

MAIN 主菜

CHARGRILLED LINE CAUGHT COBIA, 42
KIPFLER POTATO, GREEN BEANS,
BROADLEAF ROCKET, SUDACHI, SHOYU BUTTER

STEAMED LINE CAUGHT MULLOWAY, 42
PUMPKIN PURÉE, GOOD GROWIN MUSHROOMS,
TOASTED PEPITAS, FRESH HORSERADISH, DASHI

BRAISED COBIA WING 40
SOY GLAZE, DAIKON CAKE, CHIVES

CHARGRILLED BLACK ANGUS SCOTCH FILET STEAK, 48
CAULIFLOWER, POMEGRANATE, BABY COS LETTUCE
SMOKED KOMBU BUTTER

POTATO MOCHI, MACADAMIA NUT BUTTER 38
BROCCOLI, JERUSALEM ARTICHOKE

RICE お米

CLAY POT RICE, SANSHO SPICED SCHOOL PRAWN, 35
GOOD GROWIN MUSHROOM, CHIVES

CLAY POT RICE BEEF, 36
CODDLED EGG, SHICHIMI CHILI

CLAY POT SAFFRON CHESTNUTS, 34
BLACK GARLIC BUTTER



ANEKAWA

SAMPLE MENU

(Price and Items are subject to change)

0.95% SURCHARGE FOR VISA & MASTERCARD PAYMENTS

2.75% SURCHARGE FOR AMEX

8 COURSE OMAKASE 105 p/p おまかせ

LET CHEF DECIDE ON THE DISHES FOR YOUR TABLE TO SHARE

add + WAPENGO ROCK OYSTERS:

NATURAL ea 6

BONITO VINEGAR & NATIVE FINGER LIME ea 6.5

add + 230g CHARGRILLED BLACK ANGUS SCOTCH FILET, +48
CAULIFLOWER, POMEGRANATE, BABY COS LETTUCE
SMOKED KOMBU BUTTER

RAW 刺身

WAPENGO ROCK OYSTERS, SHUCKED TO ORDER:		
NATURAL	ea	6
BONITO VINEGAR & NATIVE FINGER LIME	ea	6.5
LINE CAUGHT COBIA SASHIMI, BLOOD ORANGE KOSHO, HOUSE CITRUS PONZU, SPRING ONION, GINGER		28
MOOLOOLABA YELLOW FIN TUNA SASHIMI, NORI SHOYU, PICKLED KOHLRABI, KARASHI		28
NORTH QLD CORAL TROUT SASHIMI, CHOKO, RADICCHIO AND CUCUMBER SALAD, SMOKED OIL, AGED UMESHOYU		28

ENTREE 前菜

ROASTED BABY BEETROOTS, FIGS HOUSE YUZU MISO, SHOYU WALNUTS		20
ORGANIC GOTOFU, SESAME SHOYU, CHERRY GRANOLA		18
FREMANTLE OCTOPUS BEIGNETS, HOUSE SHICHIMI SPICE, DASHI, GARLIC FLOWER		26
AGEDASHI GOTOFU, DASHI, ARARE, NORI		20
CHARRED BROCCOLINI PERSIMMON, WHITE SESAME TOFU HUMMUS, HAZELNUTS		22
CHAWANMUSHI, MOOLOOLABA SCALLOPS, BRUSSEL SPROUTS, SALMON PEARL		28
DOBINMUSHI, CHESTNUT MUSHROOM, FISH CAKE, RAPINI, SMOKED BONE DASHI		28