

THE EMERSON

Snack

Edamame Steamed edamame with togarashi (gf) (v)	...8
White Miso Soup With seaweed, tofu and green onion	...6

Starters

Okonomiyaki Mini Japanese savoury pancakes with baby octopus, tontaksu sauce and Japanese mayonnaise	... 12
Chicken Ribs Deep fried with kimchi mayo	... 14
Sweet Potato Schezwan seasoning and togarashi aioli (v)	... 12
Salt and Pepper Squid Fried garlic, chilli, lemon, wasabi mayo	... 16
Pork Bites Twice cooked pork belly, green nam jim, crispy shallots (gf)	... 16
Chicken Karaage Deep fried chicken, togarashi aioli	... 16
Agedashi Tofu Tempura tofu, soy broth, katsuobushi, shichimi togarashi (gf)	... 14
Starter Kit All seven dishes	... 90

Sashimi (gf)

Six pieces seared with sesame crust, house made spicy sauce	
Salmon	... 16
Tuna	... 16
Hokkaido Scallop Four pieces seared with lemon oil, black caviar and chives	... 16
The Ikkyū Sashimi Selection Eighteen pieces of assorted sashimi	... 45
Sushi White rice handroll served with ginger, wasabi and soy sauce	
Tempura prawn	... 9
Fresh salmon and avocado	... 9
Cucumber and avocado (v)	... 8

Gyoza

Four pan fried dumplings, chilli oil, ponzu	
Prawn	... 16
Pork	... 15
Vegetable (v)	... 12

Tempura

Served with yuzu mayo and julienne cucumber	
Seasonal vegetable (v)	... 10
Prawn	... 14

Mains

Teriyaki Chicken Grilled chicken thigh served with teriyaki sauce, rice and pickles	... 22
Wagyu Beef Steak Beef fillet 160g, watercress salad and ponzu marinade	... 26
Seafood Salad Mixed leaves, king prawn, scallops, calamari, house made dressing	... 22
Salmon Steak Soy marinated Atlantic salmon on sesame dressed soba Asian green leaves and puffed rice	... 24

(v) – vegetarian and (gf) – gluten free



@emersonmelb



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For bookings contact – (03) 9825 0900



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