

## 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!

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## 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**  
 5 OF OUR FAVOURITE DISHES  
 CHOSEN BY THE HEAD CHEF



## BENTO

SERVED WITH SASHIMI, SALAD,  
 HAND ROLL AND STEAMED KOSHIHIKARI RICE

Crumbed chicken breast, sweet gochujang sauce GF, NF	25
Red miso marinated salmon GF, DF, NF	25
Grilled tofu steak, teriyaki sauce GF, DF, NF, VG	24
Wagyu brisket MB8, Lilotang BBQ sauce GF, DF, NF	26

## DONBURI

SERVED WITH SEASONAL VEGETABLES AND STEAMED KOSHIHIKARI RICE

Teriyaki chicken, cream cheese GF, DF, NF	22
Marinated pork neck, garlic chive GF, DF, NF	22
Wagyu rump MB4+ tataki, mustard mayonnaise GF, DF, NF	24
Daily sashimi, bonito soy GF, DF, NF	23
Sweet tofu, toban sauce GF, DF, VG	20

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

## RAW SELECTION

Yellowfin tuna, watermelon, shiso pesto GF, DF, NF	23
Cured salmon, anchovy mayonnaise, marinated salmon roe, fresh berries 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

## ROBATA CHARCOAL GRILL (2ea)

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	18
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
Wagyu MB8 grilled rump, yakiniku sauce GF, DF, NF	48
Koshihikari risotto, shiso pesto, trio of mushrooms GF, DF, NF, VG	32

## SIDE

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
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## DESSERT

Raspberry sorbet, tofu foam GF, DF, NF, VG	14
Yuzu tart, white chocolate ice cream NF	16