



虎穴に入らずんば虎子を得ず

*'If you do not enter the tiger's cave,
you will not catch its cub'*

1% surcharge for all credit card transactions

A discretionary service fee of 6% will be added for groups of 8 or more persons

Parents, in consideration of others, please ensure children are seated at all times
and comforted outside

Bincho-tan Mineral Water

Wasabi Restaurant & Bar has purchased a chilled, filtered and carbonated water system. The water is then stored in specially designed Bincho-tan (Japanese white charcoal) water bottles where the Bincho works to re-mineralise and balance the PH levels.

Simply put, white charcoal is an incredibly hard-working natural material with a truly superb capacity to purify. The Bincho-tan is sourced from sustainably harvested timber and is handcrafted using ancient traditions where the timber's temperature is brought to a precise 1000 degrees celsius. Besides providing better tasting and healthier quality water, for every 1 litre of filtered water the restaurant produces, it saves on average 200ml of crude oil that is used in production, packaging, transport and storage of bottled water. This excludes the cost of waste disposal and or recycling. This means in one year we will not be consuming 998 litres of crude oil.

To support this initiative unlimited still and sparkling 'Bincho-tan' water is \$5.50 per person.

Us & our farm - Honeysuckle Hill

In Japan, many restaurants specialise in specific local cuisines that have evolved over the generations based only on ingredients that can be found in their local area. They present dishes that speak of the season and their surroundings. It seems natural that, whilst trying to stay true to that concept and still maintaining an entirely Japanese aesthetic, we would draw inspiration from our beautiful surroundings in Noosa and use as many locally grown elements as we can.

Our preparation starts at our farm Honeysuckle Hill, where we grow many of our ingredients. We gravity irrigate with water from our natural spring. We compost the vegetable peelings and off cuts from the restaurant using the Japanese Bokashi method, which retains all nutrients, organic material and microbes.

Among the ingredients we grow are:

*Akajiso - Red Perilla / Ashitaba - Tomorrow Leaf / Biwa - Nagasakiwase Loquat
Daikon - White Radish / Fushimi - Japanese Chilli / Gobo - Burdock
Hakkanou - Japanese Menthol / Hinoa Kabu - Purple Top Turnip / Shiro Kabu - White Turnip Kamo
Natsu - Kamo Heirloom Eggplant / Kinome - Japanese Prickly Ash
Komatsuna - Mustard Spinach / Kyuri - Oriental Cucumber / Kuwa - Mulberry
Misome - Japanese All-season Green / Mibuna - Kyo Yasai Original Green
Mizuna - Japanese Mustard / Mitsuba - Japanese Parsley / Momo - Peach
Mukago - Japanese Yam / Myoga - Japanese Ginger Flower / Natsuguro - Bunching Onion
Oba - Green Perilla / Okahijiki - Land Seaweed / Tade - Water Pepper / Tokita's Ninjin - Scarlet Carrot / Tokyo Bekana - Tokyo Mustard / Sakata Meron - Sweet Melon / Sansho - Fruit from the Japanese Prickly Ash / Sato Imo - Japanese Taro / Satsuma Ume - Red Fleshed Plum / Seri - Asian Celery Leaf / Shishito - Japanese Chilli / Shishitagani - A variety of Japanese Pumpkin / Shungiku - Small Leaf Chrysanthemum*

The current menu is designed to showcase our farm produce as it comes into season, other regional ingredients and the amazing seafood from the local fishing fleet that day. In keeping with our philosophy, we strive to put a product on the plate we feel is honest and authentic to who we are.

Ultimately, we hope to provide a unique regional dining experience with a sense of place for you, our guest, whose continued support is greatly appreciated.

山葵

Omakase (お任せ)

Let the Chef decide

We invite you to experience our signature Omakase menu. Our Chefs will present a series of plates, beginning with the lightest and proceeding to heavier, richer dishes. When ordering Omakase, expect Chef to be innovative with an emphasis on seasonal ingredients grown at our farm Honeysuckle Hill and the outstanding produce of our region.

Ordering Omakase may lead you to discover new items that you may have overlooked or never thought to try. Please let us know if you have any allergies or particular dislikes when ordering.

Kohaku (short menu) 95pp **Kyara** (long menu) 150pp

Beverages

Beverages to compliment this menu have been carefully considered to add an extra dimension to each course.

Kohaku Matches 70 **Kyara Matches** 105

Or including a glass of Louis Roederer 'Brut Premier' NV Champagne to begin

Kohaku Matches 95 **Kyara Matches** 130

Pescatarian, vegetarian and no seafood menus are available on request.

