

project 東京

DINNER MENU

Snacks & Starters

Edamame Beans (v, gf) • Sea Salt **7.9**

Edamame Beans (v) • Chilli • Garlic • Soy **8.9**

Crispy Lotus Roots (v, gf) • Shichimi **7.9**

Spinach Salad • Sesame Dressing • Pickled Carrot (v) **14.5**

Wild Mushroom Salad • Yuzu **16.9**

Miso Soup • Bonito • Tofu • Spring Onion • Wakame **5.5**

Head Chefs Signature Creation (gf): Fried Lotus Chips With Miso Kingfish & Salmon Tataki **13.9**

House Pickled Wombok **4.9**

Signature Dishes

Seared Tuna Sashimi • Salad • Onion • Yuzu • Sesame **20.9**

Kingfish Sashimi • Jalapeno • Yuzu • Soy • Cilantro **20.9**

Seared Salmon Sashimi • Ginger • Sesame • Chives **18.9**

Duck Spring Rolls • Carrot • Wombok • Sticky Orange Hoi Sin **11.9**

Prawn Popcorn • Chilli Garlic Aioli • Wasabi Pea **17.9**

Beef Tataki • Truffle Ponzu • Tempura Crumb • Chives **14.5**

Tempura

(7) Seasonal Vegetable Tempura (v) • Tendon

Sauce **14.9**

(2) Prawn Tempura • Tendon Sauce **9.9**

Japanese Style Salt + Pepper Calamari • Ponzu • Citrus Mayo **16.9**

Chicken Karaage • Bit Size w| Wasabi Mayo **12.9**

Crispy Teriyaki Tofu • Pickled Chilli Wombok • Spicy Teriyaki (v) **12.9**

Tempura Scallops • Tendon Sauce **15.9**

(7) Seafood Tempura • Assorted • Tendon Sauce **16.9**

Moreton Bay Bug Tempura • Yuzu Truffle Mayo • Shichimi • Lime **23**

Nigiri + Sashimi

2pcs 6.9 / 6pcs 20 / 12pcs 38

Salmon

Tuna

Kingfish**

Scallop

Ebi Prawn

Add Aburi 1

Sushi Rolls (6pcs)

Avocado **5.9**

Prawn Tempura • Asparagus • Chilli Garlic Aioli **13.9**

Tempura Salmon • Cream Cheese • Cucumber **11.9**

Spicy Tuna • Spring Onion **7.9**

Fresh Tuna **6.9**

Vegetable Tempura **8.9**

Salmon • Avocado **8.9**

Cucumber **4.9**

Cooked Tuna • w or w/o Cucumber **6**

Scallop Aburi • Tuna • Avocado • Salmon Roe **26**

Seared Salmon • Cucumber • Topped w/ Aburi
Salmon • Tobiko **26**

Char Grill

(2) Chicken Yakitori • Spring Onion • Choice of
Teriyaki Sauce OR Chilli Sauce **12.9**

(2) Wagyu Beef Kushi • Zucchini • Teriyaki **12.9**

Charred Salmon Fillet • Teriyaki Glaze **16.9**

(4) Braised Pork Belly • Sweet Chilli Glaze • Pickled
Wombok **24.5**

(2) Japanese Style Lamb Cutlets • Sesame
Cucumber • Chilli Glaze **23.9**

135g Wagyu Steak MBS9+ • Charred Asparagus •
Tempura Enoki • Teriyaki Glaze (gf) **23.90**

Steamed Rice **3.5**

Gyoza

(5) Prawn Gyoza • Ponzu • Spring Onion **14**

(5) Vegetable Gyoza (v) • Jalapeno Tomato Salsa •
Yuzu **12.9**

(5) Pork Gyoza • Chilli Soy **14**

Sauces + Extras

Shichimi • Sesame Oil **.5**

Yuzu Mayo • Wasabi Mayo • Yuzu Dressing •
Sesame Onion Dressing • Japanese Mayo • Chilli
Soy Dressing **1**

Jalapeno Tomato Yuzu Salsa • Dashi • Sticky
Orange & Sesame **1.5**

Steamed Rice **3.5**

Sweet

Dark Chocolate Fondant (v) • Green Tea Ice Cream
15.9 (Please allow 15mins)

Vanilla Bean Crème Brûlée (v, gf) • Sesame Praline
• Lychee • Strawberry **13.9**

Sesame Panna Cotta (v) • Berry Compote • Vanilla
Bean Ice Cream **13.9**

Affogato (v, gf) • Fresh Coffee • Vanilla Bean Ice
Cream **9.9 Add a shot of your favourite liqueur**

Chocolate Mousse • Fresh Strawberries • Mixed
Berry Compote (v) **13.9**

Homemade Gelato + Sorbet Selection – Ask your
server for today's flavours **5 per scoop**

We recommend our desserts with a fortified wine

Omakase Set Menu

Omakase is a Japanese phrase that means "I'll leave it up to you", or "to entrust".

It is often a tradition in Japan to leave the selection of foods and drink to the Chef and their staff, giving the diner a wonderfully unique, delicious and wholesome dining experience.

Our Omakase Set Menu is a great way to experience all that Project Tokyo has to offer, and can be made available vegetarian or vegan too.

Food arrives in courses in a share plate style, with the option of matching wines to complete the experience.

* * * Please note that Omakase is full table participation only. Children excepted.

Omakase Otegoro • 50pp

Edamame Beans (v, gf) • Sea Salt

Seared Salmon Sashimi • Ginger • Sesame • Chives

Spinach Salad • Sesame Dressing • Pickled Carrot (v)

Seasonal Vegetable Tempura (v) • Dashi

Chicken Yakitori

Spicy Tuna Sushi Roll • Spring Onion

Chef's Selection of Nigiri • 2PCS Per Guest

Vanilla Bean Crème Brulée (v, gf) • Sesame Praline • Lychee • Strawberry

Omakase Puremiamu • 60pp

Edamame Beans (v, gf) • Sea Salt

Crispy Lotus Roots (v, gf) • Shichimi

Seared Tuna Sashimi • Salad • Onion • Yuzu • Sesame

Kingfish Sashimi • Jalapeno • Yuzu • Soy • Cilantro

Prawn Popcorn • Chilli Garlic Aioli • Wasabi Pea

Wagyu Beef Kushi • Zucchini • Teriyaki

Tempura Salmon Sushi Roll • Cream Cheese • Cucumber

Chef's Selection of Nigiri • 2PCS Per Guest

Vanilla Crème Brulée (v, gf) • Sesame Praline • Lychee • Strawberry

Omakase Besuto • 75pp

Edamame Beans (v, gf) • Sea Salt

Beef Tataki • Truffle Ponzu • Tempura Crumb • Chives

Moreton Bay Bug Tempura • Yuzu Truffle Mayo

Kingfish Sashimi • Jalapeno • Yuzu • Soy • Cilantro

Seared Tuna Sashimi • Salad • Onion • Yuzu • Sesame

Japanese Style Lamb Cutlets • Sesame Cucumber • Chilli Glaze

Chef's Selection of Nigiri & Sushi

Prawn Tempura Sushi Roll

Sesame Panna Cotta • Berry Compote • Vanilla Bean Ice Cream