TUNKI

CEVICHE & WOODFIRE GRILL

TUNKI
BY KRISH

TUNKI, NAMED AFTER THE COCK-OF-THE-ROCK—THE NATIONAL BIRD OF PERU—IS THE CULINARY VISION OF CHEF KRISH. OUR MENU IS A CELEBRATION OF NIKKEI CUISINE, A HARMONIOUS FUSION OF DELICATE JAPANESE ARTISTRY AND THE BOLD, VIBRANT FLAVOURS OF PERU.

TO START

BAERII ASIL CAVIAR (30G) (I) 120
WITH JAPANESE SWEET POTATO BLINI

FRESHLY SHUCKED COFFIN BAY OYSTERS (GF)(LF)(A) 9EA
APPLE & PLUM CAVIAR, YUZU SOY, HERB OIL

GUACAMOLE TUNKI STYLE (V*) 20
TRIO OF CORN TORTILLA, AJI AMARILLO, CILANTRO, JALAPEÑO

EDAMAME (V)(GF)(LF) 10
STEAMED SOY BEANS WITH TAJÍN SALT

MISO SOUP (GF)(LF)(A) 10
ROASTED FISH BONE & MISO BROTH, WAKAME, TOFU

STEAK TARTARE (LF)(GF) 26
AJI AMARILLO, BLACK TRUFFLE, CURED EGG YOLK, SMOKED SHISO MAYO, CASSAVA

PERUVIAN SPICED CHICKEN SKEWERS (2PC) (GF)(LF) 16
AJI PANCA, HUACATAY VERDE

PASILLA CHILLI KING MUSHROOM (2PC) (GF)(V)(LF) 16
BLACK TRUFFLE BUTTER, THYME, ROSEMARY

CEVICHE & SASHIMI BAR

SUSTAINABLY SOURCED, SLICED TO ORDER

HEART OF PALM TATAKI (V)(GF)(LF)(CN) 18
BLACK OLIVE, HIBISCUS, QUINOA, HAZELNUT

SALMON TIRADITO (GF)(LF)(A) 20
AGUACHILE, LUMP FISH CAVIAR

HIRAMASA CEVICHE (GFA)(LF)(A) 22
BLACK TRUFFLE & SOY CAVIAR, ANNATTO, HEIRLOOM TOMATO

BLUEFIN TUNA CEVICHE (GF)(LF)(A) 24
PASSIONFRUIT, AJI AMARILLO, CHARRED CORN, PEAR

BEEF TATAKI (GF)(LF) 22
WASABI RELISH, CHILLI PONZU

HOUSE-MADE CRACKERS (GF)(LF)(VOA) 8

CHEF'S SELECTION OF **TUNKI SIGNATURE CEVICHE** WITH HOUSE-MADE ASSORTED CRACKERS
2 / 42 3 / 59

AKAZAIEBI (PER PIECE) (I) 39
WILD CAUGHT NZ SCAMPI

OTORO MARBLED TUNA BELLY (A) 22

CHU TORO (A) 20
SEMI MARBLED TUNA BELLY

AKAMI LEAN TUNA LOIN (A) 18

HAMACHI HIRAMASA KINGFISH (A) 16

SAKE TASMANIAN SALMON (A) 16

HOTATEKAI HOKKAIDO SCALLOPS (I) 18

WATERMELON SASHIMI WASABI, SOY 14

CHEF'S SELECTION — SASHIMI MORIAWASE SERVED WITH FRESH TASMANIAN WASABI & HOUSE INFUSED JAPANESE SOY SAUCE
9PC / 46 15PC / 86

WOODFIRE & CHARCOAL

SOUTH AUSTRALIAN FISH COLLAR (GF)(LF)(A) 44
MISO & GINGER GLAZE, CILANTRO

TOFU ABURI (V) 32
CHILLI UMAMI GLAZE, PICKLES, CRISPY LEEK

JOSPER SPATCHCOCK (GF)(LF) 52
FREE-RANGE SPATCHCOCK, MISO ADOBO, CRANBERRY CHIMICHURRI

LAMB CUTLET (GF)(LF) 46
CHILLI UMAMI, PICKLED CUCUMBER

MURRAY PURE EYE FILLET (250G) (GF)(LF) 55
SOY CARAMEL SAUCE, SHALLOTS, SESAME

SEAFOOD KAMAMESHI (GF)(LF)(A) 46
COMBINATION OF SEAFOOD, DASHI, OGGI OF MUSHROOMS, WASABI TOBIKO, AJI PANCA
(ALLOW 30 MINUTES)

