

## Raw Bar

<b>COFFIN BAY OYSTERS</b> 3/6 (gf)(df) 24/42
Freshly shucked with citrusy yuzu sorbet.
<b>SALMON CORNET</b> x2 (df) 18
Sesame cone filled with salmon tartare, yuzu sauce.
<b>SALMON TATAKI</b> (df) 28
Salmon tataki layered with wasabi salsa, yuzu soy with a bright, ocean-fresh finish.
<b>WAGYU TATAKI</b> (df) 32
Seared wagyu dressed with fragrant ponzu and crisp garlic chips.
<b>KINGFISH USUZUKURI</b> (gf)(df) 28
Thinly sliced kingfish, with truffle soy & kombu.

## To Share

<b>HOUSE PICKLES</b> (df)(v) 10
Traditional Japanese pickles, crisp and refreshing.
<b>EDAMAME/W CHILLI</b> (v) 10/12
Steamed soybeans served salted or with chilli for a warm, savoury kick.
<b>CHICKEN KARAAGE</b> (gf)(df) 18
Traditional soy marinated chicken fried until crisp, finished with yuzu and bold spicy mayo.
<b>CRISPY PRAWN TOAST</b> 20
Golden crispy prawn toast with earthy shitake, rich hatcho karashi miso and a delicate touch of honey.
<b>POPCORN PRAWNS</b> (df) 22
Bite-sized tempura prawns, crisp and delicate, finished with savoury seaweed salt.
<b>PRAWN GYOZA</b> (df) 5pc 18
Traditional Japanese dumplings seared to a golden edge, served with ponzu and rayu.
<b>MISO EGGPLANT</b> (df) 18
Tempura eggplant glazed in savoury miso and finished with delicate nori flakes.
<b>WAGYU YAKISOBA NOODLES</b> (df) 28
Yakisoba noodles tossed with yakiniku wagyu and finished with an onsen egg.

Vegetarian option available (v) 20

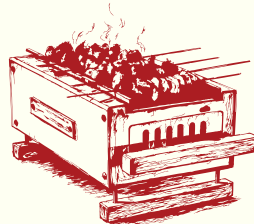
## Kushiyaki Skewers

(2 skewers per order)

<b>CHICKEN YAKITORI</b> (df) 20
Chicken skewers brushed with yakitori glaze, finished with negi and savoury shio kombu.
<b>WAGYU BEEF</b> (gf)(df) 28
Wagyu beef skewers glazed with tare and finished with chives and pickled eshallot.
<b>PORK BELLY</b> (gf)(df) 22
Pork belly skewers coated in a delicate Saikyo miso glaze and finished with chive.
<b>PRAWN</b> (gf)(df) 24
Prawn skewers marinated in chilli garlic, balanced with mizuna and rayu.
<b>SALMON</b> (gf)(df) 26
Salmon skewers glazed with tare, brightened with yuzu kosho and finished with chives.
<b>MUSHROOMS</b> (gf)(df)(v) 18
Mushrooms paired with truffle ponzu and lime for a deep, aromatic and zesty finish.
<b>CHICKEN TSUKUNE</b> (df) 18
Juicy chicken meatballs, onsen tamago, tare glaze.
<b>OCTOPUS</b> 24
Flame grilled octopus with a spicy miso butter and tare.

## Robata Grill

<b>WAGYU RUMP MBS 8-9</b> 250g (gf) 58
Premium MBS 8-9 wagyu rump served with spicy daikon, crisp garlic chips and fresh wasabi.
<b>CHARCOAL CHICKEN</b> (gf) 38
Shio koji-marinated chicken from the charcoal grill, lacquered with yakitori glaze and served with charred broccolini.



## Sides

<b>JAPANESE FRIES</b> (v) 14
Crisp fries seasoned with shio kombu and aonori for a savoury Japanese-style finish.
<b>CHARRED CORN</b> (v) 18
Charred corn dressed with nori butter, chive and yuzu.
<b>CHARRED BROCCOLINI</b> (gf)(df)(v) 16
Charred broccolini brushed with yakitori glaze for smoky, savoury depth.
<b>JAPANESE NOODLE SALAD</b> (v) 16
Chilled noodles tossed with mixed vegetables and sesame dressing for a refreshing, nutty side.
<b>MISO SOUP</b> (v) 8
A warming bowl of blended miso with tofu and wakame.
<b>AGEDASHI TOFU</b> (df)(v) 16
Silken tofu served in a comforting tentsuyu broth and lifted with fresh scallions.

## Desserts

<b>YUZU CALPIS</b> (gf) 16
Yuzu sorbet, Calpis yogurt mousse, hojicha.
<b>NIIIWA GARDEN</b> 18
Kinako, strawberry, sake chocolate, vanilla ice cream.
<b>CRÈME BRÛLÉE SANDO</b> 1pc 14
Fried shokupan, vanilla whipped cream.

**NIIIWA**  
— IZAKAYA —

GF = Gluten Friendly | DF = Dairy Friendly | V = Vegetarian (on request).  
NIIIWA does not guarantee against potential traces of allergens in the menu.  
Please advise our team of any dietary requirements.  
Ingredients subject to availability and seasonality. Minor changes to dishes may occur.  
Surcharges: Weekends 10% | Public Holidays 15% | Credit Cards 1.5%

# Banquets

## SAKURA

75pp

Pickles  
Edamame  
Noodle Salad  
Salmon Tataki  
Prawn Gyoza  
Wagyu Skewer  
Chicken Robata  
w Steamed Rice  
Dessert of the Day

## IMPERIAL

95pp

Pickles  
Edamame  
Noodle Salad  
Salmon Cornet  
Miso Eggplant  
Popcorn Prawn  
Yakitori Skewer  
Mushroom Skewer  
Wagyu Rump  
w Steamed Rice  
Dessert of the Day

## Our Drinks Suggestions

### SAKES

#### ALT.3 HYAKUMOKU JUNMAI.

*Bold and dry Junmai sake with firm  
body and complexity*

26 | 169

#### MIO SPARKLING SAKE

*Lightly sparkling and refreshing,  
with delicate fruity notes and a  
crisp, lively finish*

38

### COCKTAILS

#### GEISHA NIGHT

*Gin, Peach liqueur, passion  
fruit liqueur, pineapple juice,  
grenadine syrup*

24

#### MANDARIN SILK

*Sake, Mandarine  
Liqueur, Vodka, Yuzu*

24

### BEER

#### ANY JAPANESE BEER

14

# BENTO LUNCH SPECIAL

**VEGETARIAN YAKISOBA NOODLES** \$25

Yasai yakisoba noodles, edamame, house pickles, fried corn, wasabi slaw

**CHARCOAL CHICKEN** \$28

Shio koji marinated chicken, edamame, house pickles, fried corn, wasabi slaw

**WAGYU BURGER** \$28

Wagyu beef, lettuce, tomato tonkatsu sauce, cheddar cheese, toasted milk bun, Japanese fries w spicy mayo, edamame, house pickles

**WAGYU STEAK** \$34

Wagyu deckle steak, edamame, house pickles, fried corn, wasabi slaw

**SALMON** \$32

Salmon, grilled and served with rice, edamame, house pickles, fried corn, wasabi slaw

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