



RAW BAR USES THE FINEST INGREDIENTS COMBINED WITH THE FRESHEST  
PRODUCE TO CREATE AN AUTHENTIC JAPANESE DINING EXPERIENCE.

AS THE MENU STYLE REQUIRES THE FOOD TO BE FRESHLY PREPARED AND  
SERVED IMMEDIATELY, IT IS NOT ALWAYS POSSIBLE THAT ALL DISHES WILL  
ARRIVE AT THE SAME TIME.

SO WE INVITE YOU TO EXPERIENCE THIS CULINARY STYLE WHICH IS BEST  
ENJOYED BY SHARING THE DISHES AS THEY ARRIVE FRESH AT YOUR TABLE.

WHETHER IT'S A COSY TUCKED-IN WINTER NIGHT OR A BREEZY SUMMER  
LUNCH, AT RAW BAR WE WANT TO MAKE SURE YOU HAVE A GREAT  
EXPERIENCE. SO FEEL FREE TO ASK YOUR WAIT STAFF ABOUT THE FOOD,  
SAKE, WINE OR ANY OTHER MENU ITEM SO WE CAN MAKE YOUR TIME WITH US  
MORE ENJOYABLE.

SHINTARO HONDA  
HEAD CHEF

## STARTERS

EDAMAME BEANS(V) 6.5  
SPICY EDAMAME BEANS(V) 7  
MARINATED SEAWEED SALAD(V) 7  
MISO SOUP 5

## SASHIMI

6 PCS

TUNA SASHIMI 18  
SALMON SASHIMI 17  
KINGFISH SASHIMI 17

6 PCS / 12 PCS / 18 PCS

ASSORTED SASHIMI 18 / 29 / 39

## SUSHI COMBO

SUSHI & SASHIMI COMBO 45  
- 5 PCS ASSORTED SUSHI  
- 9 PCS ASSORTED SASHIMI  
- 6 PCS INSIDE OUT ROLLS & MISO SOUP

## A LA CARTE NIGIRI


2 PCS

MAGURO (TUNA)	9
SAKE (SALMON)	8
HIRAMASA (KINGFISH)	8
EBI (PRAWN)	7
TOBIKO (FLYING FISH ROE)	8

## NIGIRI

6 PCS

ASSORTED SUSHI	19
TUNA SUSHI	19
SALMON SUSHI	18
KINGFISH SUSHI	18
TUNA & KINGFISH SUSHI	19
SEARED MIXED SELECTION	20
SEARED SALMON	19



## INSIDE OUT ROLLS

6 PCS

SALMON ROLL 13  
AVOCADO, MAYONNAISE, FISH ROE

TUNA ROLL 14  
AVOCADO, MAYONNAISE, FISH ROE

SPIDER CRAB ROLL 16  
SOFT SHELL CRAB, CUCUMBER, FISH ROE & JALAPEÑO SAUCE

CHICKEN TERIYAKI ROLL 13  
AVOCADO, LETTUCE, CUCUMBER & SESAME SEEDS

COOKED TUNA ROLL 11  
AVOCADO, MAYONNAISE & SESAME SEEDS

VEGETARIAN ROLL(V) 10  
AVOCADO, SPINACH & SESAME SEEDS



## SMALL ROLLS

8 PCS

SALMON MAKI ROLL 10  
AVOCADO MAKI ROLL(V) 8  
COOKED TUNA MAKI ROLL 9  
CUCUMBER MAKI ROLL(V) 7

## HAND ROLLS

TUNA HAND ROLL 15  
AVOCADO, CUCUMBER, FISH ROE & JAPANESE MAYONNAISE

PRAWN TEMPURA HAND ROLL 14  
AVOCADO, CUCUMBER, FISH ROE & JAPANESE MAYONNAISE

SALMON HAND ROLL 13  
AVOCADO, CUCUMBER, FISH ROE & JAPANESE MAYONNAISE

SPIDER CRAB HAND ROLL 16  
SOFT SHELL CRAB, CUCUMBER, FISH ROE & JALAPEÑO SAUCE

## SIGNATURE ROLLS

6 PCS

### CRISPY SALMON ROLL 21

A DRAGON ROLL OF SALMON SASHIMI, AVOCADO AND CRUNCHY TEMPURA FLAKES SERVE AS AN INSIDE-OUT ROLL

### SPICY TUNA ROLL 15

JAPANESE-SPICE MARINATED RAW TUNA WITH CUCUMBER, LETTUCE & CHIVES

### SPICY PRAWN TEMPURA ROLL 16

TEMPURA PRAWN, LETTUCE, CUCUMBER WITH A HINT OF SPICY JALAPEÑO MAYONNAISE & TOPPED WITH CRUNCHY TEMPURA FLAKES

### MT FUJI ROLL 22

A DRAGON ROLL OF SEARED SALMON SASHIMI, COOKED PRAWN, LETTUCE, CUCUMBER & AVOCADO WITH PONZU MAYONNAISE, SEARED TO PERFECTION AS AN INSIDE-OUT ROLL



