

## ENTRÉE

<b>Prawn Tempura</b> Ginger, white radish, tempura sauce	24
<b>Soft Shell Crab Tempura</b> Chilli ponzu	26
<b>Chicken Karage</b> Crispy fried chicken, fermented chilli aioli	20
<b>Panfried Beef Gyoza</b> Chili ponzu, ginger, garlic, sesame, spring onion	26
<b>Yellowfin Tuna Tacos</b> Avocado, tomato, lime, coriander, soy, scallion, sriracha, sesame	24
<b>Crispy Rice</b> Avocado oil, salmon, mayo, soy, spring onion, sriracha, sesame	26
<b>Japanese Seaweed Salad</b> Edamame, radish, red cabbage, carrot, green apple, sesame dressing, homegrown microgreens	26

## RAW PLATE

<b>Yellowfin Tuna Tataki</b> Chilli, daikon, coriander, Matsuhisa dressing	24
<b>Reef Fish Sashimi</b> Coconut, miso, yuzu, coriander, spring onion	24
<b>NZ King Salmon Ponzu</b> Garlic, ginger, chives, sesame, olive oil, radish, cherry tomato	28
<b>Reef Octopus</b> Ginger, scallion, lemon, soy, mirin salmon roe, chilli crisp, sesame, homegrown microgreens	28

## MAKI SUSHI

<b>California</b> Crab, avocado, cucumber, orange tobiko, mayo	24
<b>Rainbow</b> Salmon, reef fish, tuna, avocado, crab, cucumber, black tobiko, coriander orange mayo	26
<b>Firecrackers</b> Salmon, tuna, tobiko, avocado, tanuki, teriyaki sauce, spicy mayo	28
<b>Soft Shell Crab</b> Avocado, cream cheese, tobiko, tanuki, yuzu, koshu mayo	28
<b>Volcano</b> Crab, cucumber, salmon, spicy mayo, teriyaki, furikake, chives, tanuki	26
<b>Rock Shrimp</b> Tamago, sriracha mayo, tempura, prawn, unagi sauce, furikake, tobiko, scallion	26
<b>Kaki-Age</b> Vegetable tempura, cream cheese, truffle mayo, tanuki, sesame seed, homegrown chives	20

## PLATTERS

<b>Mixed Nigiri Platter</b> (2 each) Tuna, salmon, roasted eel	26
<b>Mixed Sashimi Platter</b> (2 each) Tuna, salmon, reef fish	26

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## MAIN PLATES

<b>Catch of the Day</b> Yuzu butter sauce, shisho herb oil, wok fried vegetables, Japanese fried rice	38
<b>Cape Grim Striploin</b> Yuzu kosho, truffle mashed potato, Japanese style BBQ sauce, crispy homegrown oyster mushroom, chives	45
<b>BBQ Lamb Rib</b> Soy, mirin, fermented chilli sauce, ginger, garlic, pineapple, sweet potato puree, asparagus	55*
<b>Yellowfin Tuna Steak</b> Miso ginger sauce, lemon, teppan fried onion, broccolini, myoga salad	37
<b>Magret Duck Breast</b> Miso, orange, soy glaze, baby carrot, beet root, orange tulle	40
<b>Miso Black Cod</b> Mirin, white miso, pumpkin puree, edamame, yuzu miso sauce	47**
<b>NZ Regal King Salmon</b> Yuzu ponzu butter, spring onion, vegetable noodle, crispy shisho, toasted sesame	45
<b>Panko Crumbed Tiger Prawns</b> Root vegetable, crustacean katsu curry sauce	45
<b>Chicken Yakitori</b> Spring onion, wasabi mashed potato, shimeji mushroom, toasted sesame	37

## SIDE DISHES

<b>Baby Spinach Avocado Salad</b>	10
<b>Steamed Jasmine Rice</b>	8
<b>Japanese Fried Rice</b>	10
<b>Yaki Soba</b> Japanese stir fried noodles	10

## DESSERT

<b>Matcha Cheesecake</b> Red bean compote, matcha crumble	18
<b>Island Cocomango</b> Coconut, mango sorbet, caramelised puffed rice	18
<b>Yuzu Meringue Tart</b> Yuzu curd, toasted meringue	18
<b>Lemongrass Panna Cotta</b> Lychee, pandan, coconut cream	18
<b>Homemade Ice Cream</b> Island Coconut, Garden Pandan, Lemongrass	8 per scoop
<b>Homemade Sorbet</b> Mandarin, Passionfruit	8 per scoop

