

Miami Rice

Manly Beach



SHARES

WOK FLASHED EDAMAME BEANS	13
Garlic, chilli, ginger GF VG ↘	
POK POK CHICKEN WINGS	19
Crispy garlic, fish sauce caramel GF DF	
BEEF BRISKET SPRING ROLLS (3)	18
Szechuan chilli sauce DF ↘	
BBQ DUCK DUMPLING (6)	23
Chipotle, black vinegar DF	
TRUFFLE MUSHROOM + SPINACH DUMPLING (6)	19
Ginger, soy V	
STEAMED PRAWN + GINGER WONTON (6)	22
Crispy chilli oil DF ↘↘	
TWICE COOKED PORK BELLY BAO BUNS (3)	24
Cucumber, coriander, shallots, hoisin sauce DF	
KOREAN FRIED CHICKEN BAO BUNS (3)	24
Sticky gochujang sauce, kimchi slaw DF ↘	
TEMPURA MORETON BAY BUG ROLL (3)	33
Butter lettuce, lime sriracha aioli DF ↘	
CHILLI SALT + PEPPER PRAWNS	28
Yuzu mayo GF DF ↘	
CRISPY FRIED SOFT SHELL CRAB	24
Green papaya, nam jim salad GF DF ↘↘	
SALT + PEPPER TOFU	18
Green shallots, crisp garlic, yuzu aioli GF VG	

SKEWERS

from robata grill

KUSHIYAKI BEEF (3)	30
Tamari sauce, wasabi GF DF	
INDONESIAN CHICKEN (3)	19
Indonesian spices, lime zest, roasted peanuts GF DF	

LARGE PLATES

WHOLE STEAMED BABY BARRAMUNDI	46
Ginger, shallots, Chinese rice wine GF DF	
TWICE COOKED BEEF SHORT RIB	41
Green papaya salad, crispy shallots GF DF	
PORK BELLY	35
Sticky black vinegar, manuka honey caramel DF	
SPICE ROASTED CAULIFLOWER	28
Satay sauce, crispy chilli oil	

CHILLED & RAW

HIRAMASA KINGFISH	27
Nam jim, kaffir lime, coconut GF DF ↘	
FRESHLY SHUCKED ROCK OYSTER (4)	27
Pickled ginger, tobiko, sweet sesame, ginger sauce GF DF	
SPICY SALMON SASHIMI (3)	25
Wonton tacos, avocado, wasabi flying fish caviar DF ↘	

SIDES

JASMINE RICE GF VG.....	5
WOK FLASHED ASIAN GREENS	16
Oyster sauce, garlic GF VG	
FURIKAKE FRIES	16
Sancho chilli seasoning, kewpie mayo, tonkatsu sauce GF DF ↘	

DESSERTS

WARM GINGER SYRUP CAKE	16
+ glazed pineapple yakitori V	
YUZU SORBET	16
+ tropical fruits + meringue GF VG	

BANQUETS

CLASSIC

\$49pp | Minimum 4 guests

- WOK FLASHED EDAMAME BEANS
Garlic, chilli, ginger GF VG ↘
- SPICY SALMON SASHIMI
Wonton tacos, avocado, wasabi flying fish caviar DF ↘
- BEEF BRISKET SPRING ROLLS
Szechuan chilli sauce DF ↘
- SPICE ROASTED CAULIFLOWER
Satay sauce, crispy chilli oil
- INDONESIAN CHICKEN SKEWERS
Indonesian spices, lime zest, roasted peanuts GF DF
- CHILLI SALT + PEPPER PRAWNS
Yuzu mayo GF DF ↘
- WOK FLASHED ASIAN GREENS
Oyster sauce, garlic GF VG
- JASMINE RICE GF VG



PREMIUM

\$69pp | Minimum 4 guests

- WOK FLASHED EDAMAME BEANS
Garlic, chilli, ginger GF VG ↘
- HIRAMASA KINGFISH
Nam jim, kaffir lime, coconut GF DF ↘
- STEAMED PRAWN + GINGER WONTON
Crispy chilli oil DF ↘↘
- KUSHIYAKI BEEF SKEWERS
Tamari sauce, wasabi GF DF
- SPICE ROASTED CAULIFLOWER
Satay sauce, crispy chilli oil
- TWICE COOKED BEEF SHORT RIB
Green papaya salad, crispy shallots GF DF
- WHOLE STEAMED BABY BARRAMUNDI
Ginger shallots, Chinese rice wine GF DF
- WOK FLASHED ASIAN GREENS
Oyster sauce, garlic GF VG
- JASMINE RICE GF VG

DELUXE

\$79pp | Minimum 4 guests

- WOK FLASHED EDAMAME BEANS
Garlic, chilli, ginger GF VG ↘
- TRUFFLE MUSHROOM + SPINACH DUMPLING
Ginger, soy V
- KOREAN FRIED CHICKEN BAO BUNS
Sticky gochujang sauce, kimchi slaw DF ↘
- PORK BELLY
Sticky black vinegar, manuka honey caramel DF
- SPICE ROASTED CAULIFLOWER
Satay sauce, crispy chilli oil
- TWICE COOKED BEEF SHORT RIB
Green papaya salad, crispy shallots GF DF
- WHOLE STEAMED BABY BARRAMUNDI
Ginger shallots, Chinese rice wine GF DF
- WOK FLASHED ASIAN GREENS
Oyster sauce, garlic GF VG
- JASMINE RICE GF VG
- YUZU SORBET
Tropical fruits, meringue GF VG

GF – Gluten-free, DF – Dairy-free, V – Vegetarian, VG – Vegan. Surcharge applies on Sundays and Public Holidays. Please check with staff regarding dietaries or allergens.

