

RICE INFORMATION

We use only the highest quality Hokkaido rice mixed with
Chef Carlos's secret seasoning recipe.

**Liar
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FROM THE SUSHI COUNTER

SASHIMI (5pc)

Tuna / 48 / O-toro / 60 / Salmon / 36 / Kingfish / 38 /

Gunard / 22 / King Dory / 24 / Scallop / 48 /

Sashimi assortment / 95 - 15pc /

Liar Liar signature Snapper (limited) / 125 /

+ Calvisius White Sturgeon Caviar 10g / 80

SINGLE PIECE NIGIRI

Tuna / 12 / O-toro / 18 / Salmon / 12 / Snapper / 10 /

A5 Wagyu / 18 / Kingfish / 10 / Gunard / 10 / Scallop / 12 / King dory / 10 /

Nigiri assortment / 69 - 9pc /

PLANT BASED SUSHI

Okra / 8 / Red Capsicum / 8 / Eggplant / 8 / Tempura vegetable / 11 /

Celeriac / 8 / Shiitake mushroom / 9 /

MAKI ROLLS (8pc)

Karaage chicken, cream cheese, sesame, chive and shichimi / 28 /

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

Nagasaki A5 Wagyu maki with tempura capsicum, asparagus and takuan
/ 45 /

Kingfish ceviche, nashi pear, avocado, cucumber, white konbu and
Amarillo / 35 /

Maki of the day, avacado, cucumber and spring onion. (Priced daily)

Food. Food. Food.
Food. Food. Food.

OYSTERS

1/2 dozen or full dozen Oysters / 40 / 76
Served with yuzu ponzu and green apple granita
Calvisius White Sturgeon Caviar 10g / 80 / 50g / 290 /

ONE & DONE (bites)

Spanner Crab and Prawn Tart / 11 /
Yuzu curd, sugar snap peas, mint and apple gel (sf | gf)
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 chopped chives (gf | df)

+ 10g White Sturgeon Caviar / 80 /
Not So Katsu Sando / 16 /
Karaage chicken, Egg salad mix served on fluffy white (df)

+ 10g White Sturgeon Caviar / 80 /

TEMPURA (all served with tentsuyu broth)

Mixed Seasonal Vegetables / 25 /

Pumpkin, sweet potato, Enoki mushroom, okra, eggplant and zucchini (df | v)
Tofu / 19 /
Crispy silken tofu, edamade, shitake mushroom, diakon served with tentsuyu broth (df | v)

Prawn (1pc) / 16 /
Togarashi seasoning (df | sf)

ROBATAYAKI (Japanese method of fireside cooking over hot charcoal)

King Oyster Mushroom / 6-each /

Teriyaki glaze and sesame seeds (df | v | gf)
Pork / 14-each /
Miso butterscotch and umeboshi (df)

Tsukune / 12-each /
Chicken meatball, ginger mayo, soy caramel and sobacha (df)

Wagyu beef skewer m.s 7-8 / 22-each /
Togarashi (gf | df)

LITTLE LIARS (small plates)

Edamame / 14 /
Charred Edamame tossed in a miso dressing and togarashi (gf | v)
Seabream / 26 /
Buttermilk and white soy, yuzu kosho, radish, umibudo and sea herbs (gf)

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

Tuna Tartare / 26 /
horseradish emulsion, burnt onion oil and fried saltbush

(df | gf)

Okonomiyaki / 19 /
Japanese vegetable pancake, Bonito and Liar Liar special sauce (df | ve) + Seared Salmon / 10/

Sticky Eggplant / 19 /
Toasted sesame and caramelised white miso glaze (df | ve | vgo)

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

Fried Barramundi Wings / 24 /
Honey soy glaze

L.L.F.C / 24 /
Liar Liar Karaage Chicken, whiskey mirin dressing and pickles (df)

+ 10g White Sturgeon Caviar / 80 /

GYOZA

Truffled pork gyoza / 5pc - 24 /
Served with black vinegar dressing

Vegetable gyoza / 5pc - 22 /
Nori, chives, papaya and buckwheat

OOMORI (Larger plates)

Blackened Patagonia Toothfish / 82 /
Ginger, white eggplant kohlrabi and daikon salad (df)

Chargrilled Fish of the Day / Market price /

Caulini and Broccolini / 32 /

Tofu and toasted sesame dressing, soy emulsion (v | gf)

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

300g Robbins Island Wagyu Striploin 9+ / 135 /

Served with shiokoji, truffle soy glaze and white pickled ginger

300g Robbins Island oyster blade 7-8+ / 72 /
Served with shiokoji, truffle soy glaze and white pickled ginger

100g Nagasaki A5 Striploin MS 12+ / 89 /

Certified by Nagasaki prefecture in Japan sold exclusively to Liar Liar

FUKUSAI (Assistant dishes)

Nori salted shoestring Fries (gf | df | v) / 14 /

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

Dashi Mash / 14 /
Smoked benito (gf)

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

Just Rice (gf / df / v) / 8 /

Cucumber Smash / 9 /
Sesame, mirin and rice vinegar (gf | df | v)

Allergy Matrix		
GF = Gluten free	DF = Dairy Free	Ve = Vegetarian
SF = Contains Shellfish	V/VGO = Vegan / Vegan option	

If you have a specific allergy please ensure you notify our waitstaff.