



FIRST BITES

SAVORY CRUMPET	10
Prosciutto Chilli Honey Cream	
MB7 WAGYU NORI BITE	13
Wagyu Tartare Golden Kimchi Leek Emulsion	
UMAMI SHALLOT PANCAKE	14
Sour Cream Soy Glaze	
LAKSA PRAWN TOAST (A)	9
Sesame Crust Spiced Mayo	
GRILLED ONIGIRI (A)	15
Beachport Smoked Trout Karasumi	

THE GOOD STUFFS

K-GNOCCHI	26
Gochujang Parmesan	
TUANYUAN DUMPLING	26/6PC
Pork Xinjiang Spice Oil	
CHARRED MISA TOFU	24
Mapo Tomato Onsen Egg	
72-HOURS PORK	48
Garlic Mustard Miso Glaze	
BEACHPORT RAINBOW TROUT(A)	46
Capsicum Sriracha Cashew	
EAST SOUL WAGYU	85
300g MB6-7 Striploin Black Garlic Tai Nam N°8	
PICKLED THINGS	15
Chef's Changing Selection of House-Pickled Vegetables	

I GOT YOU

\$89 PP

Leave it with us.
A chef-selected menu for the table.
Wagyu main +\$20 pp

SWEET TOOTH?

CÀ PHÊ TIRAMISU

Vietnamese Coffee | Baileys | Almond

17

MISA TOFU CLOUD

Ginger Syrup | Apple | Miso Rice Crunch

16

HOUSE FERMENTS

KUMQUAT POP

Salted Kumquat | Sea Salt | Bubbles

12

GINGER PEAR FIZZ

House-brewed Pear Kombucha | Ginger | Lime

14

GENMAICHA COOLER

Brown Rice Tea | Yakult | Honey

13

LOCAL HEROES

Tasmanian Tiger Prawns
Beachport SA Trout
Locally Made MISA Tofu