

Between

C O L D

- Edamame (V,GF)** \$12
Lightly salted with Himalayan salt.
- Nigiri Prawn** \$21.5
6 pieces of prawn nigiri atop seasoned sushi rice w. cheese
- Nigiri Salmon Aburi (GF)** \$25.5
5 pieces of torched salmon atop seasoned sushi rice.
- Trio Sushi** \$32.5
3 pcs each: salmon, tuna, prawn.
- Smoked Tuna Tataki** \$25.5
Seared tuna with garlic soy sauce.
- Yuzu Salmon Ceviche (GF)** \$25.5
Fresh salmon in a zesty yuzu dressing with red onion and coriander.

H O T

- Chicken Karaage** \$21
Crispy Japanese-style fried chicken with mayonnaise.
- Arancini (V)** \$18.5
Pumpkin arancini with tonkatsu sauce.
- Vegan Gyoza (V, GF)** \$18.5
8 pcs pan-fried vegan gyoza with soy ponzu sauce.
- Teriyaki Pizza** \$21
Teriyaki chicken with onion, mozzarella, and a touch of sweet glaze.
- Seafood Thai Pizza** \$21
Mixed seafood with chili jam, onion, and mozzarella cheese.

O T H E R S

- Grilled Salmon** \$34.00
Grilled Salmon topped with a refreshing yuzu tomato salsa, served with fresh salad and chips.
- Miso Parmigiana** \$31
Crumbed chicken with miso, tomato, onion, and cheese. Served with salad and chips.
- Grilled Angus Steak** \$42
Grainfed Australian Rib Eye (300G) accompanied by fresh salad, choice of chips and rice, yakiniku sauce.
- Caesar Salad** \$25
Cos lettuce with Caesar dressing, grilled chicken breast, bacon and egg.

B U R G E R S

- Wagyu Terikaki (GFO)** \$29.5
Grilled Wagyu beef patty, teriyaki glaze, lettuce, tomato, and mayo in a brioche bun. Served with chips.
- Wagyu Thai Fusion Burger** \$29.5
Wagyu beef, chili, hash brown, lettuce, tomato, and mayo in a brioche bun. Served with chips.
- Vegan Burger** \$26.5
Pumpkin patty, vegan mayo, lettuce, and tomato in a charcoal bun. Served with chips.

O M U R I C E

- Omu-Rice with Ebi-Furai** \$27.9
Scrambled egg, crumbed prawn, served with tomato rice.
- Omu-Rice with Unagi** \$28.9
Scrambled egg, braised unagi, teriyaki glaze, served with tomato rice.
- Omu-Rice with Katsu** \$27.9
Crumbed Chicken Breast, Scrambled egg, Demi-Glacé sauce, served with tomato rice.

GF - Gluten Free | GFO - Gluten Free Option | VG - Vegetarian | VGO - Vegetarian Option | V - Vegan

Please inform our staff of any food allergies and/or intolerances.



Betwixt

PRE - THEATRE MENU
\$ 5 5 / P P

STARTER

Edamame & Gyoza (V, GF)

A duo delight to kick off the show

CHOICE OF MAIN COURSE

Beef Teriyaki Burger

100% Wagyu patty, teriyaki sauce, lettuce, tomato, chips and mayo on brioche bun.

Tempura Udon

Tempura prawns and vegetables in bonito soy broth.

Grilled Salmon + \$5.00

Grilled Salmon topped with a refreshing yuzu tomato salsa, served with fresh salad and chips.

Chicken Miso Parma

Crumbed chicken with miso, tomato, onion and cheese accompanied by fresh salad, chips.

CHOICE OF DRINK

Sapporo Premium Beer Tap or
Glass of Red/White Winee

