

TACOS

- Spicy tuna** \$9
Yellow fin tuna, avocado, chilli mayo, teriyaki, wasabi tobiko
- Wagyu truffle** \$9
Wagyu beef, rice, yakiniku, truffle chilli, tomato, jalapeno coriander salsa
- South Cali Salmon Poke** \$9
Salmon tartare, avocado, mango, teriyaki, wasabi mayo, pickled fennel, coriander
- Miso Eggplant** \$8
Roasted eggplant, rice, shisho, sweet miso, pickle shallot
- Lobster KING Nori Taco** \$16
Nori shell, lobster tail, rice, avocado & cucumber salsa, with a creamy truffle teriyaki sauce

SLIDERS, BUNS & DOG

- Chilli Prawn Slider** \$9
Crispy prawns, chilli mayo & kale slaw
 - Lobster Mac & Cheese Dog** \$18
Lobster tail, Mac & cheese, truffle oil, brioche bun
 - Sticky Pork Bao** \$8
Slow roasted pork belly, pickled cucumber, sriracha mayo, honey hoisin
 - Yuzu Chicken Nuggets Bao** \$8
Crispy Japanese fried chicken, cucumber pickle, yuzu aioli, honey yakiniku, spring onion
 - Soft Shell Crab Bao** \$10
Softshell crab, red cabbage slaw, garlic aioli, tobiko
- ** all bao's made by hand, on a charcoal bun

JAPANESE PIZZA 9"

- Blue Cheese Sashimi** \$26
Tuna tataki, seared salmon, blue cheese, sriracha, wasabi mayo
- Ahi Tropical Tuna Pizza** \$27
Sesame crusted tuna tataki, mango, strawberry, avocado, pickle ginger, wasabi mayo
- Sticky Apple & Pork** \$25
Slow cooked pork belly, spiced apple chutney, kosho pepper, buffalo mozzarella, yuzu aioli,
- Teriyaki Mushroom** \$22
Shiitake mushroom, teriyaki sauce, garlic, onion, mozzarella

CRISP + CRUNCH

- Sake buttermilk nuggets** \$16
48 hour sake buttermilk fried chicken tender, smoked chipotle salt, maple syrup & kewpie mayo
- Ebi Mayo Crispy Prawns** \$18
Tiger prawns cooked in our signature Japanese spicy mayo

RAW BAR

- Oyster Japanese Mignonette 3/6/12** \$14 / \$25 / \$45
Sydney rock oysters, Japanese mignonette red wine vinegar, togowasi salt, cracked pepper, shiso jelly, black tobiko, chives
- Salmon Sashimi** \$21
Salmon sashimi, fennel kosho tomato onion salsa, micro greens, black tobiko, coriander, lime coconut dressing
- Kingfish Sashimi** \$21
Hiramasa kingfish, orange daikon wakame salad, wasabi creme, yuzu ponzu, baby shisho, fish roe
- Tuna Sashimi** \$22
Yellowfin Tuna, truffle salt, black tobiko, yuzu aioli, red onion
- Wagyu Tataki** \$23
Seared wagyu beef, truffle soy, jalapeno, yuzu aioli, red onion, baby herbs

SUSHI *Handrolled*

- Wasabi Tuna** \$22
Avocado cucumber sushi roll with ahi tuna, teriyaki kewpie, wasabi aioli, spring herbs
- Crab Medusa** \$22
Soft shell crab tempura miso cucumber sushi roll with watermelon feta salsa, balsamic kabayaki sauce, shisho salt
- Salmon Volcano** \$21
Salmon avocado cucumber sushi roll with shichimi chilli pepper, kabayaki sauce, smoked bonito shavings
- Torched Kingfish** \$22
Wasabi mayo kingfish sushi roll with our Japanese crispy seafood cluster
- Miso Eggplant** \$19
Cucumber avocado sushi roll with roasted eggplant, shisho, sweet miso, kewpie mayo

GREENS + SIDE

- Edamame** \$6
Edamame beans with green tea sea salt flakes
- Eggplant Fries** \$13
Fried eggplant chips with a spicy eggplant dip.
- Sesame Salad** \$15
Chopped kale, pomegranate, crispy shallots, toasted. coconuts, mixed nuts, sesame dressing

HAPPY ENDING

- Godzilla Dessert Taco** \$18
Yuzu custard, cookies & cream ice cream, mango compote
- Matcha Pannacotta** \$16
Yuzu yogurt pannacotta, spiced strawberries, macerated cherries, berry compote, cookies n cream crumble

CAN'T DECIDE? LET US BRING YOU OUT THE CHEFS FAVOURITE DISHES FROM EACH OF OUR CATEGORIES. A FOOD EXPERIENCE LIKE NO OTHER!

