



THE KONRO GRILL AND BAR

RAW

Sashimi LF <i>fish of the day, ponzu, lemon</i>	\$16
Chirashi bowl <i>kingfish, tuna, and salmon roe on sushi rice</i>	\$18
Negitoro rolls <i>tuna belly, leek and wasabi served with soy sauce</i>	\$22

SOUP AND SALAD

Miso Soup V <i>silken tofu, wakame seaweed, ginger, spring onion</i>	\$10
Sunomono Salad <i>crunchy cucumbers, sesame and soy dressing</i>	\$12
Asian slaw <i>crunchy cabbage, edamame, cucumber, soy dressing</i>	\$12

VEGETABLE SKEWERS

Two pieces per serving

Brussels sprouts <i>miso and dancing bonito</i>	\$12
Cauliflower V <i>gochujang sauce, sesame</i>	\$12

SEAFOOD SKEWERS

Two pieces per serving

Tiger prawns <i>Chef's secret sauce</i>	\$12
Lagoon lobster GF <i>Tokyo butter</i>	\$22
Glacier 51 Toothfish <i>myoga slaw, den miso</i>	\$38



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POULTRY SKEWERS

Two pieces per serving

Chicken thigh <i>teriyaki sauce</i>	\$10
Chicken tenders <i>Sake glazed, lemon, salt</i>	\$14
Chicken liver <i>Tare sauce</i>	\$14
Chicken gizzard <i>Tare sauce</i>	\$14
Duck liver <i>Sake glazed, lemon, salt</i>	\$14

MEAT SKEWERS

Two pieces per serving

Thick-cut stockyard gold striploin <i>yuzu kosho, garlic</i>	\$22
Wagstaff Lamb GF LF <i>goma dare, burnt leek</i>	\$26
MBS 9 Stockyard Black Wagyu GF <i>wafu sauce, spring onion</i>	\$34

SWEETS

Yuzu granita <i>lychee, pickled plums</i>	\$12
Japanese fluffy cheese cake <i>berries</i>	\$16