

RA
KU

WELCOME.

EXPRESS LUNCH

Weekdays only / Min 2 guests

\$60 per guest

楽

Sashimi santen / 6 pieces

Chef's selection maki roll

—

Seasonal vegetable tempura w dashi broth

White miso dashi w tofu, wakame & spring onion

—

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)

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.

v — vegetarian v* — can be made vegan

10% surcharge applies on public holidays

HAO SAN'S TASTING MENU

Min 2 guests

\$100 per guest

樂

Merimbula rock oyster w tosazu dressing, pickled cucumber

Tasmanian salmon tartare w yuzu miso & squid ink cracker

—

Sashimi santen / 6 pieces

Chef's selection nigiri / 2 pieces

—

Tempura zucchini flower, feta, goma, tofu paste, dashi broth

Canadian scallop, jalapeño, pickled green apple, garlic mayonnaise

—

Tajima wagyu gyoza w truffle oil, white ponzu,
pickled mustard seed, sesame

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

—

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

White miso dashi w tofu, wakame & spring onion

—

Toasted sesame ice cream w caramelised almonds
sticky miso caramel, matcha wafer

ROYAL TASTING MENU

Min 2 guests

\$160 per guest

樂

Merimbula rock oyster w tosazu dressing, pickled cucumber

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

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

—

Sashimi santen / 6 pieces

RAKU signature nigiri / 2 pieces

—

Zucchini flower, feta, goma, tofu paste, dashi broth

Canadian scallop, jalapeño, pickled green apple, garlic mayonnaise

—

Tajima wagyu gyoza w truffle oil, white ponzu,
pickled mustard seed

Miso marinated pumpkin, miso mayo

—

Tajima wagyu 8+ striploin w rhubarb salt, ponzu, wasabi

Broccolini w moromi miso

—

Chef's dessert selection

KITCHIN

キッチン

NAMA / RAW

Nama kaki tosazu

Merimbula rock oyster w tosazu dressing, pickled cucumber

half dozen 36.0

single 6.0

Nama kaki kurīmu

Merimbula rock oyster w yuzu kosho, shiro miso, lime, rice vinegar,
cream + roe

half dozen 39.0

single 6.5

Hiramasa sashimi

South Australian kingfish sashimi w yuzu truffle dressing

26.0

Sāmon tarutaru

Tasmanian salmon tartare w yuzu miso & squid ink cracker

25.0

Tai & wagyu bresaola

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

26.0

Hotate no sebiche

Scallop ceviche, white ponzu, plum, raspberry granita

26.0

Wagyū tarutaru

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

30.0

HOTTO / HOT

キッチン

Edamame

rhubarb salted v,v*
spicy

8.0

8.0

Shiro miso shiru

Dashi, white miso soup, tofu, wakame, spring onion

7.0

Nasu dengaku v, v*

Deep-fried eggplant, red & white miso, sesame seeds

18.0

Gyu hoho nikomi

6 hour braised 400-day grain fed Wagyu cheeks w
wasabi sour cream, dutch carrot

35.0

Wagyu gyoza

Japanese wagyu gyoza w truffle oil, white ponzu,
pickled mustard seed, sesame

25.0

—

Steamed rice

5.0

SALADA / SALAD

Wafu salada v, v*

Japanese salad, mizuna, avocado & cucumber w sesame
light wafu dressing

18.0

Cherī tomato salada v

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

16.0

TEMPURA

キッチン

Supaishī tofu v Crispy tofu w barley miso & avocado salsa, dried chilli julienne	20.0
Yasai Seasonal vegetable w dashi broth	20.0
Hana no zucchini Zucchini flowers, feta, goma, tofu paste, dashi broth	18.0
Koebi Popcorn shrimp w, yuzu, chilli & garlic mayonnaise	26.0
Kumogani Soft shell crab, potato starch w kimchi mayonnaise	24.0
Uchiwabe Moreton Bay bug w yuzu kosho mayonnaise & chilli ponzu	36.0
Jidori karaage Soy marinated free range chicken, bonito w yuzu lime mayonnaise & chilli ponzu	22.0