TRUST ME. \$69

WATCHING YOUR WAIST LINE, LIGHTER, CLEANER, LOWER CARB

TRUST ME \$59

SASH DOES SYDNEY
MISO HUNGRY

credit card transactions incur a surcharge (visa / mastercard - 1.25%, amex 1.75%)
Please discuss any specific dietary requirements with your waitperson
some of our dishes contain nuts, shellfish and other allergens
15% surcharge applies on public holidays, 10% on sundays

MISO THIRSTY

Handmade COCKTAILS

Coco espresso martini	\$20
Coffee, vodka, de kuyper liqueur coconut liqueur	
Ginger coco ninja	\$19
Vanilla vodka, canton ginger, coconut, coconut water	
Jalapeno margarita	\$20
Jalapeno tequila, lime, agave, cointreau, chipotle	
King of kings	\$23
Four pillars navy strength gin, lemon juice, orgeat	
Yuzu tears	\$22
Whisky, yuzu, agave, lemon juice	
Yuzu Cheese cake	\$20
Sake, yuzu, lemon, green tea, egg white	
Kyoto Black Lychee Martini	\$20
Vodka, Soho lychee, activated charcoal, elderflower	
Geisha Girl	\$19
Plum wine, yuzu, lemon juice, egg white, sake	
White Choc Passionfruit Martini .	\$20
Vodka, passionfruit puree, white chocolate & vanilla syrup	
Westpunch'tini	\$22
Westbourne gin, fresh plums, honey	
House spritzer's	\$15 / \$24
Ask us about our special of the day	

WINE

Seppelt Salinger Cuvee 2013 VIC	\$13	\$60
(citrus aroma, green apple and nutty flavours)		
Sparkling Rose Squealing Pig NZ	\$12	\$55
(silky, smooth, aromatic on the nose, tastes full & luscious on the palate)		
Leo Buring Riesling 2013 SA	\$12	\$55
(fresh lively style & it will blossom & grow stature as it ages)		
T'Gallant Pinot Gris 2017 VIC.	\$12	\$55
(apple cinnamon and pear flavours, creamy reminiscent of the Alsace style)		
Rosemount Little Berry Sauv Blanc 2015 SA	\$14	\$65
(gooseberry & lychee flavours & fresh, zesty highlights)		
Coldstream Chardonnay 2017 VIC	\$15	\$70
(vibrant & fresh, with citrus pith/ rind notes)		
Harcourt Valley Chardonnay 2018 VIC	\$11	\$50
(light golden straw hue, a hint of French oak & citrus aroma)		
Hidden Sea Chardonnay 2018 SA	\$13	\$60
(stone fruit, plenty of texture, cut into pleasing patterns by a line of citrus acidity)		
Hidden Sea Rose 2018 SA	\$13	\$60
(medium bodied with fine tannins & French oak in perfect balance)		
Dr Livingstone Rose 2018 VIC.	\$11	\$50
(clear & bright, fresh aroma with strawberries)		
Flickle Mistress Pinot Noir 2017 NZ.	\$14	\$65
(bursting with flavours this wine is perfect with food or on its own)		
The Stag Pinot Noir 2017 VIC	\$13	\$60
(spicy bunchy aspects to the bouquet)		
19 Crime Red Blend 2017 SA	\$11	\$50
(bold with dark berry fruits, spicy oak flavours)		
Wynns Coonawarra "The Gables" 2016 SA.	\$12	\$55
(blood plum, currant and anise scents, sheathed a smooth veneer)		
Dr Livingstone Shiraz 2018 VIC	\$11	\$50
(blackcurrants, spicy vanilla along with a hint of smokiness surprisingly medium bodied)		
The Hidden Sea Shiraz 2018 SA	\$13	\$60
(so much loveliness inside this bottle)		

SAKE

Magnums	100ml	250ml
"Asahi Shuzo"	\$13	\$28
Dassai Junmai Daiginjo Polished 50%		
"Asahi Shuzo"	\$12	\$25
Asahiyama Junmai Ginjo		
"Shirataki"	\$11	\$24
Jozen Mizunogotoshi Junmai Ginjo		
"Kikumasamune"	\$9	\$21
Koujo Junmai-Shu		
		300ml
"Asahi Shuzo"		\$28
Dassai Junmai Daiginjo Polished 50%		
"Shirataki".		\$26
Jozen Mizugagotoshi Junmai Ginjo.		
"Kikumasamune"		\$16
Koujo Junmai-Shu		

BEER

Asahi	\$11
Asahi black	\$12
Sapporo can (Large)	\$16
Kirin	\$12
Coopers pale ale	\$10
Thatchers cider	\$10
Ginger kid ginger beer (alcoholic)	\$10

