

# RAKU

WELCOME TO RAKU. 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.**

*gf — gluten free    V — vegetarian*

10% surcharge applies on public holidays

## EXPRESS LUNCH

**Weekdays only** / Min 2 people

\$40 per person

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Rhubarb salted edamame

White miso dashi w tofu, wakame & spring onion *gf*

Sashimi santen / 3 variations, 9 pieces

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South Australian yellowfin tuna maki roll, tenkatsu, chives, takuan, cabbage

Seasonal vegetable tempura w dashi broth *v*

Teriyaki New Zealand king salmon w pickled white radish

Skewered zucchini w wafu sauce *gf v*

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Steamed rice

## HAO SAN'S TASTING MENU

Min 2 people

\$80 per person

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Rhubarb salted edamame

Signature oysters, cucumber w tozasu dressing *gf*

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South Australian albacore tuna tartar, wasabi miso w crispy rice crackers *gf*

Seared 150-day angus beef strip-loin, black truffle dressing,  
pickled onion & garlic chips

Sashimi santen / 3 variations, 9 pieces

RAKU signature nigiri / 4 pieces

Soft shell spider crab tempura w kimchi mayonnaise

Canadian scallops, jalapeño, green apple w garlic mayonnaise *gf*

Duck fat confit chicken wing w smoked miso butter

Tender stem broccolini w moromi miso & ginger dressing *v*

White miso dashi w tofu, wakame & spring onion *gf*

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

## KITCHIN

## キッチン

### NAMA / RAW

<b>Kampachi no Sashimi</b>		18.0
South Australian kingfish sashimi sliced w truffle yuzu sauce		
<b>Salmon Tarutaru</b>		18.0
Tasmanian salmon tartar w yuzu miso & squid ink cracker		
<b>Bincho Maguro Tarutaru</b>		18.0
South Australian albacore tuna tartar w wasabi miso crispy rice cracker		
<b>Gyuu Tataki</b>		19.0
Seared 150-day angus beef strip-loin w black truffle dressing, pickled onion & garlic chips		
<b>Nama Kaki</b>		
Signature oysters, cucumber w tozasu dressing	half dozen	24.0
	individual	4.0

### SARADA / SALAD

<b>Wafu Salad</b> <i>gf v</i>	15.0
Japanese salad, mizuna, avocado & cucumber w wafu dressing	
<b>Asahi Gani Salad</b>	20.0
Queensland spanner crab salad, soba, yuzu dressing	

### HOTTO / HOT

<b>Edamame</b>	rhubarb salted	6.0
	spicy	7.0
<b>Shiro Miso Shiru</b> <i>gf</i>		5.5
Dashi, white miso, tofu, wakame, spring onion		
<b>Saya Ingen Goma ae</b> <i>v</i>		12.0
Poached french beans with sesame paste <i>served at room temperature</i>		
<b>Nasu Dengaku</b> <i>v</i>		14.0
Deep-fried eggplant, black miso & tama miso, pine nuts		
<b>Age Senbei</b>		18.0
Finger truffle rice chips w oyster mayonnaise		
<b>Gyu Hoho Nikomi</b>		28.0
3hr braised 400-day grain fed wagyu beef cheeks w wasabi sour cream		
<b>Wagyu Gyoza</b>		22.0
Australian wagyu beef gyoza w white ponzu mustard		
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<b>Steamed Rice</b>		4.0

## TEMPURA

<b>Aged Tofu</b> ▾ Spicy tofu w wasabi barley miso & avocado salsa	13.0
<b>Yasai</b> ▾ Seasonal vegetable tempura w dashi broth	15.0
<b>Koebi</b> Popcorn shrimp w chilli mayonnaise	16.0
<b>Ika</b> Squid tempura w soy chilli broth	17.0
<b>Kumogani</b> Soft shell spider crab tempura w kimchi mayonnaise	19.0
<b>Uchiwabe</b> Moreton Bay bug tempura w yuzu koshou & ponzu mayonnaise	28.0

## SUSHI

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## MAKI ROLLS

<b>Salada</b> Cabbage, cucumber, avocado, carrot, mizuna, corn, mayonnaise	14.0
<b>Chirashi</b> Mixed fish, tozasu cucumber, avocado, daikon paper	15.0
<b>Spicy Maguro</b> South Australian tuna, tenkatsu, chives, takuan, cabbage	15.0
<b>Truffle Salmon</b> Seared Tasmanian salmon, truffle oil, cucumber, avocado, tenkatsu, kochijan mayonnaise	16.0
<b>Truffle Kampachi</b> South Australian kingfish, yuzu soy, chives, avocado, fresh chilli	16.0
<b>Spider Crab</b> Soft shell spider crab tempura, wasabi mayonnaise, cucumber, chives, daikon paper	16.0
<b>Unagi</b> Taiwanese eel, cucumber, avocado	17.0
<b>California</b> Queensland spanner crab, tobiko, cucumber, avocado	18.0
<b>Ebi Tempura</b> Crispy Western Australian prawn, tenkatsu, chilli mayonnaise, cucumber, avocado	18.0
<b>Negitoro</b> Japanese bluefin tuna belly, spring onion, sesame	23.0

