

SNACK & STARTER •

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| EDAMAME SOYBEANS Maldon sea salt | 10 |
| SPICY EDAMAME Shichimi, itogaki, nikiri soy | 12 |
| SMOKED FISH DIP Lotus chips, aonori salt | 13 |
| TUNA CRISPY RICE Spicy tuna tatare, spicy mayo, crispy hokkaido yumepirica rice | 25 |
| HOKKIADO SCALLOP Wasabi & shitake, fried leek, rayu | 11ea min 3pcs |
| MOOLOOLABA PRAWN TOAST Karashimoiso, spannercrab & cabbage, tobiko | 15 2pcs |
| HIRAMASA KINGFISH COLLAR Miso buffalo sauce, fried eshallot, lime, coriander | 15ea |
| 2GR FULL BLOOD WAGYU SKEWER Caramelized shallot, fried eshallot, black pepper teriyaki | 38 2pcs |

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SASHIMI & RAW •

PACIFIC OYSTER 7ea
Plum wine, yuzu granita, spicy ponzu min 3pcs

KIYOMI PACIFIC OYSTER 12ea
Toro, ikura, ponzu min 3pcs

SASHIMI PLATTER 92

Chef's selection 24pcs sashimi
Designed for 2 - 4 people

Extra sashimi can be added

Southern Tasmania rock lobster mp

Oscietra caviar 150

The Star exclusive 30gm

HIRAMASA KINGFISH MISO CEVICHE 25

Crispy potato, green chilli, miso ceviche

TUNA UMAMI 32

Plum wine jelly, sweet aioli, umami dressing,
garlic chips

SHIRO KING SALMON 28

Radish, yuzu kosho, shiro soy & citrus, kombu oil

RED SNAPPER & AMAEBI 30

Shio kombu, pickled diakon, ginger & lime dressing

2GR FULL BLOOD WAGYU TARTARE 32

Smoked oyster, soy cured yolk, tosazu, crispy nori

TEMPURA •

YASAI 21

Assorted vegetables, tentsuyu

CRAB STUFFED CAPSICUM 32

Spannercrab, feta cheese, yuzu soy

BAY LOBSTER 45

Grapefruit salad, sambal aioli

SNAPPER 25

Coriander salad, black pepper chilli vinegar

ESSENTIAL DISHES •

DENGAKUMAN 72
Miso glazed toothfish, Japanese salsa,
pickled cucumber

WOLLEMI DUCK BREAST 59
Dry aged, radicchio, citrus, wasabi duck jus

SALMON 36
Smoked dashi emulsion, ikura, chives

CHICKEN 36
Shio koji marinated, yuzu kosho, miso corn,
chicken skin furikake

LAMB RUMP 40
Warm eggplant, fennel salad, shiso chimichurri,
tarragon ponzu

ROBATA •

2GR FULL BLOOD WAGYU FLANK 68
Umami puree, takana, shimiji, kombu veal jus

KING PRAWNS U6 55
Shellfish butter, kombu soy, lemon, fried garlic

BERKSHIRE PORK TOMAHAWK 62
Dry aged, apple wasabi, okinawa sugar, pork jus

FULL BLOOD WAGYU SCOTCH FILLET MBS 6+ 130
Spicy daikon, ponzu, wasabi, garlic chips 400gm

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SALAD & SIDE •

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|---|----|
| STEAMED RICE | 6 |
| Kokushi rice | |
| MIXED LEAVES | 15 |
| Spicy garlic vinaigrette | |
| BROCCOLINI | 15 |
| Japanese furikake, goma ponzu, lemon | |
| KIPFLER POTATO | 20 |
| Bone marrow, sweet soy glaze, nori | |
| SWEET CORN | 18 |
| Yuzu, nori butter, chive | |
| KING BROWN MUSHROOM | 20 |
| Asparagus, truffle soy, lime, coriander | |

SOUP •

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| MISOSHIRU | 8 |
| Blend miso, dashi, tofu, wakame | |
| SPICY SEAFOOD | 29 |
| Sambal butter, mixed seafood | |
| ALASKA KING CRAB NABE | 75 |
| Seasonal mushroom, oden, tofu, sambal butter | |

TRADITIONAL NIGIRI OR SASHIMI •

MIN 2PCS

**NOTE: TRADITIONAL NIGIRI CONTAINS WASABI BETWEEN THE RICE AND THE FISH. NO WASABI UPON REQUEST.

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| TUNA South Australia | 7 |
| TORO Japan | 25 |
| SEA URCHIN Tasmania | 25 |
| CUTTLEFISH New South Wales | 7 |
| SALMON Tasmania | 7 |
| SALMON BELLY Tasmania | 8 |
| OCEAN TROUT Tasmania | 7 |
| SALMON ROE Tasmania | 13 |
| KINGFISH South Australia | 7 |
| KINGFISH BELLY South Australia | 8 |
| RED SNAPPER IKIJIME New Zealand | 7 |
| BBQ FRESHWATER EEL Taiwan | 8 |
| SCAMPI West Australia | 23 |
| PRAWN Tasmania | 7 |
| SCALLOP Japan | 7 |
| A5 KAGOSHIMA WAGYU Japan | 28 |
| KIYOMI TAMAGO | 6 |
| + Add 5g caviar | 25 |
| KIYOMI STYLE OMAKASE NIGIRI | 85 |
| Menu subject to change based on availability | 8pcs |

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KIYOMI SUSHI ROLL •

QUEENSLAND ROLL 30

Spannercrab, spicy aioli, avocado, soy paper

SPICY TUNA ROLL 26

Tenkasu, spicy truffle mayo

SOFTSHELL CRAB ROLL 29

Avocado, pickled daikon, tobiko, spicy aioli

SEARED SALMON ROLL 26

Red onion, avocado, sweet soy, shiso

FULL BLOOD WAGYU ROLL 30

Wagyu deckle, pickled daikon, yakiniku sauce

YASAI ROLL 16

Homemade pickle, asparagus, avocado,
wombok, yuzu kosho

KIYOMI OMAKASE MENU \$175 PP .

SHARE FOR 2

SMOKED FISH DIP

Lotus chips, aonori salt

HIRAMASA KINGFISH MISO CEVICHE

Crispy potato, green chilli, miso ceviche

SHIRO KING SALMON

Radish, yuzu kosho, shiro soy, citrus, kombu oil

BAY LOBSTER TEMPURA

Grapefruit salad, sambal aioli

DENGAKUMAN

Miso glazed toothfish, japanese salsa, pickled cucumber

LAMB RUMP

Warm eggplant, fennel salad, shiso chimichurri, tarragon ponzu

2GR FULL BLOOD WAGYU 9+ FLANK

Umami puree, takana, shimiji, kombu veal jus

CHEF'S PREMIUM OMAKASE SUSHI

Chef's seasonal selection

YAMAZAKI CARAMEL MACCHIATO

Coffee ice cream, coco nibs, whiskey foam
(contains alcohol)

KIYOMI MOCHI ICE CREAM

Frozen strawberry milkshake

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