

DASHI

Modern Japanese Tapas & Sake Bar

DINNER MENU *for Dine-In*

Tapas ~ *Sharing Japanese Izakaya Style* ~

KIMCHI - Fermented wombok with chilli and garlic	\$5
EDAMAME - Young soybean in the pods sprinkled with pink salt	\$7
TAKOYAKI - Octopus ball, mayonnaise, Japanese BBQ sauce	\$12/6p
MISO SOUP	\$4
EGGPLANT - Crispy deep fried eggplant, sweet red Miso sauce	\$16
PORK BUN - Pork belly, coriander, Kewpie mayonnaise, homemade bun	\$12
CHICKEN BUN - Soy marinated deep fried chicken, mayo, homemade bun	\$12
EGGPLANT BUN - Deep fried eggplant, Miso sauce, homemade bun	\$10
AGEDASHI GOMA TOFU - Deep fried homemade sesame Tofu in Dashi broth	\$13
KINGFISH NECK - Grilled Miso marinated kingfish neck	\$15
OYSTER - Panko crumbed oyster, Nori puree, Yuzu yoghurt	\$14/3p
GYOZA - Minced pork dumpling, apple sauce, wombok	\$17/5p
CHICKEN KARAAGE - Deep fried soy marinated chicken, Tosazu sauce	\$18
TUNA - Yuzu Citrus Tapioca, Soy Sauce Pearl, Apple, Kombu Kelp Sauce	\$19
KINGFISH - Lightly torched Sashimi grade kingfish, Miso buttermilk	\$19
LAMB - Slow cooked lamb, black rice, balsamic Teriyaki sauce	\$32
DUCK - Miso marinated duck breast, leek couscous, Japanese mustard sauce	\$34
TERIYAKI KINGFISH - Pan seared kingfish, Teriyaki sauce	\$30

Sushi

AVOCADO SUSHI ROLL - Avocado, mayonnaise	\$12
TEMPURA PRAWN SUSHI ROLL - Tempura prawn, avocado, aioli	\$20
SOFT SHELL CRAB SUSHI ROLL - Deep fried crab, cucumber, chilli mayo	\$22
SUSHI & SASHIMI - Chef's Selection	Entree \$22 / Main \$40
	Sashimi Only Entree \$28 / Main \$47

Side

HAND CUT CHIPS - Chips with Kewpie mayonnaise and Ao Nori seasoning	\$8
DAIKON SALAD - Japanese white radish, seaweed, Kombu kelp dressing	\$15
RICE - a bowl of plain steamed rice	\$3

*Licensed and **Tue & Wed** BYO(wine only-Corkage \$10/bottle)*