*Bluefin is available seasonally*

SUSHI

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	SASHIMI	NIGIRI
	3 pieces	2 pieces
Unagi / Eel	–	9.0
Tai / Snapper	12.0	10.0
Sāmon / Salmon	12.5	13.5
Hamachi / Kingfish	13.0	13.0
Hotate / Japanese scallop	13.5	12.0
Kihada / Yellowfin tuna	14.5	13.5
Salmon roe	15.5	13.5
Maguro / Bluefin tuna	18.0	15.5
Otoro / Bluefin tuna belly	30.0	21.5
CHEF'S SELECTION		
Sashimi		
	Santen / 3 varieties	30.0
	Goten / 5 varieties	45.0
	Omakase / 7 varieties	72.0
Nigiri		
	6 piece selection	25.0
	9 piece selection	32.0

Bluefin is available seasonally

RAKU SIGNATURE NIGIRI

2 pieces

RAKU Tamago	5.0
Egg omelette	
Salmon Furikake	6.0
Tasmanian salmon, furikake	
Tai	8.5
New Zealand snapper, mullet roe	
Unagi Foie Gras	12.5
Taiwanese unagi, foie grois cream, dried yukari, shiso	
Hotate Truffle	17.0
Japanese hokate scallop, truffle, ponzu	
Otoro	20.0
Charcoal seared Japanese bluefin otoro tuna belly	
Otoro Truffle	22.5
Bluefin otoro tartar, truffle	
Uchiwa Ebi	23.5
West Australian honey bug, foie gras, truffle oil	

Bluefin is available seasonally

## ROBATAYAKI

## ろばた

### KAISEN / SEAFOOD

<b>Aburi Hotate</b> <i>gf</i> Canadian Scallop, jalapeno, green apple, garlic mayonnaise	24.0
<b>Ebi Sumibi Yaki</b> Grilled Queensland king prawns w XO butter, seasonal pickles	26.0
<b>Barramundi Shio Yaki</b> Grilled Western Australia barramundi, grapefruit ponzu, grilled tomatoes	28.0
<b>Teriyaki King Salmon</b> Teriyaki New Zealand king salmon w pickled white radish	32.0
<b>Gindara Saikyo Yaki</b> Alaskan black cod, saikyo miso w pickled cauliflower	41.0

### YASAI / VEGETABLE

<b>Yaki Zucchini</b> <i>gf v</i> Skewered zucchini w wafu sauce	8.5
<b>Spicy Morokoshi</b> <i>v</i> Chargrilled corn w spicy miso butter	9.0
<b>Teriyaki Jyagaimo</b> Duck fat confit kipfler potatoes, butter, baby spinach w teriyaki glaze	11.0
<b>Moromi Miso Broccolini</b> <i>v</i> Tender stem broccolini moromi miso & ginger dressing	12.0
<b>Yaki Kyabetsu</b> <i>gf v</i> Truffle cabbage & truffle wafu aonori	16.0

### NIKU / MEAT

<b>Yakitori Negima</b> Grilled chicken skewers, shallots, yakitori sauce	12.0
<b>Tebasaki</b> Duck fat confit chicken wing w smoked miso butter	14.0
<b>Amiyaki Beef</b> Grilled beef skewers, amiyaki	18.0
<b>Honetsuki Ramu Niku</b> Lamb short ribs w chilli miso & sweet soy	25.0
<b>Scotch Fillet</b> <i>gf</i> Grilled 150-day grain fed scotch fillet w wafu Sauce, wasabi cream & rhubarb salt	38.0
<b>400 Day Wagyu Grain-Fed Sirloin Marble</b> w herb salt, ponzu, wasabi	

Marble Score 5+ 100g	38.0
Marble Score 5+ 200g	76.0

## DEZÂTO

## デザート

### The Zen Stone

23.0

*signature dish*

Chocolate crunch, joconde, kalamansi ganache,  
chocolate orange mousse, charcoal cocoa butter

### Rising Sun

16.0

Yuzu curd, meringue, hazelnut shortbread,  
raspberry jelly, fresh raspberry & lemon confit

### Tosutogoma

17.0

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

### Chizukēki

18.0

White sudachi ganache, cheesecake mousse,  
muscavado crumbs, green tea sponge, sudachi cremeux

### Uisukii + Chokorêto

18.5

Whisky chocolate fondant

w sticky miso caramel, whisky ice cream

without whisky

16.5

*served warm*

### RAKU Chef's Plate

48.0

A sweet selection of 3 desserts designed to share

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### Sorbet & Ice Cream

per scoop

6.0

Kalamansi & shiso sorbet

Cassis sorbet

Yuzu sorbet

Matcha sorbet

Whisky ice cream

Toasted sesame ice cream

Black sesame ice cream

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.

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