

## *From fish market*

### Fresh Pacific Oyster

8/p.p | 40/half dozen | 80/dozen

Freshly shucked at the venue on the day they're delivered.  
s/w Ponzu and chopping chives, wedge lemon on side.

### Assorted today's fish market Otsukuri (sashimi)

30/6 pieces | 50/12 pieces

## *Otsumami*

### Assorted Tsukemono (Japanese style vegetable pickles)

18

### Osaka Bar Takowasabi

15

Western Australian octopus marinated shio-koji, s/w  
chopped fresh stem wasabi.

## *Grilled*

### Octopus Shiso Genovese

20

Grilled western Australian octopus s/w house made shiso  
paste.

### Grilled Scallop

8 /p.p

Grilled Western Australia scallop garlic butter ponzu.

## *Green*

### Osaka EDAMAME

12

Roasted Edamame tossed with KADOCHO's Soy  
Powder.

# Carbohydrate

## Wagyu Katsu sando

35

Japanese style sandwich, using Shokupan (Japanese bread from AKI PAN), made with bread crumbed deep-fried Australian full-blood Wagyu tenderloin, coated in sweet Tonkatsu sauce and shredded cabbage.

## Cha Soba (cold)

20

Green tea soba noodles in cold dashi sauce, s/w chopped chives, grated dried mullet roe and nori.

## Inaniwa Udon (warm)

25

Inaniwa udon noodles in warm chicken stock soup, s/w sliced duck breast, chopped chives, crispy Kombu and nori.

## Tasmania Uni and Ikura Donburi

45/rice bowl size

Tasmanian sea urchin and salmon roe which is marinated with soy and mirin base sauce, bed on original sushi rice, s/w truffle sauce, chopped chives and nori.

## Hokkaido Uni Donburi

120/rice bowl size

Sea urchin from Hokkaido Japan, bed on original sushi rice, sprinkled house made soy and mirin-based sauce, chopped chives, wasabi and nori.

## UnaTama Donburi

45/rice bowl size

Grilled Japanese Eel (from Kochi prefecture), bed on sushi rice served with egg omelette and nori seaweed.

## The *SUSHI*

<i>Octopus</i>	<b>\$5.50</b>
<i>Ocean trout</i>	<b>\$7.00</b>
<i>Hiramasa Kingfish</i>	<b>\$7.00</b>
<i>Tuna Akami</i>	<b>\$7.00</b>
<i>Tuna Chutoro</i>	<b>\$8.50</b>
<i>Cuttlefish</i>	<b>\$8.50</b>
<i>Cuttlefish legs</i>	<b>\$5.00</b>
<i>King George Whiting</i>	<b>\$8.50</b>
<i>Bar cod</i>	<b>\$8.00</b>

<i>Seared Swordfish with garlic butter</i>	<b>\$8.00</b>
<i>Negi-toro maki</i>	<b>\$10.00</b>
<i>Salmon roe (cup serve)</i>	<b>\$8.00</b>
<i>Snapper</i>	<b>\$8.00</b>
<i>Hokkaido scallop</i>	<b>\$10.00</b>
<i>Tuna Otoro</i>	<b>\$15.00</b>
<i>Imperadow</i>	<b>\$15.00</b>
<i>Scampi</i>	<b>\$15.00</b>
<i>Tasmania Sea urchin</i>	<b>\$15.00</b>
<i>Scampi with French foie gras</i>	<b>\$20.00</b>
<i>Cuttlefish &amp; Caviar</i>	<b>\$20.00</b>
<i>Shimant UNAGI (grilled)</i>	<b>\$18.00</b>
<i>Hokkaido Sea urchin</i>	<b>\$40.00</b>
<i>Michelle Roll</i> <i>Otoro, Tasmania sea urchin, Salmon roe, Caviar Hand roll</i>	<b>\$45.00</b>

## *Osaka Bar Special*

### Osaka Bar Chawanmushi seasonal style

18

One of the most popular dishes from our KAISEKI course.  
Japanese savory egg custard seasonal arrangements.

### Osaka Bar Toothfish Saikyo-yaki

45

Grilled Glacier 51 toothfish cured in Saikyo-miso,  
s/w seasonal vegetable puree.

### Kagoshima A5 Wagyu Saikyo-yaki

75

One of the most popular dishes from our KAISEKI course.  
Grilled 100g Kagoshima A5 Wagyu tenderloin  
cured in Saikyo-miso, s/w seasonal vegetables.

### Steamed tender ABALONE

12 /p.p

5 hours slow-cooked baby abalone.

### Wagyu Okonomiyaki

20

Wagyu / cabbage / cuttlefish legs / Okonomiyaki-sauce  
/ bonito flake / nori seaweed / Japanese mayo.