

RICE BOI

mooloolaba prawn toast

mandarin dashi caramel, black sesame mayo, aonori.....16

kingfish sashimi

roasted red nahm jim dressing, coconut, lychee, fried shallot, thai basil, kaffir lime, cassava crackers.....24

charcoal chicken rice bowl

eggplant jeow, peanut tamarind sauce, coconut, lime, roasted peanuts, cucumber pickle.....25

10hr coconut braised beef

sweet fragrant curry, green beans, roasted coconut, peanuts, young coconut, kaffir lime, herbs, jasmine rice.....34

fried chicken

sticky asian bbq sauce, crisp nashi pear, pickled daikon, kimchi, spring onion.....18

spring rolls

thai yellow curry chicken, banana and pickled ginger mayo.....16

chicken sumo bao

marinated fried chicken breast, qp mayo, red dragon sauce, pickled cucumber, sugarloaf.....12

pork gyoza

black vinegar and sesame sauce, fried garlic, chives.....20

wafu beef

grass fed beef carpaccio with japanese flavours, konbu mojo, pickled ginger, daikon, wasabi mayo, cassava chips.....22

pork bao

master stock braised pork belly, shiso red onion, hoisin ketchup, sesame dressing, pickled cucumber, herbs.....18

salt n pepper chicken wings

tamarind hot sauce, kaffir lime, spring onion, sesame.....18

seven pepper calamari

szechuan sauce, lime, crispy seaweed, sesame.....24

tokyo chintan ramen

double soup, shoyu tare, soy egg, seasoned bamboo, chashu pork belly, nori.....22

katsu curry fries

dashi spice fries, japanese curry sauce, pickled ginger, spring onion.....15

crispy eggplant chips

crispy eggplant chips, chinking black vinegar caramel, wasabi sesame, spring onion.....18

green chicken curry

bamboo, cherry tomatoes, kaffir lime, thai basil, fried shallots, jasmine rice.....30

char sui pork

thai chili jam, snow pea salad, pickled cucumber, fried garlic, shallots, chinese pancakes.....30

yuzu cured ocean trout sashimi

lemon soy, wakame oil, chilli, coriander, crispy negi.....24

sticky pork belly

cooked in master stock, burnt lime caramel, red curry, lychee and ginger salad.....26

thai fried barramundi salad

lemongrass sambal, green mango, green nahm jim.....24

sri lankan fish curry

sandcrab crusted market fish, spiced tamarind chutney, grapefruit sambal, jasmine rice.....38

housemade steamed pork buns

thai chili jam, sesame dressing, fried shallot, kaffir lime.....16

dry aged roast duck pancakes

house hoisin plum sauce, chilli relish, cucumber, roasted peanuts.....42

sides

edamame, brown butter, dashi spice.....10
lotus chips.....8
steamed greens, oyster sauce.....10
green beans, red curry, coconut peanut.....15
steamed rice.....5
dashi fries, wasabi mayo.....15
som tum salad.....10
soba noodle salad, goma, wakame, ginger...10

**ask staff for gluten free menu
credit card surcharge - 15% public holiday surcharge*