

INARI

Inari encourages you to leave restraint at the door and pull down your mask for a dining experience interlaced with entertainment and wonder.

Taking its namesake from the Japanese god of rice. The menu deftly explores traditional Japanese dishes fused with modern Australian flavour, centred around the elite of locally sourced seafood.

V = Vegetarian | **VG** = Vegan | **G** = Gluten Free | **D** = Dairy Free

() signs indicate dishes can be changed to meet dietary requirements if requested Please notify your server of any dietaries/allergies.

Please note, a 15% service charge applies on Sundays and public holidays.

Please be advised that surcharges apply to all card transactions.

TASTING MENU

CHEF'S SELECTION | 75PP (min 2 person) SHARE STYLE

Edamame

Steamed soybeans served with smoked salt or spicy miso G D VG

Appertiser Sashimi

Market fresh Tuna, Salmon & Kingfish sashimi with wasabi & soy G D

Tuna Tataki

Sliced seared market fresh tuna, fresh salad greens, mustard and onion soy dressing G D

Bug Tail Tempura

Slipper lobster tempura, Spanish onion, coriander, jalapeno and sweet ponzu D

Beef Anticucho

Char grilled Scotch fillet steak cooked medium rare, red and yellow anticucho sauces (G) D

Corn Ribs

Twice cooked, shiso butter, black pepper, chili lime G V

Ohitashi

Shiitake, shimeji and enoki mushrooms, seasonal vegetables, warm dipping sauce with ginger and grated radish D VG

Miso Soup

House blended miso, bonito dashi G D

Compressed Fruits

Compressed pears; rock, sunshine and watermelon, yuzu syrup and lemon G D VG

TASTING MENU

CHEF'S SELECTION | 95PP (min 2 person) SHARE STYLE

East 33 Oysters (2pp)

Freshly shucked to order, sweet tomato salsa and lemon G D

Spicy Tuna Crispy Rice

Spicy tuna tartare, crispy rice squares G D

Bondi Roll

Tuna, salmon, snapper and kingfish sashimi pieces rolled in tokyo turnip with avocado and chive. No rice, no nori G D

Chef's Nigiri Selection (3pp)

Tuna, salmon belly, kingfish with chef's toppings G D

Duck Dengaku

Duck breast, savoury dark miso, shiitake mushroom, asparagus, Hoba leaf, yuzu lemon G D

Corn Ribs

Twice cooked, shiso butter, black pepper, chili lime G V

Ohitashi

Shiitake, shimeji and enoki mushrooms, seasonal vegetables, warm dipping sauce with ginger and grated radish D VG

Miso Soup

House blended miso, bonito dashi G D

Tofu Cheesecake

Tofu and ricotta cheesecake, walnut crumble, strawberry, mango coulis G V

TASTING MENU

VEGETARIAN SELECTION | 55PP (min 2 person)

Edamame

Steamed soybeans served with smoked salt or spicy miso G D VG

Miso Eggplant

Grilled Japanese eggplant pieces, sweet miso glaze, rice crisps G D V

INARI Shojin Sushi Roll

Tofu atsugae, pickles, avocado, cucumber, shiitake mushroom, blue nori and sesame seeds (6pc) G D V

Daikon Steak

Simmered and pan seared daikon rounds, daikon 'mochie', crispy potato, truffle teriyaki sauce G D VG

Iceberg Salad

Crisp lettuce squares, nori, chives and sesame seeds, sweet onion soy dressing G D VG

Ohitashi

Blanched English spinach, shiitake and shimeji mushrooms, mushroom dashi broth G D VG

Vegetable Tempura

Shiitake, shimeji and enoki mushrooms, seasonal vegetables, warm dipping sauce with ginger and grated radish D V

Compressed Fruits

Compressed pears; rock, sunshine and watermelon, yuzu syrup and lemon G D VG

BITES

Edamame 7

Steamed soybeans served with flavoured salts G D VG

Corn Ribs 12

Twice cooked, shiso butter, black pepper, chili lime G V

Miso Eggplant 15

Grilled eggplant pieces, sweet miso glaze, masago bubu ararre
G D (V)

Chicken Kara-age 15

Crispy fried, ginger and soy marinated thigh fillet, honey soy
dipping sauce G

Miso Tooth-fish Lettuce Cups 16

Bite size miso cod pieces (4pc) in lettuce cups, sweet miso, ginger,
crispy katafi (G) D

Mussels Miso-Cream Gratin 18

Grilled Kinkawooka mussels (7pc) in the half shell, miso cream,
panko crumb (G)

