

NōKΛ

By Tippling Club

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## Snacks

- Mizuna salad, tatami iwashi, Japanese fruit tomato, wasabi dressing 16  
 Mala spiced edamame, cured egg yolk, curry leaf, curry sauce 14  
 Japanese fruit tomato, sea salt 12  
 Seasonal clam soup, daikon, shimeji, junsai, yuzu zest 18  
 Salmon belly tacos, sudachi guacamole, fruit tomato, ikura 20  
 Stuffed chicken wing, curry sushi rice, pickled shallot 12  
 Uni on toast, nukazuke morokyu, oba chimichurri 50  
 Nori poppadoms, cured hamachi belly, rooftop herbs 20  
 Sweet potato skins, black truffle sour cream, tobiko 16  
 Japanese cucumber, moromi miso, myoga flower 14

## Plates

- Awabi, wasabi tobiko, fried garlic, chives, abalone dressing 48  
 Sea algae & mushroom hand roll, wakame mayo, pickled mushrooms 22  
 Hokkaido scallop sashimi, chilled yuzu miso, wakame seaweed 26  
 Soy marinated burrata, fruit tomato, black pepper & olive dressing 22  
 A5 Kagoshima wagyu steak tartare, confit egg yolk, fermented soy & chilli dressing, sesame, Japanese milk bread 32

## Nigiri

A Pair

Wagyu Beef Sushi	30	5 Slices
Foie Gras Uni Sushi	36	Uni 55
Uni Sushi	38	Otoro 60
Otoro Sushi	36	Chu Toro 50
Chu Toro Sushi	28	Akami 35
Akami Sushi	16	Kinmedai 45
Kinmedai Sushi	20	Tai 35
Tai Sushi	18	Shimaji 35
Shimaji Sushi	20	Ikura 25
Ikura Sushi	18	Sake Harasu 25
Sake Harasu Sushi	12	Sake 20
Sake Sushi	8	Kanpachi 30
Kanpachi Sushi	15	Hotate 20
Hotate Sushi	10	Hirame 40
Hirame Sushi	18	Engawa 45
Engawa Sushi	20	Mekajiki 30
Mekajiki Sushi	12	Ama Ebi 20
Ama Ebi Sushi	12	Botan Ebi (2 pcs) 32
Botan Ebi Sushi	32	Hiroshima Oyster (1pc) 12
Anago Sushi	24	
Tamago Sushi	5	



## Sushi Bar

### Premium Sashimi Moriawase

Chef's selection of 5 kinds (3 slices each) premium seasonal sashimi  
88

### Sashimi Moriawase

Chef's selection of 3 kinds (3 slices each) seasonal sashimi  
68

### Sushi Moriawase

Chef's selection 5 kinds of sushi  
32

### Vegetables Roll V

Mushroom, mizuna, avocado, inari, white sesame sauce  
18

### Salmon Aburi

Salmon, ikura, kanikama, cucumber, avocado, rooftop flowers, roasted sesame  
20

### Soft Shell Crab Maki

Avocado, soft shell crab, kyuri, mayo, black tobiko  
20

### UNA-Q

Grilled eel, cucumber, rooftop flowers, roasted sesame, kabayaki sauce  
24

### Tuna Taku

Bluefin tuna, negitoro, takuan pickles, spring onion, rooftop flowers  
24

### Kaisen Don

Bluefin tuna, salmon, ikura, white fish, sweet shrimp, uni, tamago, rooftop herbs  
35



## Mains

Kagoshima pork belly, dashi noodles, fermented cucumber 44

Braised wagyu short rib, miso turnip, mizuna, Hokkaido sweet potato chip 50

Tasmanian ocean trout, nori oil-poached cabbage, shiitake XO sauce, mushroom dashi 42

Roasted Hokkaido pumpkin, edamame risotto, seaweed dukkah seasoning 39

Grilled kanpachi kama, bok choy 45

A5 Kagoshima wagyu sirloin, burrata, fruit tomato, mizuna salad 150

## Sweets

'Rikuro Ojisan' cheesecake, sudachi custard 18

Monaka, homemade vanilla ice cream, peppercorn, ichigo 18

Goyomatsu 'Purin', Hakushu caramel 20

Trio of mochi 19

Selection of fruits from Japan Ask

