JIZAKANA

PRIVATE DINING ROOM

SUSHI · DRY-AGED SEAFOOD · CHARCOAL

素材

SOZAI

Rooted in tradition, guided by craftsmanship.

ENTRÉES & RAW

EDAMAME (VE/GF/DF) — Truffle 11 / Spicy 11

CHAWANMUSHI (DF)(A) — Classic 12 / Ikura 21 / Uni 21
Steamed egg custard, prawn, shiitake and chives.

BLUE SWIMMER CRAB & UNI CHAWANMUSHI (DF)(M) — 28
Steamed egg custard with blue swimmer crab and premium uni.

FRESH OYSTERS (DF/GFO)(A) — 6pcs 35 / 12pcs 68
Ponzu, finger lime and chives.

CRISPY PRAWN-STUFFED SHIITAKE (DF)(I) — 2pcs 16
Prawn-filled shiitake.

SHIO KOMBU BUTTER SCALLOPS (GF)(I) — 2pcs 17
Hokkaido scallops, shio kombu butter and soy.

SASHIMI TACO (GF/DF)(M) — 2pcs 20
Sashimi, spicy mayo, lumpfish roe, shio kombu and rice cracker.

KINGFISH LIME (GF/DF)(A) — 30
Fresh kingfish, finger lime and kombu dressing.

JIZAKANA YUZU SASHIMI (GF/DF)(M) — 33
Assorted sashimi, yuzu ponzu, ikura and Avruga caviar.

SASHIMI

Signature dry-aged fish

SWEET PRAWN & SCALLOP SASHIMI (GF/DF)(I) — 83
Sweet prawn, paradise prawn, Hokkaido scallop and uni.

UNI & BLUEFIN OTORO PLATE (GF/DF)(A) — 98
Tasmanian uni, bluefin toro, nori and house soy.

SEASONAL SASHIMI SELECTION (GF/DF)(M) — 30pcs 98
Eight seasonal varieties, including Hokkaido scallop.

SIGNATURE SASHIMI PLATTER (GF/DF)(M) — 39pcs 180
Chef-selected sashimi with scampi, Hokkaido scallop and uni.

SUSHI

Dry-aged nigiri and hand rolls

DRY-AGED NIGIRI PER PERSON (GF/DF)(M) — 4pcs 22 / 6pcs 30 / 8pcs 69
4 pcs · 4 varieties / 6 pcs · 6 varieties / 8 pcs · Signature with toro, scampi and uni

FOIE GRAS & UNAGI SUSHI (DF)(I) — 1pc 20
Glazed eel, grilled foie gras and crispy sweet potato.

OTORO SUSHI WITH CAVIAR (GF/DF)(M) — 2pcs 22
Bluefin tuna belly nigiri with Avruga caviar.

NEGITORO & UNI HAND ROLL (GF/DF)(A) — 1pc 26
Tuna belly, sea urchin, shallot and sesame.

SMALL PLATES & TO SHARE

MISO EGGPLANT (GF/DF) 22
Aka miso, chives and crispy arare rice crackers.

TRUFFLE CABBAGE (DF) 22
Baked cabbage, truffle oil, ponzu and crispy sweet potato.

CRISPY BROCCOLINI (GF/DF) 24
Pine nuts and lemon.

POPCORN LOBSTER (DF)(I) 41
Crispy lobster, fermented spicy mayonnaise and leek.

TEMPURA PLATTER (DF)(M) 56
Prawns, whiting, seasonal vegetables and anago.

CHARCOAL & ROBATA

GRILLED KING PRAWNS (GF/DFO)(A) 2pcs 30
Shio kombu, garlic herb butter, shiitake and lemon.

DRY-AGED GRILLED FISH COLLAR (GF/DF)(A) Salmon 27 / Kingfish 35
Grilled dry-aged fish collars. 2 pieces.

UNAGI KABAYAKI (DF)(I) 36
Whole eel, cucumber, egg, pickled ginger and nori.

CHARGRILLED OCTOPUS (GF/DF)(A) 39
Octopus, aka miso, pickled fennel and lemon.

GRILLED WAGYU TONGUE STEAK (GFO/DF) 39
Garlic oil, yuzu kosho, cabbage, lemon and pine nuts.

JIZAKANA ASSORTED SKEWERS (DF) 6pcs 53
Chicken with tare, pork belly with miso and Wagyu with tare.

MAINS

AUSTRALIA MB9+ WAGYU STEAK (GFO/DF) 68
200g Australian Wagyu beef with bone marrow.

JAPANESE A5 WAGYU STRIPLOIN (GF/DF) 125
200g Kagoshima A5 striploin, wasabi, Maldon salt and mustard.

SAIKYO MISO CURED BLACK COD (GF/DF)(I) 49
Saikyo miso, capsicum and caramelised white miso.

CONFIT TOOTHFISH (GF/DF)(I) 67
Nori powder, fried sweet potato and kinpira carrots.

Please advise us of any allergies or dietary requirements.
(ve) vegan (df) dairy free (gf) gluten free (dfo) dairy-free option (gfo) gluten-free option
(A) Australian · (I) Imported · (M) Mixed origin

THE CENTREPIECE

Please pre-order at least 48 hours in advance.

SIGNATURE 2-METRE DRY-AGED SASHIMI (GF/DF)(M) 120pcs 580
Chef-selected dry-aged fish, toro, scampi and uni. Serves 6–8 guests.

SIGNATURE 1-METRE DRY-AGED SASHIMI (GF/DF)(M) 80pcs 370
A sharing platter for 4–6 guests.

LOBSTER, ABALONE & UNI SASHIMI (GF/DF)(A) 470
1 kg lobster, 1 kg blacklip abalone, Tasmanian uni and lobster head miso soup. Hokkaido uni upgrade at market price.

MIYABI OYSTERS WITH UNI & IKURA (GFO/DF)(A) 6pcs 52 / 12pcs 97
with sea urchin and salmon roe.

GRILLED TUNA HEAD · MAGURO KABUTOYAKI (GF/DF)(A) 125
Whole Japanese-style grilled tuna head to share.

PREMIUM CAVIAR SELECTION (GF/DF)(I) MP
Oscietra or Beluga · 10 g / 30 g / 50 g.

*MP = market price.

A LITTLE MORE

SUKIYAKI (DF) Beef 34 / Tofu 30
Hot pot with cabbage, shiitake, soft egg and rice.

HIYASHI UNI UDON (DF)(A) 33
Chilled Inaniwa udon, sea urchin, shallot, nori and sesame.

MENTAIKO PASTA (I) 29
Spicy cod roe, parmesan, kombu butter, onsen egg and nori.

TOKUSEN KAISEN DON (GFO/DF)(M) 58
Chef's selection of sashimi over sushi rice.

DESSERTS

JAPANESE PLUM PANNA COTTA 17
Panna cotta & japanese plum jelly with queen garnet plum

GOLDEN TIRAMISO 18
Espresso-soaked savoiardi, vanilla & miso mascarpone cream

YUZU CHEESE CAKE 19
Yuzu cheesecake with yuzu jam

10% Sunday surcharge; 15% public holiday surcharge.
10% service charge for Private Dining Room bookings.