OCEAN

East 33 Oysters 36

Freshly shucked to order, sweet tomato salsa and fresh lemon G D

Assorted Sashimi

Tuna, salmon, kingfish, house soy and wasabi G D

Small 9pc 21

Large 24pc 48

Spicy Tuna Crispy Rice 20

Spicy mayo, bluefin tuna tartar, crispy rice squares (8 pc) G D

INARI Ceviche 25

Lime, chilli, jalapeño, spicy lemon dressing, coriander, Spanish onion, kingfish and snapper, sweet potato crisp G D

Cold Smoked Kingfish 25

House cured and smoked kingfish slices, pressed pear, yuzu ponzu salsa
G D

Tuna Tataki 27

Sliced seared tuna, fresh salad greens, mustard and onion soy dressing G D

NIGIRI SUSHI (2pc)

Omelette 9

Snapper 11

Flying Fish Roe 11

Tuna 12

Salmon 12

Salmon belly 13

Kingfish 12

Kingfish belly 13

Scallop 13

MAKI ROLLS (6pc)

INARI Shojin 18

Tofu atsuge, pickles, avocado, cucumber, shiitake, nori sesame seeds G D VG

Spider Roll 18

Crisp fried soft shell crab, mayo, chives and cucumber, masago G D

Ora King Salmon 18

NZ King Salmon, crispy kataifi crunch, cucumber, apple mayonnaise, salmon roe, rolled with salmon outside (G) D

Scallop Tempura 18

Nori coated tempura scallop pieces, cucumber, jalapeño mayo, seared salmon, sweet soy and Belgium endive leaves D

Tuna Tempura 18

Riceless roll of tuna, asparagus, flash fried with yuzu miso dipping sauce D

Prawn Tempura Double Crunch (5pc) 19

Prawn tempura, cucumber, tobiko, spicy mayo, sweet soy sauce D

Nixon 20

Grilled eel, cream cheese, crunch, jalapeño mayo, avocado outside and sweet soy

Bondi Roll 22

Tuna, salmon, snapper and kingfish sashimi pieces rolled in tokyo turnip with avocado and chive. No rice, no nori G D

INARI Rock 'N' Roll (8pc) 25

Tuna, salmon, kingfish, spicy mayo, asparagus, avocado, cucumber, tempura fried, eel sauce, massago, green onion D

Sushi Platter 55

Chef's selection of 9 pieces nigiri sushi and 6 pieces maki roll G D

TEMPURA

Vegetable Tempura 22

Shiitake, shimeji and enoki mushrooms, seasonal vegetables, warm dipping sauce with ginger and grated radish D V

Assorted Tempura 25

Prawns, fish and assorted vegetables, warm dipping sauce with ginger and grated radish D

Bug Tail Tempura 28

Slipper lobster tempura, Spanish onion, coriander, jalapeno and sweet ponzu D

SHARING



Daikon Steaks 18

Simmered and pan seared daikon rounds, daikon 'mochie',
crispy potato, truffle teriyaki sauce G D VG

Pork Spare Ribs 26

Twice-cooked grilled pork riblets, maple teriyaki glaze G D

Beef Anticucho 30

Char grilled Scotch fillet cooked medium rare, red and yellow
anticucho sauces (G) D

Shiokoji Lamb Chops 30

Char grilled marinated spring lamb cutlets, wasabi chimichurri
sauce G D

Duck Dengaku 32

Duck breast, savoury dark miso, shiitake mushroom, asparagus,
Hoba leaf G D

Miso Toothfish 49

Grilled miso marinated glacier 51 toothfish, sweet daikon pickles
G D

SIDES

Miso Soup 5

House blended miso G D

Steamed Rice 6

Cooked-to-perfection short-grain rice (G)

Ohitashi 10

Blanched English spinach, shiitake and shimeji mushrooms, mushroom dashi broth G D VG

Iceberg salad 12

Crisp lettuce squares, nori, chives and sesame seeds, sweet onion soy dressing G D VG

Wasabi Pepper Veg 18

Sautéed corn, shiitake mushroom, asparagus, bok choy, wasabi pepper sauce G VG

DESSERT



Compressed Fruits 12

Compressed pears; rock, sunshine and watermelon, yuzu syrup and lemon (G D VG)

Tofu Cheesecake 13

Tofu and ricotta cheesecake, walnut crumble, strawberry, mango coulis (G) V

Chocolate Fondant 20

Miso caramel centre, vanilla ice cream