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SEASIDE IZAKAYA

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TO START

Edamame, smoked soy (gf/df/vg)	8
Crushed cucumber sticks, yuzu, dashi, white soy, chilli (gf/df/vg)	8
Oysters, smoked ponzu, truffle (gf/pesq)	6 ea
Oysters, fresh lemon (gf/pesc)	5 ea
Japanese chop salad, iceberg, wakame, sesame, toasted nori (gf/df/vg)	9

RND SUSHI CUBES

Tuna tartare, spicy mayo (gf/df/pesc)	18
Hokkaido scallop, aburi, black truffle (gf/df/pesq)	18

SMALL PLATES

Salmon carpaccio, salted cucumber, fermented chilli, pickled radish (gf/df/pesq)	16
Tempura mushroom, white truffle, porcini cream (gf/df/vg)	20
Pork gyoza, sweet ginger, salted chilli broth	18
Prawn slider, tempura prawn, lettuce, soft egg chilli mayo, brioche (pesc)	12 ea
Smoked dashi greens, shiitake broth (/df/vg)	13

THINGS ON STICKS (2 per serve)

Confit chicken thigh, burnt honey glaze (gf/df)	14
Braised pork belly, masterstock glaze, yuzu koshu aioli (df)	16

A BIT BIGGER

Chicken karaage, ginger dressing, black garlic aioli (gf/df)	16
Hibachi Wagyu, teriyaki, cured egg yolk (df)	29
Local Whiting fillet, burnt butter, chilli, lemon (gf)	28

SOME SIDE ACTION

Steamed rice (gf,df,vg)	4
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SOMETHIN' SWEET

Mochi bomb, caramelised white chocolate, mango, pistachio, honey gelato	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.

@RNBONDI