hibachi wagyu, shoyu jus, black garlic

Charred Roman beans, barley miso, furikake


Cabbage salad, rocket, ginger

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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.

 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.

日本の居酒屋