



# OCEAN ROOM

JAPANESE MODERN • CREATIONS FROM THE SEA

All prices are including GST

OCEAN ROOM is available for your private/corporate event

[WWW.OCEANROOMSYDNEY.COM](http://WWW.OCEANROOMSYDNEY.COM)

Welcome to OCEAN ROOM.

Our contemporary interior realises the vision of internationally acclaimed designer YASUMICHI MORITA, and is a reflection of the OCEAN ROOM philosophy: Japanese tradition meeting the modern world. We are proud to present our Spring menu which features modern Japanese cuisine, inspired by the sea. Our menu combines an innovative culinary approach through partnership and a search for the best local fresh produce. This menu is a commitment to re-creating traditional Japanese cuisine for the modern, discerning diner. In the search for 'umami' – the Japanese concept of culinary fifth sense – we welcome you.



**RAITA NODA** - Executive Chef

YUKIO MORIYAMA- Head Chef

YOHEI ABE- Head Chef

OCEAN ROOM premium oysters shucked to order

ROCK OYSTER Port Stephens & Forster - NSW

PACIFIC OYSTER Coffin Bay - SA

<b>NATURAL</b>	with champagne mignonette, fresh lemon	4 each
<b>NATURAL</b>	with green shiso basil sorbet, salted konbu	4.5 each
<b>GRILLED</b> 🍷	with soy, shallot oil, yuzu green chilli, coriander	5 each

**TUNA CORNET** 🍷 5 / piece  
marinated blue fin tuna tartare, nori rice cracker cornet

**ANCHOVY & SORBET** 🍷 🍷 5 / piece  
marinated anchovy, smoked vine-ripened tomato sorbet

**ABURI SCALLOP** 🍷 5 / piece  
flame seared scallop, Japanese pesto, Tasmanian wakame

**TOMATO SOMEN** 🍷 5 / piece  
chilled Japanese somen noodles in clear tomato bonito broth

**SPICY GARLIC EDAMAME** 🍷 4 / piece  
poached green soy beans, wok tossed with chilli & garlic

**SOFT SHELL CRAB TACO** 🍷 🍷 6 / piece  
spiced soft shell crab, pickled vegetables, crispy taco shell

**CALAMARI POPS** 🍷 4 / piece  
tempura house-made calamari pops, green curry salt, crispy mint

**CURRY-PAN** 🍷 🍷 3.5 / piece  
crispy bread filled with Japanese style wagyu beef cheek curry

**SATOIMO SKEWER** 🍷 3.5 / piece  
agedashi baby taro potato, ginger scented sweet soy glazed

**KUSHIKATSU** 🍷 5 / piece  
crispy pork tenderloin skewer, Japanese bbq sauce, mustard aioli

**CHOTTO COLLECTION** 🍷 23  
RAITA's recommendation of five assorted 'chotto'

🍷 OCEAN ROOM signature

🍷 self indulgence



oyster



chotto

Japanese tapas

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menu

Using the freshest and most exciting ingredients, executive chef RAITA NODA will create a special menu for your dining experience. Do not hesitate to direct any inquiry to us. Raita will construct a truly exclusive and memorable dining extravagance just for you. (Both tasting menus must be ordered by the entire table. Available until 9:30pm)

<b>RAITA'S TASTING MENU</b> 🍷	12 courses	95 per person
<b>PETIT TASTING MENU</b>	8 courses	68 per person

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## starters

<b>TUNA CREATION</b> 🍷🔒	23
prepared in five styles with five condiments - an OCEAN ROOM signature	
<b>SOUS-VIDE ALASKAN KING CRAB</b>	26
slow cooked Alaskan king crab leg, fresh jalapeno & shiso salsa	
<b>SAKE JELLY BAR COD</b> 🍷	21
flame seared bar cod, sake & plum jelly, wrapped in sheer konbu	
<b>WASABI PRAWN</b>	19
crispy king prawn, wasabi aioli, petit wasabi croquette	
<b>SMOKE DOME OCEAN TROUT</b> 🍷	24
table smoked, slow cooked ocean trout, ginger lime vinaigrette	
<b>NEGI - KASHIWA</b>	20
grilled chicken with spring onion, teriyaki glazed, sea salt	
<b>GOMA TOFU STEAK</b>	19
pan seared, house-made soft sesame tofu, toasty butter soy sauce	

