



**1603**

江戸時代

SAKE · WINE · BEER  
HIGHBALLS

The Japanese word izakaya (居酒屋)  
is made up of three kanji, meaning  
“stay-drink-place”.

A spot to grab a drink, settle in,  
and get comfortable.

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## SNACKS / OYATSU

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<b>EDAMAME</b> (V/GF) House Togarashi / Brown Butter	12
<b>PORK GYOZA</b> (5PC) (DF) Ponzu Ginger Negi / Fried Garlic	19
<b>VEGETABLE GYOZA</b> (5PC) (V/DF/VG) Ponzu Ginger Siracha / Dried Shallots	18
<b>MISO SOUP</b> (GF/DF/VG) White Miso / Kaiso / Shitake Mushrooms	8
<b>VOLCANO - ABURI SALMON</b> (GF/DF) Sushi Rice / Togarashi / Assorted Pickles / Spiced Mayonnaise	16
<b>EBI FRITTERS</b> (3PC) Mooloolaba Prawn Fritters / Pickled Cucumber & Nedi Salad / Teriyaki Dressing	21



## AGEMONO / FRIED

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<b>TOKYO STREET FRIES</b> (V/DF)	12
Shoestring Fries / Mixed Popcorn Seasoning / Fried Onions/ Kewpie	
<b>STICKY TEBA SHIO</b> (6) (GF)	18
Chicken Wings / Honey Soy Sauce / Sesame Seeds	
<b>KARAAGE</b>	19
Chicken / Cabbage / Yuzu Kosho Mayo Dip	
<b>POTATO KOROKKE</b>	18
Crumbed Potato and Camembert Cheese Croquettes / White Sakura Sauce	

## KUSHIYAKI / SKEWERS (2PC)

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<b>YAKITORI</b> (GF/DF)	11
Chicken Thigh / Tare Glaze	
<b>BUTTA BARRA</b> (GF/DF)	12
Pork Belly / Yuzu Miso	
<b>YASEI KINOKO</b> (V/GF/DF/VG)	14
Shitake & King Brown / Teriyaki Glaze	
<b>ANGUS BEEF - MB4</b> (GF)	18
Truffle Butter / Shallot	
<b>SALMON</b> (GF/DF)	16
Tare Glazed	



## BENTO & POKE BOWL

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### **YAKI BENTO** (VG) 19.95

Edamame / Kybetsu Salado / Koshihikari Rice / Assorted Pickles / Kewpie Mayo

**CHOICE:** Teriyaki Chicken / Yasai Tempura / Chicken Karaage

### **POKE BOWL** (GF/DF) 19.95

Salmon Teriyaki / Avocado / Koshihikari Rice / Soy Egg / Assorted Pickles / Green Salad / Kewpie Mayo

## BAGA & TAKOSU

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### **1603 WAGYU BAGA** 25

Home-made Beef Burger / Slaw / Cheese Sauce / Pickles / Brioche / Shoestring Fries

### **1603 CHICKEN KATSU BAGA** 22

Asian Slaw / Kewpie Mayo / Brioche / Shoestring Fries

### **MATCHA TACOS** (3) (VG) 18

Soft Shell Tacos / Miso Glazed Wild Mushrooms & Zucchini / House Slaw & Sesame Dressing

+ Teriyaki Chicken (GF) 6 + Aburi Salmon (GF) 8 + Karaage Chicken (DF) 8



## OZARA / LARGE PLATE

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- MADAI / SNAPPER FILLET** 39  
Potato and Camembert Korokke / Pickled wakame / Tomato Salsa /  
Karashi-Su-Miso Sauce
- YUZU KOSHO - SHORT RIB (GF)** 42  
Maple & Miso Glazed Root Vegetables / Truffle Satsuma-Imo Masshu

## SOKUMEN / SIDES

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- BROCCOLINI GOMAAE (VG)** 18  
Robata Grilled / Savoury & Nutty Sesame Sauce
- KYABETSU SALAD (V/GF/VG)** 18  
Japanese Coleslaw / Roasted Black & White Sesame Seeds /  
Yuzu Soy Dressing
- STEAMED RICE (V/GF/DF/VG)** 6
- ONIGIRI RICE (V/GF/DF/VG)** 8  
Sesame Dressing / Kewpie Mayo / Black Sesame Seeds / Nori / Furikake

## DEZATO / DESSERTS

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- KINOKI GARDEN (V/GF)** 22  
White Chocolate Namelaka / Matcha Parfait / Berry Mousse /  
Fresh Berries
- QUEENSLAND PINEAPPLE FRITTERS** 18  
Matcha Ice Cream / Chocolate Sphere / Meringue Basket



## GLOSSARY

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- YUZU KOSHO** – Cured fresh chilies with fermented lemon zest
- TORAGASHI** – Spice blend, red chili, pepper, hempseeds, sesame, poppy seeds, ground ginger, seaweed and citrus peel
- GOMAAE** -Sesame paste, sugar, soy, rice vinegar and dashi
- ONIGIRI** – Compressed sushi rice balls, roasted seaweed, furikake seasoning
- KYABETSU** - Cabbage
- BAGA** - Burger
- TAKOSU** - Taco
- KARASHI-SU-MISO** – Mustard & Miso Dipping Sauce
- SATUMA-IMO-MASSHU** – Sweet potato mashed
- ABURI** – Flame Seared
- TARE** -Japanese thick soy sauce
- KOROKKE** - Croquette
- WAKAME** – Dried seaweed flakes
- YASEI KINOKO** – Wild mushroom
- TEBA SHIO** – Salted chicken wings
- YUZU** - Citrus fruit originating from East Asian Origin

### FROM THE FARM TO YOUR PLATE

At Bar 1603, we're passionate about providing our guests with an unforgettable experience. Led by our Executive Chef Valentino Acuzar, we take pride in our commitment to quality. Our focus on locally sourced ingredients not only reflects our dedication to supporting local businesses but also highlights Chef Valentino and his team's expertise in crafting dishes that showcase the vibrant flavours of our region whilst paying homage to modern Japanese dining.

#### OUR SEAFOOD

- TUNA** – Wild caught off the waters around Mooloolaba
- SNAPPER** – From Sunshine Coast

#### OUR MEAT

- TOMAHAWK** – Farmed in North West Cloncurry
- WAGYU BEEF** – From Grantham Queensland
- PORK** – From Dinmore Queensland
- CHICKEN** – Farmed in Toowoomba Queensland

#### OUR FRESH PRODUCE

- ROOT VEGETABLES** – Farmed in various part of South-East Queensland
- PINEAPPLES & STRAWBERRIES** – Farmed in Sunshine Coast
- FRESH FRUITS** – Farmed in Stanthorpe Queensland
- HONEY** – From Brisbane Based Beekeepers

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