SUSHI- BABY MAKI ROLLS

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

SUSHI MAKI ROLLS

Salada v, v* Avocado, cucumber, cabbage, carrot, mizuna, corn, mayonnaise	19.0
Yaki yasai v, v* Grilled capsicum, zucchini, eggplant, asparagus, avocado, chives, dengaku mayonnaise	19.0
Spicy maguro South Australian tuna, Sriracha, tenkatsu, chives, takuan, cabbage, sesame	23.0
Truffle sāmon Seared Tasmanian salmon, truffle oil, cucumber, avocado, tenkatsu, gochijang mayonnaise	23.0
Truffle hiramasa South Australian kingfish, yuzu soy, chives, avocado, fresh chilli, garlic mayonnaise	23.0
Kumogani Soft shell crab tempura, cucumber, chives, daikon, avocado, wasabi mayonnaise	24.0
Unagi Taiwanese eel, cucumber, avocado, kabayaki sauce	27.0
California Queensland spanner crab, tobiko, cucumber, avocado	25.0
Ebi tempura Tempura Western Australian prawn, tenkatsu, cucumber, avocado, chilli mayonnaise	25.0
Ebi karasumi Prawn, dried mullet roe, tartar sauce, avocado, chives, shiso pickled cucumber, daikon	28.0
Kani maguro Yellow fin tuna, spanner crab, avocado, foie gras mayo, julienned chili, cucumber, takuan, soy, pastry crunch	28.0
Dragon Seared wagyu 7+ tenderloin, prawn tempura, amiyaki sauce, avocado	30.0

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
Unagi / Eel, TWN	-	14.0
Anago / Sea eel, JPN	-	14.0
Ikura / Salmon roe, TAS	16.5	13.5
Bluefin is available seasonally		
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

寿司

Signature tamago In house baked egg omelette (contains prawn + scallop)	12.0
Aburi sāmon + toryufu Seared salmon belly, truffle	16.0
Unagi foie gras Taiwanese eel, foie gras butter, puffed potato, shichimi	20.0
Hotate toryufu Hokkaido scallop, truffle, ponzu, daikon	20.0
Aburi otoro Charcoal seared Japanese bluefin tuna belly	24.0
Otoro toryufu Bluefin otoro mince, truffle, daikon	27.0
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 Charcoal seared Tajima 8+ wagyu, garlic soy, fried leek	24.0

ROBATAYAKI

炉端焼き

YASAI / VEGETABLE

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
Gindara saikyo yaki Alaskan black cod, saikyo miso w pickled cauliflower	50.0
Unagi kabayaki Taiwanese eel, tomato salsa, fennel w pickled mustard dressing	26.0
Ebi sumibi yaki Mooloolaba king prawns w XO butter, seasonal pickles	39.0

Kabocha v Miso marinated Kent pumpkin, miso mayonnaise	9.0
Tsurai morokoshi v Chargrilled corn w spicy miso butter	12.0
Moromi miso broccolini v, v* Chargrilled tender stem broccolini w moromi miso	15.0
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

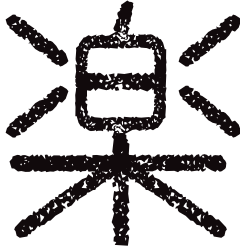
NIKU / MEAT

Yakitori negima Chicken skewers, shallots w yakitori sauce	16.0
Wagyu amiyaki Tajima wagyu 7+ tenderloin skewers, sesame, shichimi pepper	30.0
Miso kamo Aka dashi miso marinated duck breast, pickled nashi pear, plum + nashi puree, sansho pepper salt	37.0
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

DEZÄTO

デザート

Ichigo no chizukêki Strawberry cheesecake, matcha sponge, strawberry compote, mango pearl, rose + lemon ice cream	20.0
Razuberi + raichi v Baked meringue, lychee & raspberry sorbet, rose chantilly, raspberry jelly	20.0
Tosuto goma v Toasted sesame ice cream w caramelised almonds, sticky miso caramel, matcha wafer	22.0
O-cha mochi & biru aisu Matcha mochi, genmaicha cream, almond crumb, Orion Dark beer ice cream	20.0
Yuzu kurimu Yuzu & matcha pannacotta, sake jelly, cookie crumbs, yuzu sorbet, mango pearls	21.0
Uisukî + chokorêto Japanese whisky chocolate fondant w sticky miso caramel, chocolate soil, Nikka 'from the barrel' whisky ice cream	23.0
	without whisky 20.0
RAKU chef's platter A selection of 3 desserts designed to share	55.0
Sorbet / Ice cream v Please ask wait staff for today's varieties	10.0



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.