

TABLESIDE EXPERIENCES

Fresh Wasabi Grating / 18 per 1g /
Hazelnut Bombalaska / 32 /
Matcha Martini / 35 /



FROM THE SUSHI COUNTER

SASHIMI

Tuna / 48 / O-toro / 48 / Salmon / 36 / Kingfish / 38 /
Sashimi assortment / 95 - 15pc /
Liar Liar signature Snapper (limited) / 85 /

SINGLE PIECE NIGIRI

Tuna / 12 / otoro / 18 / Salmon / 12 / Snapper / 11 /
A5 Wagyu / 20 / Kingfish / 12 /
Nigiri assortment / 69 - 9pc /

PLANT BASED SUSHI

Okra / 8 / Red Capsicum / 8 / Eggplant / 8 / Marinated Eggplant / 8 /
Tempura vegetable / 11 / Lotus root / 8 /

MAKI ROLLS

Karaage chicken, cream cheese, sesame, chive and sichimi / 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, avocado and cucumber / 35 /
Maki of the day, avacado, cucumber and spring onion. (Priced daily)



OYSTERS

1/2 dozen or full dozen Oysters / 40 / 76

Served with shiso and yuzu granita

Loaded Oyster / 99 /

Single Hokkaido loaded with caviar and poached baby prawn (limited daily amount)

Calvisius White Sturgeon Caviar 10g / 50g / 80 / 290 /

SIGNATURE PLATTER

Ultimate Liar Liar Seafood Platter / 400 /

A curated selection of sashimi, nigiri, oysters, prawns, and 10g caviar, served with four shots of chilled vodka.

ONE & DONE (bites)

Spanner Crab Tart / 11 /

Yuzu curd, sugar snap peas, mint and apple gel

Half Shell Roasted Scallop / 20 /

Miso butter, umebudo

Lobster Taco / 24 /

Nori cracker, poached lobster, Japanese barbecue sauce and lobster bisque mayonnaise

Tuna Crispy Rice / 12 /

Sushi rice, tuna tartare and chopped chives

Not So Katsu Sando / 16 /

Karaage chicken, Egg salad mix served on fluffy white

+ 10g White Sturgeon Caviar / 80 /

TEMPURA (all served with tensu broth)

Mixed Seasonal Vegetables / 22 /

Tofu / 24 /

Crispy silken tofu, edamade, shitake mushroom, diakon served with tentsuyu broth

Prawn (1pc) / 16 /

Togarashi seasoning

LITTLE LIARS (small plates)

Edamame / 14 /

Charred Edamame tossed in a miso dressing

Seabream / 26 /

Buttermilk and white soy, yuzu koshu, radish, umebudo, sea herbs

Wagyu Tataki / 28 /

Thinly sliced wagyu beef, umeshu garlic ponzu, mushroom, crispy leek, egg yolk and truffle powder

Tuna Tartare / 26 /

horseradish emulsion, burnt onion oil and fried saltbush

Okonomiyaki / 19 /

Japanese vegetable pancake, Bonito and Liar Liar special sauce + Seared Salmon / 10/

Master Stock Braised Pork Belly / 28 /

Rhubarb umeboshi, miso and celeriac cream, apple and lime

Sticky Eggplant / 19 /

Toasted sesame and caramelised white miso glaze

Prawn Katsu Sando / 18 /

prawn katsu in a milk bun, shredded lettuce and wasabi kewpie

Fried Barramundi Wings / 24 /

Honey soy glaze

L.L.F.C / 24 /

Liar Liar Karaage Chicken, whiskey mirin dressing and pickles + 10g White Sturgeon Caviar / 80 /

GYOZA

Truffled pork gyoza / 5pc - 28 /

Served with black vinegar dressing

ROBATAYAKI (Japanese method of fireside cooking over hot charcoal)

King Oyster Mushroom / 6-each /

Teriyaki glaze and sesame seeds

Pork / 12-each /

Miso butterscotch and umeboshi

Tsukune / 16-each /

Chicken meatball, ginger mayo, soy caramel and sobacha

A5 M9+ Wagyu Skewer / 24-each /

Grated wasabi

OOMORI (Larger plates)

Blackened Patagonia Toothfish / 82 /

Ginger, white eggplant kohlrabi and daikon salad

Chargrilled Fish of the Day / Market price /

Caulini and Broccolini / 32 /

Tofu and sesame dressing, soy emulsion

Chargrilled half Chicken / 36 /

Tare glaze, grilled baby leek and burt lemon

330g Robbins Island Wagyu Striploin 9+ / 150 /

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+ / 125 /

Certified by Nagasaki prefecture in Japan sold exclusively to Liar Liar

FUKUSAI (Assistant dishes)

Nori salted shoestring Fries / 14 /

Japanese Salad / 12 /

Sweet and sour radish dressing, apple, carrot

Dashi Mash / 14 /

Smoked benito

Corn Ribs / 12 /

Garlic butter, chilli, lemongrass and coriander

Just Rice / 8 /

Cucumber Smash / 9 /

Sesame, mirin and rice vinegar