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ENTRÉE

<b>Vegetable Tempura</b> Seasonal vegetables, mango sriracha	24
<b>Renkon Chips</b> Lotus root, togarashi vegan mayo, sea salt flakes	26
<b>Cauliflower Karage</b> Crispy fried cauliflower, fermented chilli aioli	20
<b>Panfried Vegetable Gyoza</b> Chili ponzu, ginger, garlic, sesame, spring onion	26
<b>Avocado Tacos</b> Tomato, lime, coriander, soy, scallion, sriracha, sesame	24
<b>Crispy Rice</b> Avocado oil, vegan mayo, soy, spring onion, sriracha, sesame	26
<b>Japanese Seaweed Salad</b> Edamame, radish, red cabbage, carrot, green apple, sesame dressing, homegrown microgreens	26

MAKI SUSHI

<b>Vegifornia Maki</b> Plant-based prawn, avocado, cucumber tanuki, vegan mayo	24
<b>Konjac Calamari</b> Plant-based calamari, avocado, vegan cream cheese, tanuki, gochujang mayo	28
<b>Kaki-Age</b> Vegetable tempura, vegan cream cheese, truffle mayo, tanuki, sesame seed, homegrown chives	26

PLATTERS

<b>Mixed Nigiri Platter</b> (2 each) Avocado, cucumber, pickled radish	26
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## WYW Vegan/Vegetarian

### MAIN PLATES

<b>Fishless Fillet</b> Yuzu vegan butter sauce, shisho herb oil, wok fried vegetables, Japanese fried rice	38
<b>Plant-based Prawn</b> Root vegetable, katsu curry sauce	46
<b>Vegan Chicken Yakitori</b> Spring onion, wasabi mashed potato, shimeji mushroom, toasted sesame	37
<b>Yasai Itamé</b> Japanese stir fried vegetables, fried tofu	37
<b>Miso Glazed Eggplant</b> Mirin, white miso, pumpkin puree, edamame, yuzu miso sauce	37
<b>Pan fried Tofu</b> Teriyaki, spring onion, vegetable noodle, crispy shiso, toasted sesame	38

### SIDE DISHES

<b>Baby Spinach Avocado Salad</b>	10
<b>Steamed Jasmine Rice</b>	8
<b>Japanese Fried Rice</b>	10
<b>Yaki Soba</b> Japanese stir fried noodles	10

### DESSERT

<b>Matcha Cheesecake</b> Red bean compote, matcha crumble	18
<b>Island Cocomango</b> Coconut, mango sorbet, caramelised puffed rice	18
<b>Homemade Ice Cream</b> Island Coconut	8 per scoop
<b>Homemade Sorbet</b> Mandarin, Passionfruit	8 per scoop

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ENTRÉE

<b>Prawn Tempura</b> Ginger, white radish, tempura sauce	24
<b>Soft Shell Crab Tempura</b> Chilli ponzu	26
<b>Chicken Karage</b> Crispy fried chicken, fermented chilli aioli	20
<b>Panfried Beef Gyoza</b> Chili ponzu, ginger, garlic, sesame, spring onion	26
<b>Yellowfin Tuna Tacos</b> Avocado, tomato, lime, coriander, soy, scallion, sriracha, sesame	24
<b>Crispy Rice</b> Avocado oil, salmon, mayo, soy, spring onion, sriracha, sesame	26
<b>Japanese Seaweed Salad</b> Edamame, radish, red cabbage, carrot, green apple, sesame dressing, homegrown microgreens	26

RAW PLATE

<b>Yellowfin Tuna Tataki</b> Chilli daikon, coriander Matsuhisa dressing	24
<b>Reef Fish Sashimi</b> Coconut, miso, yuzu, coriander, spring onion	24
<b>NZ King Salmon Ponzu</b> Garlic, ginger, chives, sesame, olive oil, radish, cherry tomato	28
<b>Reef Octopus</b> Ginger, scallion, lemon, soy, mirin salmon roe, chilli crisp, sesame, homegrown microgreens	28

MAKI SUSHI

<b>California Maki</b> Crab, avocado, cucumber orange tobiko, mayo	24
<b>Rainbow Maki</b> Salmon, reef fish, tuna, avocado, crab, cucumber, black tobiko, coriander orange mayo	26
<b>Firecrackers</b> Salmon, tuna, tobiko, avocado, tanuki, teriyaki sauce and spicy mayo	28
<b>Soft Shell Crab</b> Avocado, vegan cream cheese, tobiko, tanuki, yuzu, koshu mayo	28
<b>Volcano</b> Crab, cucumber, salmon, spicy mayo, teriyaki, furikake, chives, tanuki	26
<b>Rock Shrimp</b> Tamago, sriracha mayo, tempura, prawn, unagi sauce, furikake, tobiko, scallion	26
<b>Kaki-Age</b> Vegetable tempura, vegan cream cheese, truffle mayo, tanuki, sesame seed, homegrown chives	20

