

# MENU

Dinner

5.30pm – 9pm



**ANALOG**  
MOSMAN

## Zensai

|                                                                      |     |    |
|----------------------------------------------------------------------|-----|----|
| Oyster - Grilled oyster, yuzu shichimi, ponzu                        | MGF | 10 |
| Tuna Taco - Raw bluefin tuna, ume shoyu, wasabi zuke                 |     | 16 |
| Salmon Taco - Raw salmon, Japanese mustard, miso vinegarette, chives |     | 9  |
| Wagyu Truffle Croquette - Wagyu mince, truffle salsa, wasabi aioli   |     | 9  |
| Eggplant Tempura - Long eggplant, vegan tempura batter, den miso     | GF  | 16 |

## Entree

|                                                                                                       |      |    |
|-------------------------------------------------------------------------------------------------------|------|----|
| Kingfish Ponzu - Sliced raw kingfish, yuzu and mandarin ponzu, micro coriander, olive oil             | MGF  | 21 |
| Salmon - Slow cooked salmon, cucumber, lemon zest, carrot puree                                       | GF   | 22 |
| Toro - Nagasaki bluefin tuna toro sashimi, tomato clear water, smoked paprika & thyme oil, sea grapes | GF   | 36 |
| King Prawn - Grilled king prawn, ahijo sauce                                                          |      | 29 |
| Grilled Scallops - Hokkaido scallop, nori beurre blanc, mixed herbs, mushrooms                        |      | 26 |
| Yakitori - Koji chicken skewer, anticuchio sauce, grilled lime                                        | GF   | 18 |
| Garden Vegetables - Blanched seasonal vegetables, balsamic glaze, vege puree                          | GF V | 21 |

## Main

|                                                                                                          |      |    |
|----------------------------------------------------------------------------------------------------------|------|----|
| Snapper - Dried snapper, bercy sauce, rice cracker, tomato, asparagus, caulini, samphire                 | GF   | 42 |
| Angus Strip Loin - Angus striploin steak, red cabbage puree, truffle yakiniku tare, grilled negi, onion  | MGF  | 52 |
| Koji Chicken - Marinated chicken thigh in shio koji, couscous salad, yuzu yogurt                         | MGF  | 30 |
| Quail - French trimmed quail, kipfler potato, witlof, radicchio, miso hollandaise                        | GF   | 38 |
| Lamb - Lamb rack, mustard, chives, balsamic glaze, burnt cauliflower puree                               | GF   | 69 |
| Morel Mushrooms - Morel mushrooms, kombu dashi glaze, kaeshi foam, spring onion oil, seasonal vegetables | GF V | 32 |

## Sides

|                                                                                                                  |       |    |
|------------------------------------------------------------------------------------------------------------------|-------|----|
| Chips with Ao Nori                                                                                               | GF CC | 12 |
| Sweet Potato Chips                                                                                               | GF CC | 16 |
| Tatsoi Salad - Tatsoi, carrot, beetroot, yuzu olive oil, salt, pepper                                            | GF MV | 12 |
| Tomato Salad - Sliced tomato, onion ponzu dressing, spring onion                                                 | GF V  | 11 |
| Plain Sourdough, Rye Sourdough or Gluten Free Farmhouse with umami butter & 6 years aged balsamic with olive oil |       | 8  |

## Kids – Under 12's

|                                                                             |     |    |
|-----------------------------------------------------------------------------|-----|----|
| Koji Chicken - Marinated chicken in shio koji, couscous salad, yuzu yoghurt | MGF | 20 |
|-----------------------------------------------------------------------------|-----|----|

## Dessert

|                                                                                                |      |    |
|------------------------------------------------------------------------------------------------|------|----|
| Seasonal Fruit - Seasonal fruit, strawberry sauce, raspberry sorbet                            | GF V | 19 |
|                                                                                                | DF   |    |
| Vanilla Whisky - Coffee Sabayon, vanilla ice cream, whisky foam, crumbles, Matcha Mochi waffle |      | 19 |
| Affogato - Vanilla gelato & espresso                                                           |      | 14 |
| Liqueur - Frangelico, Amaretto or Baileys (20ml)                                               |      | 9  |
| Vanilla Ice Cream                                                                              |      | 9  |
| Pistachio Ice Cream                                                                            |      | 9  |
| Raspberry Sorbet                                                                               | GF V | 9  |
| Vegan Salted Caramel Gelato                                                                    | V    | 9  |

GF – Gluten Free (Coeliac Friendly)    MGF – Can Be Modified Gluten Free    CC – Cross Contamination

V – Vegan    MV – Can Be Modified Vegan    DF – Dairy Free

10% Surcharge on Sunday – 15% Surcharge on Public Holidays