

BITES

Oyster natural 4.5 per piece

Asia mushroom bruschetta V 4 per piece

Karaage chicken | namjim mayo 8

Edamame spicy nori salt V

Prawn kataifi 8

Peking duck croquette 9

Black calamari 9

Roti canai V 6

Hot tofu wasabi crumb V 7

RAW & SMOKED

Mizz B'z salmon | chilli & coriander marshmallow 19

Sashimi plate | homemade dipping sauce 26

Kingfish carpaccio | torched daikon | salted sesame oil 21

Tuna zuke | snowpea sprout | finger lime 18

Beef tataki | marinated egg yolk | baby beetroot | ponzu dressing 23

SMALL

Avocado | crab | tapioca crisp | yuzu miso hollandaise 21

Foie gras mousse | parmesan crisp | port wine jelly | fig 23

Carrot cannelloni | goat cheese | dill dressing V 15

Mixed tempura vegetables V 14

Broccoli dumpling | peperoncino V 12

GRILLED

Yamba bay prawns | green asparagus | chilli | lime 16

Calamari | soy mirin | cauliflower purée 14

Corn | blue cheese Yuzu miso V 8

Lamb cutlet | black garlic | karashi | negi 14

Kabayaki chicken 12

Pork belly | garlic mash | fresh kimchi 15

SALAD & SOUP

The duck roasted crispy salad 23

Fresh tomato salad | shiso | buffalo mozzarella V 16

Seafood tom-yum noodles 23

Soba salad V 17

LARGE

Mizz B'z Wagyu Sirloin 48

Smoked & chilli beef short rib | garlic mash 37

Pan fried fish | butter lettuce sauce 32

Spiced honey duck breast | charred leek | wasabi snow 35

Miso cod | spicy cucumber spaghetti 38

THE SIDES

Fried spiced cauliflower V 8

Asian mushrooms | soy and chilli V 8

Truffle fries V 10

Asian vegetables V 10

Garlic truffle mash V 9

Green salad V 6

Mizz B'z rice | for 2 persons 18

CHEF'S CREATION

Chef's selection of 8 sharing dishes | 59 per person

Minimum two people

Designed for the table

Dietary requirements catered for and may alter some selections