



Sushi & Raw

SASHIMI PLATE MIXED

- Kingfish, Salmon, Tuna
- 6 pcs 30
- 12 pcs 54
- 21 pcs 85

FRESH OYSTERS

- Natural / Mignonette / Burnt Lime Soy
- Half Dozen 28
- Dozen 48
- Crumbed oyster with yuzu mayo... 7

NIGIRI & SUSHI PLATE

- POPULAR
- Salmon, Tuna, Kingfish, Sushi
 - 4 pcs 15
 - 8 pcs 27
 - 16 pcs 49

ABURI PLATE

- 5 pcs 28
- 10 pcs 50

BREAD AND BUTTER.....10

Warm bread, house burnt sage butter

MISO BUTTER SCALLOPS (2 PCS).....18

Grilled scallops with miso butter (4 pcs - 30)

SASHIMI BOMB (4).....25

Premium tuna, salmon, kingfish in crispy pani puri, chilli coconut dressing. (Add extra +7)

CHARRED COS.....14

Pine nuts, cranberries, honey mustard mayo

BURNT HONEY HUMMUS.....16

Sicilian olive, harissa, whipped feta, pita bread

CRISPY CALAMARI.....17

Golden fried, yuzu mayo, Rafiki Flavour Bomb

SIGNATURE CEVICHE.....28

Snapper and kingfish with cucumber, finger lime, curry leaf, and sesame cracker

Light Plates

CRISPY FISH SANDO.....22

Crumbed Red Emperor, tamago nori tartar, buttery brioche

FISH AND CHIPS.....19

Battered perch with Rafiki seasoned chips, lemon and house tartar

GRILLED KING PRAWNS (4 PCS).....30

Black pepper shrimp butter glaze, fresh lemon (Add prawn +7, GF option)

SEARED RED EMPEROR WITH CHAMPAGNE CREAM.....36

Crispy kipfler potatoes

BRAISED BEEF SHORT RIB.....37

Red wine jus, Zataar labneh, grilled eggplant, toasted nuts, sumac

PRawn MUSHROOM RISOTTO.....35

Whiskey-glazed prawns, truffled mascarpone, Parmigiano Reggiano. (Veg option)

Sides & Salad

TRUFFLE FRIES.....10

Crisp fries with truffle-infused mayo, sansho salt

CHARRED BROCCOLINI.....14

Cucumber ribbons and house tzatziki

LEAFY HOUSE SALAD.....10

Fresh mixed greens, signature vinaigrette

"To ensure the freshest experience, meals will be brought to you as they are prepared"

Happy Hour

TUESDAY - SUNDAY
3:00PM - 5:30PM
\$7 SELECTED BEERS & WINE
\$15 COCKTAILS