

TO START

Edamame & chili salt (vg, gf, df)	7
Spring onion flat bread, toasted sesame seeds (v, df)	8

OYSTERS

Natural with Japanese mignonette (gf, df, A)	6 ea
Natural with truffle ponzu (gf, df, A)	6 ea
Tempura with wasabi mayonnaise (df, A)	6 ea

RAW, TATAKI & BAO

Kingfish, yuzu dashi sauce, pickled ginger, tamari & shallot (gf, df, A)	26
Beef tartare, miso hot sauce, spring onion, radish, cucumber & puff rice (gf, df)	28
Spicy tuna, crispy sushi rice - 4 pc (gf, df, A)	27
Seared miso glazed salmon tataki, ginger, ponzu (gf, df, A)	25
Lobster bao, crispy lobster croquette, cheese, ponzu mayonnaise, salmon pearls (M)	13 ea
Pulled chilli pork bao, pickled cucumber & coriander	11 ea
Jackfruit, ginger & 5 spice bao, hoisin sauce, crispy garlic (vg)	9 ea

SMALL

Vegetable spring rolls, sweet chilli sauce - 4pc (v, df)	15
Szechuan pepper calamari, spring onion, yuzu mayonnaise (gf, df, I)	24
Sticky pork ribs, black vinegar caramel (df)	26
Spicy beef tenderloin, sesame, chilli & sweet soy (df)	39

PEKING DUCK

Served with cucumber, spring onion, hoisin & pancakes

½ Duck - 60

Whole Duck - 110

Limited availability

HOUSE BANQUET

Minimum 4 people

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

\$75PP

DUMPLINGS & BUN

Crispy chicken & ginger pot stickers, crackling, table condiments 4pc (df)	18
Wagyu beef dumplings, chilli spiced black vinegar, makrut lime leaf 4pc (df)	26
Dumpling of the day, table condiments - waiter will advise (M)	18
Vegetable dumplings, table condiments 3pc (v, gf)	14
BBQ pork bun 2pc	14
BBQ vegan pork bun (vg) 2pc	14

LARGE & SHARE

Miso salmon (gf, df, A) or	44
Miso eggplant (vg, gf, df) with sweet white miso & pickled cucumber	29
Confit chicken breast, teriyaki truffle sauce (gf, df)	42
Barramundi fillet, laksa sauce, rice noodles, fried tofu, Thai basil (gf, A)	48
Panko crumbed pork cutlet, katsu sauce (df)	44
Wagyu donburi - Wagyu striploin, 150g MB 9, rice, egg yolk, king brown mushroom, chives, served with garlic cucumber pickle (gf, df)	96
1.1 kg beef rib eye on the bone, chargrilled served with Hibachi mustard, Chinese black pepper & Yakniku, Japanese bbq	140

SALADS & SIDES

Steamed rice (vg, gf, df)	4
Cucumber & seaweed salad (vg, gf, df)	18
Bok choy, oyster sauce (gf, df)	13
Fries, fruikake salt, chilli mayonnaise (v, gf, df)	11
Miso slaw (vg, gf, df)	12

SWEET

Matcha & white chocolate cream pavlova, strawberry & rose (v, gf)	19
Cherry Bingsu - Milk snow, ice cream, whipped cream, cherries & cherry sauce (gf)	18
Steamed custard bun, chocolate sauce (v) 2pc	14
Mango & raspberry sorbets, lemongrass & ginger syrup, toasted coconut & freeze dried blueberries	16

MADAME V
SIGNATURE BANQUET

Minimum 2 people

Edamame & chili salt (vg, gf, df)
Spicy tuna, crispy sushi rice (gf, df, A)
Lobster bao, crispy lobster croquette, cheese, ponzu mayo, salmon pearls (M)
Dumpling sampler, table condiments (M)
Wagyu donburi - Wagyu striploin, 150g MB 9, rice, egg yolk, king brown mushrooms, chives, served with garlic cucumber pickle (gf, df)
Matcha & white chocolate cream pavlova, strawberry & rose (v, gf)

\$110PP