

RICE INFORMATION

We use only the highest quality Hokkaido rice mixed with
Chef Carlos's secret shari recipe.
I.G. @carlos.sushi.pappi

	SASHIMI 5pc	NIGIRI
Nagasaki Wagyu A5		18
Gurnard (Corner Inlet, Vic)	22	10
King Dory (Lake Entrance, Vic)	24	10
Scallop (Hokkaido, JP)	48	12
Snapper & Jamon (Auckland, NZ)	35	10
Tuna (Mooloolaba, QLD)	48	12
O-toro (Tsukiji, JP)	60	18
Salmon (Mt Cook, NZ)	36	12
Kingfish (Spencer Gulf, SA)	38	10
Signature Whole Snapper		125
Sashimi Assortment	95 - 15pc	
Nigiri Assortment	69 - 9pc	
Plant Based Sushi Assortment	36 - 6pc	

MAKI ROLLS

Wagyu Beef with tempura capsicum, asparagus and takuan 39

Kingfish and salmon Ceviche, nashi pear, avocado, cucumber, white konbu and amarillo 35

Karaage Chicken, cream cheese, sesame, chive and shichimi 32

Salmon and truffle topped with wasabi mayo, salmon roe and prawn tempura 32

Maki of the day, avocado, cucumber and spring onion 25

OPTION 1 FEED ME 90 PP

Edamame to share

2 pc Nigiri and 2 pc Maki roll each

1 pc Tuna Crispy Rice each

Seasonal Tempura vegetable to share

Momo chicken & Shiitake Mushroom skewer

Chargrilled Fish of the day served with Liar Liar
Special Fried rice

Dessert - Gelato

OPTION 1 FEED ME 135 PP

3 pc of Premium Sashimi and Maki each

1 pc Tuna Crispy Rice each

Sticky eggplant and white miso dressing

Karaage Chicken, whiskey mirin dressing

1 pc Wagyu beef skewer and 1 pc Tuna Skewer each

Wagyu Scotch Fillet served with Chargrilled Broccolini

Dessert - Sumo Mandarin

Liar
Liar
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Food.
Food.
Food.

OYSTERS

Half dozen oysters 40 / full dozen oysters / 76
Served with yuzu ponzu and green apple granita

Caviar Bump 28

ONE & DONE(bites)

Spanner Crab Tart 20
Sugar snap peas, mint and apple gel, tajin (df | gf | sf)

Half Shell Hokkaido Scallop 20
Miso butter, umibudo and chive dust (df | gf | SF)

Lobster Crisp 2pc - 24
Nori cracker, poached lobster, Japanese barbecue
sauce and lobster bisque mayonnaise (df)

Tuna Crispy Rice 12
Sushi rice, tuna tartare and Shredded Diakon (gf | df)

Wagyu Meatball 12
Sesame and pepper crusted wagyu meatball, shio koji
tomato relish

ROBATA(Japanese method of fireside cooking over hot charcoal)

Edamame 14
Charred Edamame, miso dressing togarashi (df | v | gf)

Shiitake Mushroom 6 each

Teriyaki glaze and sesame seeds (df | v | gf)

Pork 14 each
Miso butterscotch and umeboshi (gf)

Tsukune 12 each
Chicken meatball, tare, egg yolk (df)

Wagyu Beef Skewer 14 (gf | df)

Momo Chicken 9
Pepper Fermented Kosho (df | gf)

Calamari 10
Jalapeño and lime (df | gf)

Chicken Wing 8
Togarashi emulsion (df | gf)

GYOZA(Made in house)

Truffled Pork Gyoza 5pc - 24
Served with black vinegar dressing

Vegetable Gyoza 5pc - 22
Nori, chives, papaya and buckwheat

LITTLE LIARS(small plates)

Kingfish 26
Tomato ponzu consomme and basil oil (gf | df)

Wagyu Tataki 28
Thinly sliced wagyu beef, sansho pepper, umeshu garlic
ponzu, crispy leek, egg yolk and wasabi oil (gf | df)

Tuna Tartare 26
Horseradish emulsion, burnt onion oil , fried saltbush (df | gf)

Okonomiyaki 19
Japanese vegetable pancake with bonito flakes and Liar
Liar special sauce (df | ve) + Smoked Salmon 10

Sticky Eggplant 19
Toasted sesame and caramelised white miso glaze (df | v)

Not So Katsu Sando 16
Karaage chicken, Egg salad mix served on fluffy white
bread (df)

Prawn Katsu Sando 18
Prawn katsu in a milk bun, shredded lettuce and wasabi
Kewpie (sf)

Liar Liar Fried Chicken 22
Liar Liar Karaage Chicken, whiskey mirin dressing and
pickles (df)

TEMPURA(all served with tentsuyu dipping broth)

Mixed Seasonal Vegetables 25

Pumpkin, sweet potato, enoki mushroom, shiitake
mushroom, okra,and zucchini (df | v)

Adegashi Tofu 19
Crispy silken tofu, edamame and daikon. (df | v)

Prawn (2 pc) 21

Diakon and togorashi (df | sf)

OOMORI(Larger plates)

Chargrilled Fish of the Day Market price

Fried Barramundi Wings 32
Honey soy glaze

Chargrilled Half Chicken 36
Tare glaze, grilled baby leek and burnt lemon (gf | df)

Beef Short Rib 42
Beetroot Kimchi, Truffle Jus

Miso Eggplant 32
Chargrilled Eggplant, vegan miso butter, edamame Purée,
ponzu slaw and shallot furikake

400 g Wagyu Scotch Fillet 9+ 135

100 g Nagasaki A5 Striploin MS 12+ 89

Certified by Nagasaki Prefecture, Japan, and sold
exclusively at Liar Liar.

Liar Liar Special Fried Rice 22

Wagyu beef, egg, soy, sesame, mushroom, arare, tobiko
and spring onion

FUKUSAI(Side dishes)

Cucumber Smash 10
Sesame, mirin and rice vinegar (gf | df | v)

Shoestring Fries (gf | df | v) 12

Japanese Salad 12
Sweet-and-sour radish dressing, apple and carrot (gf | df | v)

Smashed potato (gf) 14

House made vegan bonito made from celeriac

Corn Ribs 12
Garlic butter, chilli, lemongrass and coriander (gf)

Steamed Rice (gf / df / v) 6

Chargrilled Broccolini 16

Soy emulsion and herb oil (v | gf)