



# VIVA



## STARTERS

VEGATABLE CRISPS (V) (VG) <i>scichimi togarashi</i>	6
HOUSE MADE FLAVOURED POPCORN Miso Butter (GF) Raspberry White Chocolate (GF)	5 5
FRIED EDAMAME (V) (VG) soy / sesame	7

## OYSTERS

FRESHLY SHUCKED OYSTER (GF) yuzu / mirin / micro herb	7
½ DOZEN FRESHLY SHUCKED OYSTERS (GF) mirin / soy / sesame / chives / caviar / coriander plum / finger lime	35

## GYOZA

SIGNATURE DIPPING SAUCE WITH soy / rice vinegar / chilli oil	
WAGYU BEEF	20
PRAWN AND GINGER	18
VEGETARIAN (V) (VG) (GF)	16

## SMALL PLATES

SALMON SASHIMI (GF) rice cracker / yuzu ruby ponzu white soy / shiro koji	25
FLAME SEARED SALMON BELLY (GF) soy / ponzu / asian crest / spicy tobiko mayo	23
SUSHI RICE ARANCINI kewpie / roe / pickled ginger jelly CURED SALMON	18 18
ORANGE AND STAR ANISE DUCK CURED BEETROOT (VG) (V)	18 18
HALOUMI FRIES (V) yuzu mayonnaise / honey sesame glaze	18
FRIED CHICKEN KARAAGE togarashi / maple caramel mayonnaise	18
FRIED CAULIFLOWER KARAAGE (V) (VG) togarashi / maple caramel mayonnaise	15
BBQ PORK KATSU pickled white cabbage / milk bread bulldog sauce / chive	24
EGGPLANT KATSU (V) pickled white cabbage / milk bread bulldog sauce / chive	22

(V) - VEGETARIAN (VG) - VEGAN  
(GF) - GLUTEN FREE (NO GLUTEN CONTAINING INGREDIENTS)  
PLEASE INFORM OUR STAFF IF YOU HAVE CELIAC DISEASE.

## LARGE PLATES

GRILLED WAGYU RUMP CAP (GF) <i>shitake puree / mushroom crisp</i>	55
CRISPY FRIED LACQUERED LAMB RIBS (GF) <i>tahini labne / furikake</i>	32

## DESSERT

VIVA SUNDAY chefs creation- changes each day!	18
CRÈME BRULEE (GF) strawberry and watermelon salad	18
AVOCADO CHOCOLATE MOUSSE (V) (VG) (GF) orange / black sesame crisp	18
APPLE PIE GYOZA sesame / cinnamon / coconut labne / mint	18

## OMAKASE

“I LEAVE IT UP TO YOU”

Hand the reins to our talented chefs as they craft a unique and unforgettable dining experience for you.

Sit back, relax and enjoy the show

**59 Per Person**

All Must Participate (Min 2 Guests)