

**SUPERNORMAL
CANTEEN**
スーパー・ノーマル

SNACKS & RAW

Pacific oyster	5
Szechuan pickles	6
Typhoon shelter school prawns	10
Raw snapper, fresh wasabi, ginger & nashi	15
Raw tuna, yuzu buttermilk, cucumber & chilli	18

PLATES

Wagyu brisket, Szechuan pepper & kohlrabi	15
XO cauliflower, sansho pepper & yoghurt	15
Dan Dan noodles, chicken skin & sansho pepper	15
New England lobster roll	17
Grilled calamari, XO & herbs	17

DUMPLINGS & BAO

Vegetable dumplings, sorrel dressing (5 pc)	13
Prawn & chicken dumplings, chilli sauce (5 pc)	15
Twice-cooked duck leg, vinegar & plum sauce, bao	29

LARGER DISHES

Steamed blue eye, bonito cream & kimchi green beans	26
Korean fried chicken set, pickled cabbage, kimchi & rice	36

SIDES

Japanese white rice	5
Cos lettuce, mint & ginger dressing	5
Steamed Asian greens, mirin & sesame	8

BANQUET MENU 65PP

Our banquet menus feature some favourite dishes from our à la carte menu as well as some exclusive items selected by the kitchen.

Szechuan pickles
Raw snapper, fresh wasabi, ginger & nashi
New England lobster roll
Prawn & chicken dumplings, chilli sauce
Steamed Asian greens, mirin & sesame
Dan Dan noodles, chicken skin & sansho pepper
Twice-cooked duck leg, vinegar & plum sauce, bao
Peanut butter gelato, salted caramel, chocolate

THE HIBACHI GRILL

Our yakitori are cooked over the flames of a traditional Hibachi grill. The Hibachi is stacked with Japanese binchotan coal - the best for generating heat and imparting lots of smoky characters.

FROM THE HIBACHI

King brown mushroom, tare & sansho pepper	4ea
Chicken liver yakitori	5ea
Corn fed chicken thigh, spring onion	6ea
Chicken tsukune, tare & egg yolk	6ea
Sardine, yuzu kosho	5ea
Char siu pork neck, garlic chives	16

DESSERTS

Taiyaki, strawberries & cream	6ea
Peanut butter gelato, salted caramel & chocolate	14
Kakigori - Japanese shaved ice, vanilla panna cotta, dulce de leche & popcorn	16

SUPERNORMAL NATSU RETURNS IN 2019 WITH AN ALL-VEGETABLE MENU



After a successful residency at the NGV in January 2018, Supernormal NATSU will take over Supernormal Canteen from January 14-27, 2019, with a menu designed to celebrate the best of the summer season.

Book now for the launch party, featuring Australia's king of vegetables - Brent Savage.

Winner of the 2015 Good Food Guide's Chef of the Year Award, Brent is the chef and owner of four highly acclaimed Sydney restaurants - Bentley Restaurant + Bar, Monopole, Cirrus and Yellow - the latter, an all-vegetable fine-diner in Potts Point.

MONDAY JANUARY 14TH

75PP

BOOK NOW