

Raw Bar

COFFIN BAY OYSTERS (gf)(df)	24/42
Freshly shucked with citrusy yuzu sorbet.	
SALMON CORNETx2 (df)	18
Sesame cone filled with salmon tartare, yuzu sauce.	
SALMON TATAKI (df)	28
Salmon tataki layered with wasabi salsa, yuzu soy with a bright, ocean-fresh finish.	
WAGYU TATAKI (df)	32
Seared wagyu dressed with fragrant ponzu and crisp garlic chips.	
KINGFISH USUZUKURI (gf)(df)	28
Thinly sliced kingfish, with truffle soy & kombu.	
HOUSE PICKLES (df)(v)	10
Traditional Japanese pickles, crisp and refreshing.	
EDAMAME/W CHILLI(v)	10/12
Steamed soybeans served salted or with chilli for a warm, savoury kick.	
CHICKEN KARAAGE (gf)(df)	18
Traditional soy marinated chicken fried until crisp, finished with yuzu and bold spicy mayo.	
CRISPY PRAWN TOAST	20
Golden crispy prawn toast with earthy shiitake, rich hatcho karashi miso and a delicate touch of honey.	
POPCORN PRAWNS (df)	22
Bite-sized tempura prawns, crisp and delicate, finished with savoury seaweed salt.	
PRAWN GYOZA (df) 5pc	18
Traditional Japanese dumplings seared to a golden edge, served with ponzu and rayu.	
MISO EGGPLANT (df)	18
Tempura eggplant glazed in savoury miso and finished with delicate nori flakes.	
WAGYU YAKISOBA NOODLES (df)	28
Yakisoba noodles tossed with yakiniku wagyu and finished with an onsen egg.	
Vegetarian option available (v) 20	

To Share

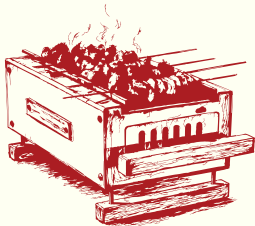
Yakitori Skewers

(2 skewers per order)

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

Robata Grill

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



Sides

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

Desserts

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

NIIWA

GF = Gluten Friendly | DF = Dairy Friendly | V = Vegetarian (on request).
NIIWA 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

(min 2 people)

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