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## sushi

<b>OCEAN ROOM SIGNATURE SUSHI COLLECTION</b> 🍷	38
chef's daily recommendation, ten nigiri sushi, matching condiments	
<b>OCEAN TROUT FIVE WAYS</b> 🔒	20
ocean trout nigiri sushi; flame seared, poached, marinated, cured and raw	
<b>BLUE FIN TUNA FIVE WAYS</b> 🔒	24
tuna nigiri sushi; flame seared, poached, marinated, cured and raw	

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## sashimi

<b>SASHIMI CLASSIC</b>	25
sashimi selection of the day made with Australia's finest quality seafood	
<b>SASHIMI MODERN</b> 🍷🔒	25
selection of nine sashimi shooters, matching accompaniments	
<b>OCEAN TROUT INDULGENCE</b>	23
fresh Tasmanian ocean trout belly sashimi plate, raw and flame seared	

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## rolls

<b>DRAGON ROLL</b>	16
Crystal Bay prawn tempura sushi roll, cream cheese, avocado	
<b>SPICY SPIDER ROLL</b>	15
crispy soft shell crab sushi roll, fresh spicy tomato salsa	
<b>TASSIE ROLL</b>	15
crispy ocean trout sushi roll, ocean trout sashimi & roe	
<b>PILIKARA TUNA ROLL</b>	16
spicy tuna tartare roll, white onion, pickled bean sprout, chilli aioli	
<b>SCALLOP MELT ROLL</b> 🍷	17
seared scallop & garlic miso roll, flame seared cheddar cheese	

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produce

<b>TEPPAN-YAKI PRAWN</b>	39
pan seared green king prawn, Japanese sweet pepper, corriander & citrus sauce	
<b>SAIKYO MISO COD</b> 🌱	39
grilled, sweet miso marinated cod fillet, ginger-scented risotto, orange-infused miso	
<b>FISHERMAN'S TUNA</b>	38
seared cornflake encased blue fin tuna, black pepper aioli, jalapeno soy vinaigrette	
<b>OCEAN TROUT PARCEL</b>	42
steamed ocean trout in a cellophane bag, seared tofu, yuzu scented sake & clam broth	
<b>CHILLI BABY SNAPPER</b> 🌱	39
roasted, chilli spiced whole baby snapper, micro herbs, shallot oil	
<b>TUNA WING</b> 🌱 - <i>limited availability, allow 40minutes</i>	39
slow roasted yellow fin tuna wing, crushed cucumber ponzu dipping sauce	
<b>CHILLI &amp; GARLIC MARRON</b> 🌱 🍷 - <i>approx. 220g</i>	36
South Australia whole marron, wok tossed with sea salt & five peppercorn blend	
<b>GARLIC BUTTER MUD CRAB</b> - <i>approx. 800g</i>	115
South Australia whole mud crab, wok tossed with garlic butter sauce, garlic sprout	

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<b>SANSHO PEPPER BEEF STEAK</b>	39
300g grain fed rib eye steak, baked potato manjyu, sansho peppercorn jus	
<b>ABURIYAKI WAGYU</b> 🌱	45
wagyu beef harami served bleu, "hidakonro" charcoal grill, garlic miso, spicy soy sauce	
<b>SHIOGAMA PORK</b> 🌱	37
pork belly "cout de sel", spicy kochujang sauce, pickled nashi pear & citrus	
<b>AIR-DRY AGED PRIME RIB</b> - <i>for two, allow 40mins</i>	78
roasted 750g Black Angus beef prime rib on the bone, butter baked potato	
<b>KAMO-ROSU DUCK</b>	39
Japanese style triple cooked duck breast, soy mirin jus, eggplant & pickled beetroot	
<b>WARM SEASONAL VEGETABLE COLLECTION</b>	25
assorted seasonal vegetable assiette, chilli, garlic and soy coulis	

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side  
dishes

<b>NORI LETTUCE SALAD</b>	8
nori, iceberg lettuce salad, soy & rice wine vinaigrette	
<b>CHERRY TOMATO SALAD</b>	9
vine rippened cherry tomato, mixed leaf, mustard vinaigrette	
<b>SPICY POTATO FRIES</b>	8
spiced french fries, shichimi pepper mayonnaise	
<b>WOK-TOSSED GREENS</b>	11
wok-tossed seasonal fresh green vegetables	
<b>STEAMED RICE</b>	3 / person
Japanese koshihikari rice	