

T A P A S H O T	Miso Soup	6.8
	Served with tofu, wakame, and spring onion	
	Edamame	7.8
	Lightly salted edamame beans	
	Nori Potato balls	14.8
	Crispy potato balls seasoned with aonori and shichimi, parmesan cheese, truffle mayo	
	Add Fresh Truffle +15	
	Agedashi Tofu	16.8
	Lightly battered tofu, yuzu chilli dashi sauce	
	Corn Ribs	18.8
	Corn kara-age, kimuchi herb sauce, parmesan cheese	
	Black Vinegar Chicken Karaage	19.8
	Soy-marinated chicken thigh Karaage, chilli Black vinegar sauce	
	Pork Gyoza (6pcs)	16.8
	Pan-fried pork dumplings, soy vinegar sauce	
	Vegetable Gyoza (6pcs)	15.8
	Pan-fried vegetable dumplings, soy vinegar sauce	
	Mixed Tempura(I)	20.8
	Prawns and seasonal vegetables tempura	
	Broccolini Goma-ae	18.8
	Grilled broccolini, black sesame sauce	

• (A)-Australian origin (I)-Imported (M)-Mixed Origin

Grilled Kingfish Head(A)	40.8	M
Grilled Kingfish Head with smoky garlic chilli sauce, pipi, mixed vegetables (Limited qty available)		A
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BBQ Wagyu Beef	43.8	
Grilled porter house M6-7 wagyu beef, mixed vegetables, house-made Chimichuri		
48 hrs Beef Short Rib	44.8	
57-degree Sous Vide cooked beef short rib, mixed vegetables with smoky garlic chilli sauce		
Smoked Dry-Aged Miso Duck	49.8	
Miso-marinated duck, dry-aged for 10-14 days and gently smoked, spiced mushrooms, sake-plum chutney		
Grilled Miso Salmon(A)	30.8	
Miso marinated salmon, baked baby potato, mixed vegetables served with miso herb creamy sauce		
Japanese Fish & Chips(I)	29.8	
Tempura white fish and Sweet potato chips topped with ponzu mayo and bonito, with Japanese tartar sauce		
Grilled Yuzu Chicken	29.8	
Grilled half chicken, mashed yuzu mayo potato with black vinegar teriyaki sauce		
Seafood Stir Fry Udon Noodle(I)	26.8	
Stir fry udon, prawn, calamari, pipi, mixed vegetables topped with nori and bonito flakes		
Grilled Mushroom & Eggplant	24.8	
Grilled mushroom and eggplant with miso soy sauce		
Steamed Rice	4.0	

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Sushi Sashimi Moriawase(M) 85.8

Mixed Sashimi(15pcs), Mixed Nigiri(4pcs),
Maki of the day

Gyokai Seafood Platter (for 2)(M) 92.8

Mixed Sashimi, Baked Chili Scallops,
Fresh Oysters, Tempura Oysters,
Tempura Prawns, Tempura Soft Shell Crab,
Tempura Calamari, Lobster Maki.

Machi Seafood Platter (for 3-4)(M) 132.8

Mixed Sashimi, Fresh Oysters,
Baked chilli Scallops, Tempura Prawn,
Tempura Soft Shell Crab,
Tempura Calamari and Machi Rainbow Maki

Oysters(A) 6.8ea
Fresh Oysters, shichimi soy dressing
Tempura Oysters, Japanese Tartar sauce

Nori Chips 8.8
Tempura nori chips, Japanese curry mayo

Beef Tataki 25.8
Thinly sliced seared Angus sirloin, yuzu onion
dressing

Cured King Fish(A) 26.8
Himalayan salt block-cured kingfish, jalapeño salsa,
jalapeño mayo

Tuna Tataki(I) 27.8
Seared akami tuna, plum ponzu, green garlic dressing

Seared Salmon Tataki(A) 25.8
Salmon tataki, jalapeño vinaigrette, burnt nori oil

Spanner Crab tartar(A) 29.8
Spanner crab meat, Japanese tartar, prawn butter
served with house-made flatbread

Calamari Salad(I) 20.8
Tempura calamari, rocket leaves, Japanese citrus
dressing

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Machi Tacos

Tempura nori shells, filled with sushi rice topped
with the bellow:

Individual Tacos

Kombu Salmon Taco(A)	9.8
Seared Kingfish Taco(A)	9.8
Prawn Taco(I)	9.8
Tuna Tartar Taco(I)	10.8
BBQ Eel Taco(I)	10.8
Lobster Meat Taco(I)	11.8
Beef Taco	13.8
Spanner Crab Taco(A)	16.8
Toothfish Taco(A)	16.8
Hokkaido Uni Taco(I)	23.8
Foie gras Taco	27.8
Broccolini Taco	7.8
Lotus root Taco	7.8

Machi Tacos Platter (6pcs)(M) 57.8

Kombu Salmon, Tuna, Prawn, lobster, Eel, Lotus root

Maki Rolls

Soft Shell Crab Maki (4pcs)(I)	24.8
Spicy Tuna Maki (4pcs)(I)	21.8
Aburi Salmon Maki (4pcs)(A)	22.8
Machi Rainbow Maki (8pcs)(M)	34.5
Soft shell crab, Prawn, Lobster meat, Salmon, Seared Salmon, Snapper, Kingfish, Tuna	

Assorted Nigiri

Small Plate (6pcs) (M)	37.8
Large Plate (9pcs) (M)	48.8

Sashimi

Salmon Sashimi (6pcs)(A)	24.8
Tuna Sashimi (6pcs)(A)	28.8
Uni Sashimi (3pcs) (I)	26.0

Mixed Sashimi

Small (10pcs) (M)	40.8
Large (16pcs) (M)	58.8

Hokkaido Uni Risotto(I) 43.8
Creamy risotto with spanner crab and mentaiko, finished with Uni

Bone Marrow Kimchi Rice 48.8
Chargrilled bone marrow, kimchi, slow-braised wagyu beef, finished with parmesan

Oyster Rice(I) 53.8
Grilled oysters served over confit pipi rice

Toothfish Truffle Rice(A) 60.8
Glacier 51 toothfish, truffle butter, vegetable dashi rice

Crab Kamameshi(M) 63.8
Snow crab, scallops, confit pipi, served over crab dashi rice
Add Uni on top + 23.0

Toro Uni Don(M) 68.8
Toro and Uni over sushi rice (limited qty available)

Karamiso Seafood Bowl(M) 72.8
Tempura prawn, tempura softshell crab, tempura calamari, Snow crab legs, scallops, abalone, pipi, okura and udon in spicy kamramiso soup

Hitsumabushi Eel Don(I) 72.8
Grilled eel over shiitake mushroom rice, served with condiments and green tea to enjoy in three ways

Wagyu Foie Gras Rice 79.8
M6-7 wagyu scotch steak, grilled foie gras, onsen egg, served over mushroom butter rice

Fresh Truffle from Flowerdale VIC +15

Dessert

Yuzu Orange Granita 14.8
Orange granita, vanilla ice cream, yuzu ganache, popcorn powder

Deep-Fried Matcha Ice Cream 14.8
Crispy panko-fried matcha ice cream coated in sponge cake, yuzu ganache, chocolate sauce

Raspberry Sorbet 14.8
Raspberry sorbet, matcha sponge, chocolate soil

Whisky Cappuccino 15.8
Coffee brûlée, vanilla ice cream, coffee crunch, Toki whisky foam

Yuzu Cheesecake 16.8
Yuzu cheesecake, matcha sponge, black sesame ice cream



MACHI

JAPANESE RESTAURANT + BAR

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