

山葵

笑う門には福来る

*'Time spent laughing  
is time spent with the gods'*



## Bar menu

### Kaki

pacific oyster, house made organic apple vinegar gelee and mitsuba  
or tempura with nori salt (2pc) 10.0

### Edamame

blanched and seasoned with macrobiotic salt 9.50

### Japanese Pickles

seasonal house made pickles 11.50

### Sashimi

chefs selection of five sashimi, ike jime prepared, with seasonal condiments 31.0

### Sainome

Mooloolaba yellowfin tuna tartare, daikon, shishito pepper saikyo miso,  
ao nori senbei crackers, edamame salt 29.0

### Gyoza

Mayura Station wagyu and water chestnut soup gyoza, fermented mushroom  
ponzu, yuzu oil 26.0

### Nasu

red miso roasted eggplant, asa hemp seed furikake, Belli Park pickled bamboo shoots 14.50

### Wagyu

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 47.0