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SEASIDE IZAKAYA

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TO START

Charred edamame, smoked soy (df/vg)	8
Sydney rock oysters, rosé vinaigrette (gf/df/pesc)	5 ea

CORNETTOS

Spicy tuna tartare, confit egg yolk (df/pesc)	8 ea
Hokkaido scallop, black truffle (df/pesc)	9 ea
Dengaku eggplant / mitsuba (df/vg)	7 ea

THINGS ON STICKS (2 per serve)

Confit chicken thigh, burnt honey glaze, onsen egg (df)	14
King prawns, fermented chilli marinade, lime aioli (df/pesc)	18
Oyster mushrooms, herb & mirin glaze, miso macadamia cream (gf/vg)	14
Braised pork belly, masterstock glaze, yuzu kosho aioli (df)	16

SMALL PLATES

Chicken karaage, ginger dressing, black garlic aioli (gf/df)	15
Seared kingfish carpaccio, yuzu koshō coconut dressing, hibiscus oil (gf/df/pesc)	20
Spicy tuna tartare, crispy rice chips (gf/df/pesc)	22
Lobster tempura sandwich, fermented chilli mayo, yuzu slaw (pesc)	28

BIGGER PLATES

Japanese wagyu - grilled over the robata (df) shiitake soy glaze, asian greens, society garlic	38
Market fish - poached and grilled (pesc) cafe de tokyo butter, tangerine ponzu	m/p
Oden pumpkin (gf/df/vg) miso macadamia cream, tamari caramel, pistachio crumb	28

SOME SIDE ACTION

Leaf salad, tahini dressing (gf, df, vg)	10
House pickles, umeboshi cucumber, spicy plum pickle	6

SOMETHIN' SWEET

Mochi bomb / grilled peaches / miso dulce de leche / coconut pandan gelato (messina)	11 ea
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All prices include GST.
Surcharge on all credit cards.
10% surcharge on groups of 7 or more.
12.5% surcharge on public holidays.

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