PLATTERS

<b>Mixed Nigiri Platter</b> (2 each) Tuna, salmon, roasted eel	26
<b>Mixed Sashimi Platter</b> (2 each) Tuna, salmon, reef fish	26

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## WYW Dairy Free

### MAIN PLATES

<b>Catch of the Day</b> Yuzu vegan butter sauce, shisho herb oil, wok fried vegetables, Japanese fried rice	38
<b>Cape Grim Striploin</b> Yuzu kosho, truffle mashed potato, Japanese style BBQ sauce, crispy homegrown oyster mushroom, chives	45
<b>BBQ Lamb Rib</b> Soy, mirin, fermented chilli sauce, ginger, garlic, pineapple, sweet potato puree, asparagus	55*
<b>Yellowfin Tuna Steak</b> Miso ginger sauce, lemon, teppan fried onion, broccolini, myoga salad	37
<b>Magret Duck Breast</b> Miso, orange, soy glaze, baby carrot, beet root, orange tulle	40
<b>Miso Black Cod</b> Mirin, white miso, pumpkin puree, edamame, yuzu miso sauce	47**
<b>NZ Regal King Salmon</b> Yuzu ponzu vegan butter, spring onion, vegetable noodle, crispy shisho, toasted sesame	45
<b>Panko Crumbed Tiger Prawn</b> Root vegetable, crustacean katsu curry sauce	45
<b>Chicken Yakitori</b> Spring onion, wasabi mashed potato, shimeji mushroom, toasted sesame	37

### SIDE DISHES

<b>Baby Spinach Avocado Salad</b>	10
<b>Steamed Jasmine Rice</b>	8
<b>Japanese Fried Rice</b>	10
<b>Yaki Soba</b> Japanese stir fried noodles	10

### DESSERT

<b>Matcha Cheesecake</b> Red bean compote, matcha crumble	18
<b>Island Cocomango</b> Coconut, mango sorbet, caramelised puffed rice	18
<b>Homemade Ice Cream</b> Island Coconut	8 per scoop
<b>Homemade Sorbet</b> Mandarin, Passionfruit	8 per scoop

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ENTRÉE

<b>Coconut Prawn</b> Mango sriracha	24
<b>Crispy Soft Shell Crab</b> Chilli ponzu	26
<b>Chicken Karage</b> Crispy fried chicken, fermented chilli aioli	20
<b>Yellowfin Tuna Toast</b> Avocado, tomato, lime, coriander, soy, scallion, sriracha, sesame	26
<b>Crispy Rice</b> Avocado oil, salmon, mayo, soy, spring onion, sriracha, sesame	24
<b>Japanese Seaweed Salad</b> Edamame, radish, red cabbage, carrot, green apple, sesame dressing, homegrown microgreens	26

RAW PLATE

<b>Yellowfin Tuna Tataki</b> Chilli daikon, coriander Matsuhisa dressing	24
<b>Reef Fish Sashimi</b> Coconut, miso, yuzu, coriander, spring onion	24
<b>NZ King Salmon Ponzu</b> Garlic, ginger, chives, sesame, olive oil, radish, cherry tomato	28
<b>Reef Octopus</b> Ginger, scallion, lemon, tamari, mirin salmon roe, chilli crisp, sesame, homegrown microgreens	28

MAKI SUSHI

<b>California Maki</b> Crab, avocado, cucumber orange tobiko, mayo	24
<b>Rainbow Maki</b> Salmon, reef fish, tuna, avocado, crab, cucumber, black tobiko, coriander orange mayo	26
<b>Soft Shell Crab</b> Avocado, cream cheese, tobiko, tanuki, yuzu, koshu mayo	28
<b>Volcano</b> Crab, cucumber, salmon, spicy mayo, teriyaki, furikake, chives, tanuki	28

PLATTERS

<b>Mixed Nigiri Platter</b> (2 each) Tuna, salmon, roasted eel	26
<b>Mixed Sashimi Platter</b> (2 each) Tuna, salmon, reef fish	26

