

RA  
KU

## GLUTEN-FREE MENU

RAKU is unfortunately unable to guarantee that our dishes are 100% free of residual gluten, nut or shellfish traces.

v – Vegetarian v\* - Can be made vegan

10% surcharge applies on public holidays

## GLUTEN-FREE EXPRESS LUNCH

Weekdays only /Min 2 guests

\$65 per guest

楽

Sashimi santen / 6 pieces

Truffle Hiramasa maki roll

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Soft shell spider crab tempura w kimchi mayonnaise\*

Rhubarb salted edamame

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Choose between

150-day grain fed Scotch fillet w wafu, wasabi sour cream, rhubarb salt

or

New Zealand snapper, orange ponzu, onion, grilled tomato, yuzu kosho dressing

—

Steamed rice

(Not available on public holidays)

\* Softshell Crab Tempura. While the dish itself is gluten-free, but it is a potential risk of cross-contamination during the frying process

OUR MENU IS DESIGNED TO BE SHARED WITH FRIENDS AND FAMILY, AND BROUGHT TO YOU STEADILY THROUGHOUT YOUR TIME WITH US.

If you have any food allergies, please advise our staff who will assist you with the menu. RAKU is unfortunately unable to guarantee that our dishes are 100% free of residual gluten, nut or shellfish traces.

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# GLUTEN-FREE HAO SAN'S TASTING MENU

Min 2 guests

\$100 per guest

楽

Merimbula rock oyster w toszu dressing, pickled cucumber

Rhubarb salted edamame

South Australian kingfish sashimi sliced w truffle yuzu dressing

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Sashimi santen / 6 pieces

Chef's selection nigiri / 2 pieces

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Canadian scallop, jalapeño, pickled green apple, garlic mayonnaise

Chicken skewers, shallot w yakitori sauce

Tender stem chargrilled broccolini w wafu sauce

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Cherry tomato salad, fried quinoa, honey soy, spicy  
tofu creme, samphire

150-day grain fed Scotch fillet w wafu, wasabi sour cream, rhubarb salt

-

Baked meringue, lychee & raspberry sorbet, rose chantilly, raspberry  
jelly\*

\*Please note that if there's only one guest ordering gluten-free they will be  
given assorted sorbet instead pavlova.

# KITCHIN

# キッチン

## NAMA / RAW

Nama kaki toszu

Merimbula rock oyster w toszu dressing, pickled cucumber

half dozen 36.0

single 6.0

Hiramasu sashimi

26.0

South Australian kingfish sashimi w yuzu truffle dressing

Tai & wagyu bresaola

26.0

New Zealand snapper sashimi w truffle ponzu, wagyu bresaola,  
pastry crunch, shichimi

Hotate no sebiche

26.0

Scallop ceviche, white ponzu, plum, raspberry granita

Wagyū tarutaru

30.0

Wagyu tartare, sansho pepper dressing, caramelised miso butter,  
truffle oil, lotus cracker

## HOTTO / HOT

キッチン

Edamame	rhubarb salted v,v*	8.0
	spicy	8.0
Gyu hoho nikomi		35.0
6 hour braised 400-day grain fed Wagyu cheeks w wasabi sour cream, dutch carrot		
Steamed rice		5.0

## SALADA / SALAD

Wafu salada v, v*		18.0
Japanese salad, mizuna, avocado & cucumber w sesame light wafu dressing		
Cherī tomato salada v		16.0
Cherry tomato salad, fried quinoa, honey soy, spicy tofu creme, samphire		

## TEMPURA

キッチン

Kumogani		24.0
Soft shell crab, potato starch w kimchi mayonnaise		
Jidori karaage		22.0
Soy marinated free range chicken, bonito w yuzu lime mayonnaise & chilli ponzu		

## SUSHI

## 寿司

	SASHIMI 3 pieces	NIGIRI 2 pieces
Japanese otoro / Bluefin tuna belly, JPN	36.0	24.0
Maguro / Yellowfin tuna, SA	21.0	14.0
Sāmon / Salmon belly, TAS	18.0	12.0
Hiramasa / Kingfish, SA	18.0	12.0
Tai / Snapper, NZ	15.0	10.0
Hotate / Japanese scallop, JPN	18.0	12.0
Uni / Sea urchin, TAS	30.0	20.0

