

KŌSOKU 高速 MENU

HOURS

Wed - Thurs 5pm til late
Fri - Sat 12pm til late

RAW

Oysters natural, mignonette, smoky soy \$28/\$48
(6 pieces) DF, GF

Chef's selection DF, GF

Sashimi (4 each) **Nigiri** (2 each)

5 kinds \$44 \$40

A la carte

Sashimi (4 each) **Nigiri** (2 each)

Tuna \$12 \$10

Salmon \$12 \$8

Kingfish \$10 \$8

Scampi \$14 \$12

Surf clam \$10 \$8

Scallop \$12 \$12

SUSHI ROLL

Spanner crab maki DF, GF-opt \$16
avocado, kyuri, charcoal tenkatsu, spiced mayo

Chirashi maki DF, GF \$16
fresh fish, takuan, kampyo, avocado, tobiko, miso mayo

Salmon, avocado maki GF \$16
furikake, cream cheese, sakura denbu, crispy potato

IZAKAYA

Edamame (spicy or steamed) DF \$8

Crispy fried calamari, chilli, sweet and sour soy DF, GF \$14

Chicken karaage, honey yuzu mayo DF, GF-opt \$18

Wagyu beef and cheese gyoza \$18
spiced tomato, garlic, ginger white soy

Pork skewer, anato glaze, atsara pickles (2) DF, GF \$16

Charred octopus and leek, chilli miso, bonito DF, GF \$22

Baked eggplant, dengaku and tamamiso crispy rice DF, GF \$16

Seasonal mushroom rice hotpot DF, GF, V \$22
nira, peas, yuzu koshou, ginger soy

Crispy skin barramundi DF, GF \$30
clams, Asian greens, dashi broth 180g

Slow cooked lamb shoulder DF-opt, GF-opt \$32/\$60
barley miso, garlic labneh, chickpea 400g/800g

Crispy pork knuckle, tamari soy, seeded mustard 1.2kg DF, GF \$46

Dry-aged rib eye, miso mustard, rosemary (500g) DF, GF \$60

SIDES

Iceberg lettuce salad, ranch miso, parsley dressing \$9

Broccolini, spiced black balsamic, pepita DF, GF \$9

Dashi & truffled mash potatoes GF \$9

Japanese steamed rice, furikake \$6

DESSERTS

Deconstructed yuzu cheesecake, granita \$16

Chocolate, orange fondant, vanilla ice cream \$16

Coconut panna cotta, rhubarb compote, tropical sorbet DF-opt, GF \$16

RSG dessert platter \$45

\$70 PP

TASTING MENUS

\$90 PP

Edamame (spicy or steamed)
Chef's selection sashimi and maki

Baked eggplant, dengaku and tamamiso crispy rice
Chicken karaage, honey yuzu mayo

Slow-cooked lamb shoulder, barley miso,
garlic labneh, chickpeas

Dashi & truffled mash potatoes

Iceberg lettuce salad, ranch miso, parsley dressing

Deconstructed yuzu cheesecake, granita

Edamame (spicy or steamed)
Chef's selection sushi plate (sashimi, nigiri and maki)

Crispy fried calamari, chilli, sweet and sour soy
Pork skewer, anato glaze, atsara pickles

Wagyu beef and cheese gyoza, tomato, garlic, ginger white soy

Dry-aged rib eye, miso mustard, rosemary

Dashi & truffled mash potatoes

Broccolini, chilli balsamic, pepita

Coconut panna cotta, rhubarb
compote, tropical sorbet

FOOD ALLERGY?

Make sure you tell your mechanic!

*This menu is not available on Sundays. Please see website for details.
All banquets are priced per person, min 2 people. For the whole table only.

RILEY ST
GARAGE

Groups of 8 or more incur a 10% gratuity. Public Holiday surcharge
of 10% applies. Credit card transactions will incur a surcharge