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## WYW Gluten Free

### MAIN PLATES

<b>Catch of the Day</b> Yuzu butter sauce, shisho herb oil, wok fried vegetables, Japanese fried rice	38
<b>Cape Grim Striploin</b> Yuzu kosho, truffle mashed potato, Japanese style BBQ sauce, crispy homegrown oyster mushroom, chives	45
<b>BBQ Lamb Rib</b> Tamari, mirin, fermented chilli sauce, ginger, garlic, pineapple, sweet potato puree, asparagus	55*
<b>Yellowfin Tuna Steak</b> Miso ginger sauce, lemon, teppan fried onion, broccolini, myoga salad	37
<b>Magret Duck Breast</b> Miso, orange, tamari glaze, baby carrot, beet root, orange tulle	40
<b>Miso Black Cod</b> Mirin, white miso, pumpkin puree, edamame, yuzu miso sauce	47**
<b>NZ Regal King Salmon</b> Yuzu ponzu butter, spring onion, vegetable noodle, crispy shisho, toasted sesame	45
<b>Grilled Tiger Prawn</b> Root vegetable, crustacean katsu curry sauce	45
<b>Chicken Yakitori</b> Spring onion, wasabi mashed potato, shimeji mushroom, toasted sesame	37

### SIDE DISHES

<b>Baby Spinach Avocado Salad</b>	10
<b>Steamed Jasmine Rice</b>	8
<b>Japanese Fried Rice</b>	10

### DESSERT

<b>Matcha Cheesecake</b> Red bean compote, matcha crumble	18
<b>Island Cocomango</b> Coconut, mango sorbet, caramelised puffed rice	18
<b>Yuzu Meringue Tart</b> Yuzu curd, toasted meringue	18
<b>Lemongrass Panna Cotta</b> Lychee, pandan, coconut cream	18
<b>Homemade Ice Cream</b> Island Coconut, Garden Pandan, Lemongrass	8 per scoop
<b>Homemade Sorbet</b> Mandarin, Passionfruit	8 per scoop

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ENTRÉE

<b>Coconut Prawn</b> Tamari, ginger, white radish	24
<b>Crispy Soft Shell Crab</b> Chilli ponzu	26
<b>Chicken Karage</b> Crispy fried chicken, fermented chilli aioli	20
<b>Yellowfin Tuna Toast</b> Avocado, lime, coriander, soy, scallion, sriracha, sesame	26
<b>Japanese Seaweed Salad</b> Edamame, radish, red cabbage, carrot, green apple, sesame dressing, homegrown microgreens	26

RAW PLATE

<b>Yellowfin Tuna Tataki</b> Chilli daikon, coriander Matsuhisa dressing	24
<b>Reef Fish Sashimi</b> Coconut, miso, yuzu, coriander, spring onion	24
<b>NZ King Salmon Ponzu</b> Garlic, ginger, chives, sesame, olive oil, radish, cherry tomato	28
<b>Reef Octopus</b> Ginger, scallion, lemon, soy, salmon roe, chilli crisp, sesame, homegrown microgreens	28

PLATTERS

<b>Mixed Nigiri Platter</b> (2 each) Tuna, salmon, roasted eel	26
<b>Mixed Sashimi Platter</b> (2 each) Tuna, salmon, reef fish	26

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## WYW Low Carb

### MAIN PLATES

<b>Catch of the Day</b> Yuzu butter sauce, shisho herb oil, wok fried vegetables, Japanese fried rice	38
<b>Cape Grim Striploin</b> Yuzu kosho, Japanese style BBQ sauce, crispy homegrown oyster mushroom, chives	45
<b>BBQ Lamb Chops</b> Tamari, fermented chilli sauce, ginger, garlic, asparagus, toasted sesame	55*
<b>Yellowfin Tuna Steak</b> Miso ginger sauce, lemon, teppan fried onion, broccolini, myoga salad	37
<b>Magret Duck Breast</b> Miso, tamari, baby carrot, beet root	36
<b>Miso Black Cod</b> White miso, edamame, yuzu miso sauce	47**
<b>NZ Regal King Salmon</b> Lemon ponzu butter, spring onion, vegetable noodle, crispy shisho, toasted sesame	45
<b>Grilled Tiger Prawn</b> Seasonal vegetables, crustacean katsu curry sauce	45
<b>Chicken Yakitori</b> Spring onion, shimeji mushroom, toasted sesame	37

### SIDE DISHES

<b>Baby Spinach Avocado Salad</b>	10
<b>Cauliflower Fried Rice</b>	10

### DESSERT

<b>Matcha Cheesecake</b> Matcha crumble	18
<b>Lemongrass Panna Cotta</b> Lychee, pandan, coconut cream	18
<b>Homemade Ice Cream</b> Island Coconut	8 per scoop

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