## CHEF'S SELECTION

Sashimi	Santen / 3 varieties	54.0
	Goten / 5 varieties	90.0
	Nanaten / 7 varieties	126.0
Nigiri	6 piece signature selection	66.0
	6 piece selection	36.0
	9 piece selection	54.0

## RAKU SIGNATURE NIGIRI

2 pieces

Signature tamago In house baked egg omelette (contains prawn + scallop)	12.0
Aburi otoro Charcoal seared Japanese bluefin tuna belly	24.0
Tenaga ebi New Zealand scampi, foie gras, truffle oil, soy jelly	29.0
Tenaga ebi + otoro New Zealand scampi, otoro mince, soy + truffle dressing	29.0
Aburi Wagyu	24.0

## SUSHI MAKI ROLLS

Truffle hiramasa South Australian kingfish, yuzu soy, chives, avocado, fresh chilli, garlic mayonnaise	23.0
California Queensland spanner crab, tobiko, cucumber, avocado	25.0

## SUSHI- BABY MAKI ROLLS

Avocado	12.0
Cucumber	12.0
Salmon	15.0
Negitoro Japanese bluefin tuna belly, spring onion	29.0

## 寿司

## ROBATAYAKI

## KAISEN / SEAFOOD

Aburi hotate Canadian scallop, jalapeno, green apple, garlic mayonnaise	24.0
Tai shio yaki New Zealand snapper, orange ponzu, onion & grilled tomato, yuzu kosho dressing	36.0
Teriyaki king sāmōn New Zealand teriyaki glazed king salmon w pickled red radish	38.0

## YASAI / VEGETABLE

Kabocha v Miso marinated Kent pumpkin, miso mayonnaise	9.0
Yuzu kosho asuparagasu v Chargilled asparagus w yuzu kosho butter	16.0
Karifurawā Smoked + chargrilled cauliflower w shiro miso butter mayonnaise	16.0
Mekyabetsu Sake braised + caramelised Brussel sprout w wafu butter, truffle oil	17.0

## NIKU / MEAT

Yakitori negima Chicken skewers, shallots w yakitori sauce	16.0
Wagyu amiyaki Tajima wagyu 7+ tenderloin skewers, sesame, shichimi pepper	30.0
Honetsuki ramu niku Slow cooked lamb short ribs w sweet chilli garlic, sweet soy	38.0
Sukotchi firetto 150-day grain fed Scotch fillet w wafu sauce, wasabi sour cream, rhubarb salt	43.0
Tajima Wagyu 8+ striploin w rhubarb salt, ponzu, wasabi	100g 60.0 200g 120.0

## DEZĀTO

Razuberī + raichi v 20.0  
Baked meringue, lychee & raspberry sorbet, rose chantilly,  
raspberry jelly

Yuzu kurīmu 21.0  
Yuzu & matcha pannacotta, sake jelly, cookie crumbs,  
yuzu sorbet, mango pearls

Sorbet / Ice cream v 10.0

Ice cream

Toasted sesame

Nikka whisky

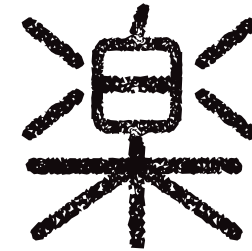
Sorbet

Guava

Mandarin

Matcha

Yuzu



RAKU IS A TRADITIONAL JAPANESE STYLE OF CERAMIC,  
FIRST CREATED IN THE 1500'S. IT IS HAND-SHAPED RATHER THAN  
THROWN, AND REMOVED FROM THE KILN WHILST STILL HOT TO LET  
COOL IN THE OPEN AIR. THIS PROCESS CREATES UNPREDICTABLE  
TEXTURES, COLOURS AND PATTERNS.

RAKU HAS BECOME A HIGHLY REVERED CULTURAL ART FORM IN JAPAN  
INVOLVING CRAFTSMANSHIP, SKILL AND INTRICATE FINER DETAILS  
- A PHILOSOPHY THAT ECHOES THROUGHOUT THE DESIGN OF OUR  
RESTAURANT AND DINING CONCEPT.