

COCKTAILS

- 1. U-Making Me Feel So Fresh** 19
Yuzu blended with Umeshu, Fresh Pomegranate, Pineapple.
Charged with Wayward Brewing Co. Tropical Mango Hard Seltzer
- 2. Espresso Loco** 19
Haku Vodka, Coconut Nigori Saké,
Mc. Black, First Press Cold Drip Coffee
- 3. Yuzu Be Cooler** 19
Kaido Imo Shōchū, Saké, Yuzushu, Lemon,
Hazelnut. Topped with Lilobar Takonoki Soda

SAKE-TINI

Ask staff for this week's special!

17

LILOBAR'S TOP 5 SAKÉS

180ML/300ML/BTL

- 1. Kunizakari Jousen, Aichi** 19/30/-
This is everyday saké - sweetness, umami, fruitiness
and mild acidity. Light bodied, crisp and clean finish
DRY — SWEET COLD — HOT POLISHING: 70%
- 2. Tengumai 'Umajun' Junmai, Ishikawa** 25/45/100
Umajun means 'delicious'. A beautifully complex aroma
with hints of vanilla and crushed nuts. The texture is
creamy and warms your palate. Citrus crispness on the finish
DRY — SWEET COLD — HOT POLISHING: 60%
- 3. Nakano 'Chiebijin' Junmai Ginjo, Oita** 40/68/150
Brewed from the finest Yamada Nishiki rice,
this award winning saké offers aromas of white
peach + melon, with a soft and fruity palate
DRY — SWEET COLD — HOT POLISHING: 55%
- 4. Michisakari Junmai Daiginjo, Gifu** 36/60/140
One of the most famous super-dry sakés in Japan. Mineral +
savoury flavours, clean + smooth with a dry, crisp finish
DRY — SWEET COLD — HOT POLISHING: 45%
- 5. Kizakura 'Daku' Nigori** 20/34/80
Daku means 'cloudy'. Made using a traditional
unfiltered method, this Nigorizake is semi-sweet
with fruity aromas
DRY — SWEET COLD — HOT POLISHING: 55%

LILOTANG





フィードミー FEED ME

8 OF THE BEST FROM
OUR HEAD CHEF



RAW SELECTION

Signature Oysters, yuzu sorbet, spicy ponzu GF, DF, NF	5ea
Daily Sashimi Trio GF, DF, NF	30
Yellowfin tuna, watermelon, shiso pesto GF, DF, NF	23
Cured salmon, anchovy mayonnaise, marinated salmon roe, fresh berries GF, DF, NF	21
Kingfish, yuzu ponzu, blood orange GF, DF, NF	21
Wagyu beef rump MB4+, crispy rice noodles, spicy soy sauce GF, DF, NF	24

HOT BITES

Charred spicy edamame, house shichimi, tuna flake GF, DF, NF, VG	10
Stuffed zucchini flower, silken tofu, white fungi, edamame DF, NF, VG	18
Popcorn shrimp, chilli mayonnaise, Nanban sauce DF, NF	19
Pork kimchi dumpling, cream reduction, tomato puree DF, NF	16
Chicken karaage, sweet garlic, teriyaki sauce, almonds NF	15

ROBATA CHARCOAL GRILL

Chicken, tare sauce, shichimi mayonnaise GF, DF, NF	15
Seared scallop, wasabi mayonnaise GF, DF, NF	18
Wagyu sirloin MB6, soy glaze, yuzu kosho GF, DF, NF	17
Lamb cutlets, spicy miso, blue cheese GF, DF, NF	19
Eggplant, miso glaze, puffed grains GF, DF, NF	14

BIGGER

Slow cooked Wagyu brisket MB8, soy glaze GF, DF, NF	42
Hay-smoked duck breast, sesame sauce GF, DF, NF	37
Miso marinated toothfish, chilli, citrus salad GF, DF, NF	49
Braised pork belly, apple puree, seasonal stone fruits GF, DF, NF	36
Wagyu MB8 grilled rump, yakiniku sauce GF, DF, NF	48
Koshihikari risotto, shiso pesto, trio of mushrooms GF, DF, NF, VG	32

SIDES

Steamed rice GF, DF, NF, VG	6
Miso honey glazed carrot, citrus yoghurt GF, DF, NF, VG	12
Roasted sweet potato, herb gochujang sauce, feta cheese GF, DF, NF, VG	12
House garden salad, chilli, ginger, coriander dressing GF, DF, NF, VG	12
Steamed broccolini, yuzu vinaigrette, Parmigiano GF, DF, NF, VG	12

DESSERT

Raspberry sorbet, tofu foam GF, DF, NF, VG	14
Red bean panna cotta, condensed milk ice cream GF, DF, NF	16
Yuzu tart, white chocolate ice cream NF	16

Gluten Free GF Dairy Free DF
Vegetarian VG Nut Free NF Green means option