

JUST FEED ME! 8 of our favourite dishes	45pp
SNACKS AND STREET FOOD josper roasted edamame, chilli, lemon pork belly bun, char sui, asian slaw soft shell crab bun, pickled baby gem, creamy ponzu maui bun, teriyaki grilled spam, charred pineapple, mustard steamed prawn & chicken dumplings, ginger & black vinegar dressing shiitake & water chestnut dumplings, red vinegar, chilli oil satay pork dumplings, pickled cucumber, coriander sweetcorn pancake, chilli caramel, togarashi kimchi & angasi pancake, kewpie mayo, sriracha, itogaki korean sticky lamb ribs, sumac	4 8 ea 9 ea 6 ea 10 (4pcs) 10 (4pcs) 10 (4pcs) 8 (2pcs) 8 (2pcs) 12
RAW tokubetsu sydney rock oysters, ume mignonette tokubetsu sydney rock oysters, black vinegar, ginger wine kingfish, coconut, nam jim, coriander snapper, jalapeño, yuzu, honey ocean trout ceviche, horseradish cream, wakame, preserved lemon tuna tartare, ginger ponzu, jalapeño mayo, nori salt	10 (4pcs) 10 (4pcs) 14 14 13 16
NOODLES AND RICE shanghai noodles, pickled shitake, garlic, chilli rice noodles, eye fillet, szechuan eggplant, black bean flat egg noodles, spicy lup chong, pickled mustard cabbage, baby corn sugar snaps egg noodles, mu shu lemon chicken, chinese omelette, oyster mushrooms king prawn fried rice, snake beans, chilli fried egg soba noodle salad, bamboo shoots, yellow bean, sweet & sour	12 15 13 14 18 12
SHARE PLATES soy cured salmon belly, nori puree, fried eschallots japanese fried chicken, lemon braised onions, parmesan supercharged! +2 beef short rib, tamarind caramel, thai basil black angus sirloin, chipotle butter, zuni pickled onion	20 16 22 26
OTHERS indian spiced cauliflower, tea soaked raisins, baby spinach smokey potato, dill, black garlic, mayo steamed chinese broccoli, lemon penang	10 9 8
DESSERT chocolate coffee tart, shiso pickled strawberry lemon tofu cheesecake, anzac crumb, pandan jelly pineapple, lychee sticky rice, macadamia, palm sugar ice cream	9 8 9

COCKTAIL OF THE MONTH

Bouteiller 15 Courtesy of Alissa Gabriel from The Manhatten Line (Bris) Bacardi legacy cocktail national winner 2015 Bacardi Oro, dry vermouth, Falernum, Peychauds and a hint of Green Chartreuse

EYE OPENERS

Stiletto Vanilla vodka, passionfruit & sparkling. Dance the night away!

Aki-Mizuwari Kakubin Japanese whisky, Aperol, rice wine & apricot topped with soda. (Aki=Autumn, Mizuwari= traditional whiskey drink. With the inimitable AKIBA twist!)

SOCIALISERS

Catineros Coctel 18 Havana 7, Falernum, ginger and lime. Shaken. This will make you rumba! (Courtesy Nathan Beasley @ Black Pearl, Melbourne)

Clover Club 16 Gin, raspberry syrup, and citrus. Refreshingly tasty! Simplicity at its best.

Japanese Slipper 16 Midori, triple sec, lemon juice. Fun and classic.

Fukushima Zombie 21 Secret blend of rums, triple citrus and ginger. For when you need to blow off steam!

Spiced Rum Sour 17 Appletons v/x, orgeat, angostura bitters. Dark and mysterious mix from the Caribbean

FANCIES

Teeny Tiny Toffee Martini Tasty toffee tango tingles tantalisingly. Pineapple. Bingo!	15
Salted Caramel Old Fashioned Bulleit bourbon & salted caramel. Absolute treat with this Flavour combo - mel in the mouth!	17 ts
Queen Bee #2 Gin, pineapple syrup, fino sherry, lemon juice finished with Rose & Hibiscus essence. Something like a fairy tale.	15
Pina Colada	15

White rum, pineapple juice, coconut and cream. Jet set to your favourite beach destination "If you like Pina Coladas..."



17

BLAZER (Served warm)

Penicillin	
Jameson, peach, spice and ginger.	
Will warm the cockles on a chilly night	

AKIBA POP

12

Pineapple, coconut & chilli Make it BOOM	7
with Appleton VX dark rum	+5
Strawberry & mint Make it <mark>B00M</mark>	7
with Bulleit Bourbon	+5
Sour cherry & vanilla Make it BOOM	7
with Martell VS Cognac	+5

BEER & CIDER

TAP

Asahi Dry Lager, Japan 5%	sml 8 / lrg 12
Coopers Pale Ale, SA 4.5%	sml 7 / lrg 9

BOTTLE

9
9
8.5
10
11
10
13
6
9
9

BOILER MAKERS

Craft Beer paired with a shot of whisky, need we say more.... Monkey Shoulder and Coopers 15 Two Birds Sunset ale and High West Rendezvous rye 20

Enquire with your bartender about sours, daisies, fixes, fizzes, iced teas, caipirinhas, old fashioneds, coolers, cobblers, crustas, highballs, juleps, smashes, toddies, flips, nogs, pick-meups, punch, Polynesian pop, pistols at dawn, felicitations for fallen friends and the thrill of the sunrise with no sleep.