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SEASIDE IZAKAYA

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TO START

Edamame, smoked soy (gf/df/vg)	8
Oysters, smoked ponzu, white truffle, caviar (gf/pesc)	6 ea
Oysters, fresh lemon (gf/pesc)	6 ea
Japanese chop salad, iceberg, wakame, toasted nori (vg/gf/df)	9
Kingfish sashimi, (8 pieces) smoked ponzu, wasabi (df/gf)	24
Fried Puri, sushi rice, kingfish, wasabi, salmon roe (2 pieces) (pesc, df)	16

RAW BITES

Tuna tartare sushi cubes (2 per serve), spicy mayo (gf/df/pesc)	18
Hokkaido scallop sushi cubes (2 per serve), aburi white truffle (df/pesc)	18
Crispy rice sushi bites, (6 per serve) chefs selection (gf/df/pesc)	28
RND maki (6 per serve) spicy tuna, wasabi kingfish, spicy salmon (gf/df)	24
Mix sashimi, 12 pieces chefs selection smoked ponzu, wasabi (gf/df)	32

MAKI ROLLS (6 pcs)

Salmon (gf, df, pesc)	11	Cucumber (gf, df, Veg)	9	Avocado (gf, df, Veg)	10
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SMALL PLATES

RND salad, iceberg, radish, cucumber, plum kosho (vg/gf/df) add salmon sashimi +6	13
Salmon carpaccio, salted cucumber, fermented chilli, pickled radish (gf/df/pesc)	16
Tempura mushroom, white truffle, porcini cream (vg/gf/df)	18

THINGS ON STICKS (2 per serve)

Confit chicken thigh, burnt honey glaze (gf/df)	14
Prawns, fermented chilli, dai dai mayo, aonori (df/pesc)	15

A BIT BIGGER

Hibachi Pork belly, burnt honey, roasted sesame cream (df)	26
Chicken karaage, ginger dressing, black garlic aioli (gf/df)	16
Market fish, ask your waiter for daily selection (pesc)	m/p
Hibachi Wagyu, teriyaki, cured egg yolk (gf/df)	32
Udon noodles, steamed bok choy (V, df)	15
Add from the Hibachi: Pork Belly / Chicken skewer (1 stick) / Prawn skewer (1 stick)	6

SOME SIDE ACTION

Steamed rice (gf/df/vg)	4
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SUSHI ROLLS (6 pcs)

Tsuyu marinated salmon, asparagus, avocado, lemon kosho (df, pesc) (gf/df/pesc)	23
Crispy soft shell crab, cucumber, avocado, jalapeño mayo (gf, df, pesc)	23
Prawn tempura, salmon, tuna, mango, yuzu kosho (df, pesc)	25
Seared salmon, avocado, cucumber, white sesame dressing (df, pesc)	22
Tsuyu marinated tuna, cucumber, crispy enoki, tobiko, white sesame and seaweed dressing (df, pesc)	23

Tuna tataki, smoked yuzu kosho dressing (df/pesc)	25
Prawns and Cod Gyoza, sweet ginger and salted chilli (df, pesc)	22
Pork gyoza, sweet ginger, salted chilli broth	18
Wagyu tataki, smoked yuzu kosho dressing, black garlic tsuyu (df)	25

SOMETHIN' SWEET

Mochi bomb, pistachio praline, miso de leche, berries, coconut pandan gelato (gf)	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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