AUSTRALIAN AWARD WINNING FULL-BLOOD 9+ WAGYU (GF)(LF)

SIR HARRY 430 CITRUS & GRAIN FED STRIPLOIN FROM ELBOW VALLEY, BONE MARROW MUSHROOMS, PONZU CHILLI SAUCE

150G / 150 300G / 250

ON THE SIDE

CRISPY CASSAVA (VA)(GF)(LF) 18
SPICY MAYO, BONITO, NORI DUST, SWEET PLUM SAUCE

BROCCOLINI (V)(GF)(LF) 16
CHICKPEA MISO, WASABI PEAS

WAKAME SALAD (V)(GF)(LF) 18
BABY CUCUMBER, EDAMAME, GOJI BERRY, ACEVICHADO DRESSING

KOHLRABI SALAD (V)(GF)(LF)(CN) 16
GREEN APPLE, FENNEL, ROASTED PEANUTS, SESAME DRESSING

RICE (VGA)(GF)(LF) 5
HOUSE-MADE FURIKAKE SEASONING

DIETARIES

GF GLUTEN FREE **LF** LACTOSE FREE **VG** VEGETARIAN
VGA VEGAN AVAILABLE **V** VEGAN **CN** CONTAINS NUTS
A AUSTRALIAN **I** IMPORTED **M** MIXED ORIGINS

FEED ME MENU 90

MISO SOUP (GF) (LF) (A)
ROASTED FISH BONE & MISO BROTH, WAKAME, TOFU

EDAMAME (GF) (LF) (V)
STEAMED SOY BEANS WITH TAJÍN SALT

CHEF'S SELECTION OF TUNKI SIGNATURE CEVICHE & SASHIMI OF THE DAY (A)
WITH CRACKERS, WASABI & SOY SAUCE

JOSPER SPATCHCOCK (GF) (LF)
FREE-RANGE SPATCHCOCK, MISO ADOBO, CRANBERRY CHIMICHURRI

WAKAME SALAD (V) (GF) (LF)
BABY CUCUMBER, EDAMAME, GOJI BERRY, ACEVICHADO DRESSING

RICE (VGA) (GF) (LF)
HOUSE-MADE FURIKAKE SEASONING

CHEF'S FAVOURITE DESSERT (GFA) (LFA) (V)

SPOIL ME MENU 130

BAERII ASIL CAVIAR BUMP (GF) (DF) (I)
(ADD SPARKLING SAKE +10PP)

GUACAMOLE TUNKI STYLE (V) (GF) (LF)
TRIO OF CORN TORTILLA, AJI AMARILLO, CILANTRO, JALAPEÑO

STEAK TARTARE TACO (LF) (GFA)
AJI AMARILLO, BLACK TRUFFLE, CURED EGG YOLK, SMOKED SHISO MAYO

CHEF'S SELECTION OF TUNKI SIGNATURE 2 CEVICHE & A PREMIUM SASHIMI (A)
WITH CRACKERS, WASABI & SOY SAUCE

PASILLA CHILLI KING MUSHROOM ANTICUCHOS (GF) (V)
BLACK TRUFFLE BUTTER, THYME, ROSEMARY

SEAFOOD KAMAMESHI (GF) (LF) (A)
COMBINATION OF SEAFOOD, DASHI, OGGI OF MUSHROOMS, WASABI TOBIKO, AJI PANCA

LAMB CUTLET (GF) (LF)
CHILLI UMAMI, PICKLED CUCUMBER

KOHLRABI SALAD (V) (GF) (LF) (CN)
GREEN APPLE, FENNEL, ROASTED PEANUTS, SESAME DRESSING

CHEF'S FAVOURITE SELECTION OF DESSERTS (GFA) (LFA) (VGA)
SERVED WITH EXOTIC FRUITS

(ALLOW 90 MINUTES OF DINING TIME)

OUR MENUS ARE SEASONAL AND SUBJECT TO CHANGE. GROUPS OF 8+ MUST DINE ON OUR SET MENU. NO ALTERATIONS.
PLEASE ADVISE YOUR WAITER OF ANY DIETARY REQUIREMENTS. 10% SURCHARGE APPLIES ON SUNDAYS AND 15% ON PUBLIC HOLIDAYS.