

A LA CARTE MENU

AORI

MODERN JAPANESE DINING

STARTER

Sydney rock oyster with rice vinaigrette gf, df, nf (A)	7.5/ea
Edamame with Murray River pink salt gf, df, nf, v, ve	9
Panko zucchini flower with spanner crab, kurozu reduction, Saikyo miso mayo, mixed herbs df, nf (A)	12/ea
Ika arareage with yuzu kosho amazu df, nf (A)	24
Salmon crispy rice with karashi kimizu gf, df, nf, vo (A)	24/2pcs

RAW BAR

Oscietra caviar with crème fraîche, ponzu jelly, plain lavosh nf, gfo, dfo (I)	230/30g
Hiramasa kingfish tiradito with ají amarillo leche de tigre, burnt leek oil gf, df, nf (A)	34
Wagyu beef tartare with iburigakko, macadamia, smoked almond, chives, chilli oil, sesame seeds gf, df	36
Kombujime ama ebi with white soy buttermilk, shiso oil, pickled shallots nf, gfo (A)	34
Tomato ceviche with arare, ají amarillo leche de tigre, burnt leek oil gf, df, nf, v, ve	18

Australian (A) / Imported (I) / Mixed Origin (M)

Please advise of any allergies to your waiter as not all ingredients are listed

(gf - gluten free, df - dairy free, nf - nut free, v - vegetarian, ve - vegan, gfo - can be made gluten free, dfo - can be made dairy free, nfo - can be made nut free, vo - can be made vegetarian upon request)

TRADITIONAL NIGIRI OR SASHIMI

Min 2pcs
Price/pc

Tuna maguro (A)	8	Scallop hotate (I)	9
Blue fin tuna belly O-toro (A)	24	Salmon shake (A)	7
Kingfish hiramasa (A)	7	Salmon belly shake belly (A)	8
Kingfish belly hiramasa belly (A)	8	Salmon roe ikura (A)	13
Snapper tai (I)	7	Sea urchin uni (A)	20
Add caviar (I)			25/5g
Select 6 nigiri varieties (12pcs) to be served on 'Aori Ferris Wheel'			
Small sashimi platter with tuna, salmon, kingfish df, nf, gfo (A)			42/9pcs
Large sashimi platter with tuna, salmon, kingfish, snapper, scallops and oysters df, nf, gfo (M)			75/18pcs

AORI SIGNATURE NIGIRI AND MAKI

	Nigiri - 4pcs
Wagyu tataki with black garlic miso butter, crispy leek nf	38
Umami tuna with egg-yolk purée, chives, sesame oil powder df, nf (A)	38
Hiramasa kingfish chilli pesto with jalapeño, puffed quinoa gf (A)	36
Aburi salmon with mentaiko mayo, karasumi, lime zest df, nf (A)	36
	Maki - 6pcs
Spanner crab roll with masago, avocado, cucumber, arare gf, df, nf (A)	34
Salmon avocado roll with takuan, chives gf, df, nf (A)	25
Veggie roll with English spinach, tofu, miso, baby corn gf, df, nf, v, ve	23
Dynamite tuna roll with sesame leaves, cucumber, pickled daikon df, nf (a)	29

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MAINS

Koji-marinated Glacier 51 Toothfish with orange gochujang miso, pickled cucumber <i>nf, gfo, (a)</i>	88
Anticucho spatchcock with creamy ají amarillo, burnt lime <i>gf, nf, dfo</i>	49
Grilled king prawns with Aori rayu, crème fraîche <i>gf, nf, dfo (A)</i>	48/3pcs
Miso-glazed short rib with jalapeño kosho and grilled lime <i>df, nf</i>	62
Cauliflower tempura with red wine teriyaki, furikake, spicy mayo <i>df, v, ve, gfo</i>	33

AORI BEEF RANGE

'Portoro' black angus rib eye prime cut MB 4+ <i>gf, df, nf</i>	21/100g
300g 'Shiro Kin' premium full blood wagyu scotch fillet MB 9+ <i>gf, df, nf</i>	187
250g 'Tajima' wagyu striploin MB 4+ <i>gf, df, nf</i>	89
250g 'Shiro Kin' premium full blood wagyu rump cap MB 8+ <i>gf, df, nf</i>	109
200g 'Furano' Japanese A5 wagyu striploin MBS 11-12+ <i>gf, df, nf</i>	175

**Enhance your dining experience by inquiring about our steak trolley, where our team will guide you through Aori's premium beef selections.*

All steaks are served with yakiniku sauce and wasabi <i>gf, df, nf</i>	
Add Aori chimichurri with Australian apple cider vinegar <i>gf, df, nf</i>	+7
Add wagyu tallow and truffle butter <i>gf, nf</i>	+10

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ACCOMPANIMENTS

Crispy brussels sprouts with hazelnut crumble, kanzuri ponzu gf, v, ve, nfo	16
Crushed cucumber salad with shio kombu, sesame oil, shichimi df, nf, v, ve, gfo	14
Radicchio and cos lettuce with ginger-soy dressing df, nf, v, ve, gfo	14
Shoestring fries with Aori nori seasoning gf, df, nf, v, ve	14
Miso shiru with miso blend, dashi, tofu, wakame df, nf	8
Premium Japanese steamed rice gf, df, nf, v, ve	8

DESSERT

Yuzu and strawberry pavlova with chantilly cream, yuzu curd, yuzu sorbet, compressed strawberry, shiso gf, nf	19
Matcha opera with pistachio praline feuilletine, matcha buttercream, raspberry ice-cream	23
Chocolate miso fondant with miso butterscotch, milk ice-cream nf	24