## SIGNATURE ROLLS

4 PCS / 8 PCS

OCEAN ROLL 13 / 19

SALMON, AVOCADO, CUCUMBER, FISH ROE & MAYONNAISE

KYOTO ROLL 14 / 20

CHARGRILLED SALMON, AVOCADO, FISH ROE & MAYONNAISE

RICELESS VEGETARIAN NORI ROLL (V) - / 17

AVOCADO, CARROT, CUCUMBER & WAKAME SEAWEED WRAPPED IN

FRESH NORI PAPER

ADD FRESH PRAWN +5



## C O L D

KINGFISH CARPACCIO 16.5

KINGFISH SASHIMI WITH WHITE SOY DRESSING, CUCUMBER  
& SEASONAL HERBS

TUNA TATAKI 22 / 29

TUNA SASHIMI WITH A SEARED MILD SPICE CRUST AND WASABI MAYO

OHITASHI(V) 13

BRAISED SPINACH WITH SESAME DRESSING SERVED WARM

MARINATED SEAWEED SALAD(V) 7

SESAME-INFUSED WAKAME

RAW BAR SALAD(V) 19

SPINACH, SEAWEED, AVOCADO, TOMATO, CARROT,  
LETTUCE CABBAGE, CUCUMBER, PICKLED DAIKON WITH SWEET TANGY  
JAPANESE DRESSING





## HOT

MISO SOUP 5  
TOFU, SPRING ONION AND WAKAME

GOHAN(V) 4  
JAPANESE STEAMED RICE

EDAMAME BEANS(V) 6.5  
SEASONED WITH MALDON SEA SALT

SPICY EDAMAME BEANS(V) 7  
SLIGHTLY SPICED WITH CHILI & GINGER

NASU NO DENGAKU(V) 17  
FRIED EGGPLANT WITH SWEET MISO DRESSING

GYOZA 15.5  
PAN FRIED PORK DUMPLINGS WITH DIPPING SAUCE (5PCS)

AGEDASHI TOFU(V) 15.5  
LIGHTLY FRIED BEAN CURD WITH TEMPURA SAUCE, SEAWEED  
& SPRING ONION

BEEF NEGI MAKI 18  
SHALLOTS WRAPPED IN FINELY SLICED BEEF WITH  
TERIYAKI SAUCE & SESAME SEEDS  
GLUTEN FREE +4.5

WAGYU BEEF PREMIUM GRADE 24.5  
WAGYU BEEF WITH TERIYAKI & JAPANESE CITRUS  
GLUTEN FREE +4.5



## TEMPURA

PRAWN TEMPURA 18

LIGHTLY FRIED PRAWNS WITH TEMPURA SAUCE

SOFT SHELL CRAB 19

DEEP FRIED SOFT SHELL CRAB WITH CHILI SPICE & WASABI  
MAYONNAISE

VEGETARIAN TEMPURA SELECTION(V) 13

LIGHTLY FRIED VEGETABLES WITH TEMPURA SAUCE

## UDON

TRADITIONAL JAPANESE SOUP WITH UDON NOODLES AND MASTER  
STOCK SERVED WITH YOUR CHOICE OF:

TEMPURA SEAFOOD 18

TEMPURA VEGETABLES(V) 17

STEAMED VEGETABLES(V) 17

BEEF AND VEGETABLES 18



## BENTO BOX

LUNCH BENTO BOX 33

ASSORTED SASHIMI, INSIDE-OUT ROLLS, TEMPURA, TERIYAKI  
CHICKEN, MISO SOUP & GOHAN

VEGETARIAN BENTO BOX(V) 35

VEGETARIAN INSIDE-OUT ROLLS, TEMPURA VEGETABLES, OHITASHI,  
MIXED SEASONAL SALAD & GOHAN

DINNER BENTO BOX 49

ASSORTED SASHIMI, INSIDE-OUT ROLLS, MIXED TEMPURA, OHITASHI,  
TERIYAKI CHICKEN, MISO SOUP & GOHAN

## TERIYAKI

WITH MIXED LEAF SALAD

CHICKEN 19.5

SALMON 27.5

GLUTEN FREE +4.5

FULLY LICENSED.

WE ACCEPT VISA, MASTERCARD, AMEX & EFTPOS.

NO SPLIT BILLS. ALL PRICES INCLUSIVE OF GST.

1.5% CHARGE APPLIES TO ALL CARDS.

10% SURCHARGE ON PUBLIC HOLIDAYS.

10% SURCHARGE ON GROUP OF 7 OR MORE.

\*PLEASE BE AWARE WE ARE UNABLE TO GUARANTEE ANY FISH  
IS COMPLETELY FREE OF RESIDUAL NUTS, OILS OR SHELLFISH  
TRACES.