

OYSTERS

|                                         |        |
|-----------------------------------------|--------|
| Natural & Japanese mignonette (gf, df)  | 5.5 ea |
| Tempura, wasabi mayonnaise & ponzu (df) | 6 ea   |

TO START

|                                                                          |       |
|--------------------------------------------------------------------------|-------|
| Edamame & chili salt (vg, gf, df)                                        | 7     |
| Spring onion flat bread, toasted sesame seeds (v)                        | 8     |
| Sesame cone, salmon marscapone & wasabi mousse, white sturgeon caviar    | 19 ea |
| Lobster bao, crispy lobster croquette, cheese, ponzu mayo, salmon pearls | 10 ea |
| Tempura tofu bao, kimchi, pickled cucumber & coriander (v)               | 9 ea  |

RAW, SUSHI & TATAKI

|                                                                               |    |
|-------------------------------------------------------------------------------|----|
| Kingfish, yuzu dashi sauce, pickled ginger, tamari & shallot (gf, df)         | 24 |
| Beef tartare, miso hot sauce, spring onion, radish, cucumber & puff rice (df) | 22 |
| Tuna tataki, chilli daikon, pickled red onion, ponzu & crispy garlic (gf, df) | 29 |
| Tempura prawn sushi, wasabi mayonnaise, pickled ginger (df)                   | 25 |
| Seared miso glazed salmon tataki, ginger, ponzu (gf, df)                      | 24 |

SMALL

|                                                                             |    |
|-----------------------------------------------------------------------------|----|
| Tempura kale, ginger salt, wasabi mayo, Madame V's dipping sauce (v, df)    | 14 |
| Salt & pepper calamari, green peppercorn, coriander, lime & palm sugar (df) | 22 |
| Sticky pork ribs, black vinegar caramel (gf, df)                            | 24 |
| Spicy beef tenderloin, sesame, chilli & sweet soy (gf, df)                  | 39 |

BANQUET I

Minimum 4 people

- Edamame & chili salt (vg, gf, df)
- Spring onion flat bread, toasted sesame seeds (v)
- Kingfish, yuzu dashi sauce, pickled ginger, tamari & shallot (gf, df)
- Sticky pork ribs, black vinegar caramel (gf, df)
- Wagyu beef dumplings, chilli spiced black vinegar, makrut lime leaf
- Dumpling of the day - waiter will advise
- Miso salmon, sweet white miso & pickled cucumber (gf, df)
- Massaman beef cheek curry, peanuts, fried shallots, coriander (gf, df)
- Steamed rice (vg, gf, df)
- Cucumber & seaweed salad (vg, gf, df)

\$69pp

Add soft serve dessert + \$6pp

DUMPLINGS & BUN

|                                                                         |    |
|-------------------------------------------------------------------------|----|
| Crispy chicken & ginger pot stickers, crackling, table condiments 4pc   | 16 |
| Wagyu beef dumplings, chilli spiced black vinegar, makrut lime leaf 4pc | 24 |
| Dumpling of the day, table condiments - waiter will advise              | 16 |
| Vegetable dumplings, table condiments 3pc (v, gf)                       | 12 |
| BBQ pork bun 2pc                                                        | 12 |
| BBQ vegan pork bun (vg) 2pc                                             | 12 |

LARGE & SHARE

|                                                                                                                 |    |
|-----------------------------------------------------------------------------------------------------------------|----|
| Miso salmon (gf, df) or                                                                                         | 42 |
| Miso eggplant (vg, gf, df) with sweet white miso & pickled cucumber                                             | 29 |
| Half teriyaki chicken, pickled daikon & cucumber (gf, df)                                                       | 44 |
| Steamed snapper with ginger & spring onions, rice noodles, Chinese broccoli, dashi broth (gf, df)               | 46 |
| Massaman wagyu brisket curry, peanuts, fried shallots, coriander (gf, df)                                       | 49 |
| Wagyu donburi - Wagyu striploin, 150g MB 9, rice, egg yolk, chives, served with garlic cucumber pickle (gf, df) | 88 |

SALADS & SIDES

|                                                     |    |
|-----------------------------------------------------|----|
| Steamed rice (vg, gf, df)                           | 4  |
| Cucumber & seaweed salad (vg, gf, df)               | 16 |
| Japanese spinach & avocado salad (vg, gf, df)       | 16 |
| Chinese broccoli, oyster sauce (gf, df)             | 12 |
| Fries, fruikake salt, chilli mayonnaise (v, gf, df) | 9  |

SWEET

|                                                                                  |    |
|----------------------------------------------------------------------------------|----|
| Baked pavlova, white chocolate & matcha tea mousse, strawberries (v, gf)         | 16 |
| Blue bubble gum soft serve, yuzu curd, candied popcorn, crispy raspberry (v, gf) | 13 |
| Coconut panna cotta, mango gel, yuzu curd, lychee & mint granita (v, gf, df)     | 17 |
| Steamed custard bun, chocolate sauce (v) 2pc                                     | 13 |

MADAME V  
SIGNATURE BANQUET

Minimum 2 people

- Edamame & chili salt (vg, gf, df)
- Sesame cone, salmon marscapone & wasabi mousse, white sturgeon caviar
- Lobster bao, crispy lobster croquette, cheese, ponzu mayo, salmon pearls
- Dumpling sampler, table condiments
- Wagyu donburi - Wagyu striploin, 150g MB 9, rice, egg yolk, chives, served with garlic cucumber pickle
- Steamed custard bun, chocolate sauce (v)

\$99pp