Omakase - Signature Autumn Menu

(お任せ)

Tsukidashi

A selection of six seasonal amuse

Kaki (*optional course – 10pp*)

Pacific oysters, house made organic apple vinegar gelee and mitsuba or tempura with nori salt

Sashimi (*Kyara menu*)

Our fish is line caught, sustainable and local, delivered to the jetty in front of the restaurant.

We prepare a seasonal sashimi dish based on what has arrived from our fisherman and present it with complementary flavours.

Tempura Yukke

Tartare of local reef fish and daikon radish, uni custard, tempura of Honeysuckle Hill herbs and leaves, black sesame and lime macrobiotic salt

Kabocho

Pumpkin poached in its own juice and roasted over bincho-tan charcoal, house made konbu, eggplant and shiso seed moromi miso, macadamia, warm asa hemp milk

Nigiri (*Kyara menu*)

A selection of three seasonal and ike jime prepared nigiri sushi served with fresh Tasmanian shima wasabi

Jyo Nigiri (*pre order only - 30pp*)

We offer an additional luxury nigiri piece which may be ordered in advance at the time of booking.

A limited number are available each evening. Autumn's nigiri is:

Noosa Spanner crab, quail yolk and périgord black truffle shaved table side

Gyoza *(Kyara menu)*

Mayura Station wagyu and water chestnut soup gyoza, fermented mushroom ponzu, yuzu oil

Ise Ebi *(pre order only – 185pp)*

We offer an additional course of Queensland painted cray which may be ordered in advance at the time of booking. A limited number are available each evening. The approximate size of each crayfish is 1.5 kg and is served:

Bincho-tan roasted Queensland painted cray tail, 'okonomiyaki' pancake, lobster coral sauce and condiments, lobster head miso soup

Gan

Llangothin goose breast cured in spent grains and hum honey, tori butter rice, kimo, black umeshu, goose and toasted soba uma-dashi

Mo Niku *(optional course 49pp)*

Mayura Station 500 day grain fed, score 7+ rib eye cut, full blood wagyu, Kin Kin bloodwood fermented honey tare, wagyu fat roasted shallot, smoked daikon and almond, marrow and tempura onion

Yukimi *(Kyara menu)*

Snow is falling - seasonal fruit nerikiri

Amai

Single origin dark chocolate sorbet, black kinako milk gelee, sake poached and dried cherry, four year old barrel aged ogasawara mirin, organic cacao nib, praline

山葵

ARTWORKS BY SOPHIA LOUISE CONLEY

*"Nothing in Nature is random. A thing appears random
only through the incompleteness of our knowledge."
- Benedict Spinoza: 17th Century Dutch Philosopher*

Sophia Conley is a local Conceptual Artist and Interior Designer. Her work covers various mediums such as painting, computer generated art, installation and sculpture.

Each piece within Wasabi represents one of the five Japanese elements: Earth, Air, Fire, Water and Void. Through her most recent addition to the Tatami dining room, Sophia, inspired by fractal geometry and the 16th Century Japanese Kano School of painting, represents each of the Japanese elements using monochrome inks, gold leaf and acrylic.

Japanese 5 Elements: Chi - EARTH = solid objects of the world, Ka - FIRE = energetic forces moving things in this world, Fu - WIND = represents things that grow, expand and enjoy freedom of movement, Sui - WATER = fluid flowing formless, Ku - VOID = sky or heaven, the unknown.

*Contemplating the beautiful similarities in nature is a humbling way to remind ourselves
that we are all intrinsically connected.*

Sophia's work is largely private commission based projects, please contact her on 0416021828 to enquire about her work, or see a staff member for details. Her pieces are POA.

SARAH SHEPPARD CERAMICS

Sunshine Coast, Queensland

Sarah's home and tableware is organic, each piece constructed by hand, inspired by nature and the environment in which she lives. Her work is made of Australian porcelain and stoneware clays. Making her glazes from scratch, she uses a natural pallet of colours to ensure each item's texture, shape and design is fully appreciated. Each piece is fired twice, the second firing at a temperature of up to 1300 degrees celsius.

Sarah strives to make pieces that enhance the pleasure and enjoyment of home and food. Her tableware providing a base for a chef to tell a story, paint a picture or allow the recipient to enjoy the experience of a special meal. Sarah's homewares allow the owner to display flowers, fruit or jewellery that deserves to be on display.

Mainly working on commissions, each design is constructed in consultation with its owner to tell of its intended place and journey.