

MONDAY - FRIDAY PROMOTIONAL SET LUNCH 12pm-2.15pm / \$26.99++

**promotional set lunch is not available during public holidays*

**promotional set lunch is meant for individual portion*

please select a choice of starter and one main from the pasta / pizza / meat / fish

STARTERS

TODAY'S SOUP

OR

☐ LUKA INSALATA

mixed green salad, seasonal vegetables & homemade vinaigrette

add seafood 8⁺⁺

MAINS

PASTA

🔪 BABY SCALLOP & SHIRASU AGLIO E OLIO

baby scallop, white bait, anchovy, cabbage, tomato, garlic, chili, lemon zest - spaghetti

OR

IKASUMI

squid, squid ink cream, tomato sauce, garlic, parsley - spaghetti

OR

MENTAIKO & IKURA CREAM SAUCE

Japanese cod fish roe, salmon roe, mascarpone - spaghetti

OR

🔪 TOMATO BOSCAIOLA

bacon, mushroom, garlic, onion, tomato sauce, parmesan, chili - spaghetti

PIZZA

☐ QUATTRO FORMAGGI

mozzarella cheese, gorgonzola cheese, taleggio cheese & parmesan

OR

MARINARA TONNO

tuna, basil, tomato sauce, garlic, onion, capers, oregano

OR

🔪 🍕 DIAVOLA

mozzarella cheese, tomato sauce, salami & chili

MEAT / FISH

BEEF TAGLIATA 200g

Australian wagyu skirt steak, fries **add 12⁺⁺**

Japanese wagyu misuji, grilled vegetables **add 24⁺⁺**

OR

SALMONE GRIGLIA add 5⁺⁺

grilled Norwegian salmon, seasonal vegetables, pesto sauce

• **add dessert of the day 6⁺⁺** • **add fresh brewed coffee/tea 3⁺⁺**

🍷 signature dish ☐ vegetarian 🔪 spicy

Menu prices are subject to GST and 10% service charge when consumed on premise

A LA CARTE


APERITIVO

 OLIVE VERDE NOCELERRA 7 green olives
 HOUSEMADE SOURDOUGH BREAD (4 PCS) 6 ricotta cheese
 WHIPPED BOTTARGA CREAM & PRETZEL 12
PROSCIUTTO DI SAN DI DANIELE 16 pork ham 40g - gnocco fritto
AFFETTATI MISTI 40 mixed cold cuts
CHEESE BOARD (40g per cheese) each 8 a selection of artisan cheese & accompaniments (ask the wait staff for today's selection)


ZUPPA

TODAY'S SPECIAL SOUP 12


SALAD / VEGETABLE

 LUKA INSALATA 13 mixed green salad, seasonal vegetables & homemade vinaigrette
INSALATA MARE 21 seafood, dill, garlic

CICCHETTI / COLD

FRESH JAPANESE OYSTER (per piece) 8 freshly shucked oyster, shallots, chives, olive oil, lemon juice
FRESH JAPANESE OYSTER & IKURA (per piece) 11 freshly shucked oyster, salmon roe, shallots, chives, olive oil, lemon juice
 UNI WAGYU BEEF TARTARE BRUSCHETTA (2PCS) 20 wagyu beef, sea urchin, enoki mushroom tofu, japanese leek, chives

TUNA TARTARE 24 negitoro, crab meat, avocado, ikura


 WAGYU BEEF CARPACCIO 23 gorgonzola sauce, beetroot, pine nuts red onion, arugula, parmesan cracker

JAPANESE HAMACHI CARPACCIO 25 citrus dressing

BURRATA 26 burrata cheese with salmon marinate, orange zest
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OCTOPUS ABURI 25 potato, semi-dried tomato, chorizo, broccolini, watercress oil, chili

CICCHETTI / HOT

 RAGU ALLA SALSICCIA 24 tomato, pork leg, bacon, herb
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CALAMARI 21 deep fried squid, garlic aioli
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CROCHETTE DI BACCALA (4 PCS) 20 cod fish, spinach, potato, semi dry tomato, anchovy, garlic cream sauce, parmesan cheese

 SOTONG 21 sautéed squid & garlic, spicy tomato sauce, squid ink cream
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BAMBOO CLAM 24 garlic butter, rice cracker, squid powder, bacon
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MEATBALL 20 wagyu beef meatball, tomato sauce, parmesan cheese

KADAIF PRAWN (4 PCS) 20 deep fried prawn, crispy kataifi, truffle mayonnaise

 signature dish  vegetarian  spicy

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A LA CARTE

PASTA / RISOTTO

- PLIN AGNOLOTTI (duck)** 25
 duck leg, brown mushroom, sage, tarragon,
 veal stock, butter / handmade ravioli

- BOLOGNESE** 26
 wagyu beef ragù, parmesan
 / handmade pappardelle

- CARBONARA** 26
 bacon, salsiccia, onion, Japanese egg,
 parmesan & black pepper /
 handmade fettuccine

- AMATRICIANA** 25
 bacon, garlic, onion, tomato sauce,
 parmesan / spaghetti

- OXTAIL RAGU PASTA** 27
 oxtail, onion, carrot, tomato sauce,
 cream / rigatoni

- BABY SCALLOP & SHIRASU AGLIO E OLIO** 28
 baby scallop, white bait, anchovy, cabbage,
 tomato, garlic, chili, lemon zest / spaghetti

- CRAB AGLIO E OLIO** 30
 snow crab, mizuna, garlic, chili,
 bottarga, yuzu / spaghetti

- IKASUMI** 25
 squid, squid ink cream, tomato sauce,
 garlic, parsley / spaghetti

- MENTAIKO & IKURA** 25
 salmon roe, mentaiko cream,
 mascarpone cheese / spaghetti

- GNOCCHI FORMAGGI** 25
 gorgonzola, taleggio, parmesan, pecorino,
 cream / handmade gnocchi

- SCALLOP RISOTTO** 32
 Hokkaido scallop risotto, asparagus, seaweed,
 parmesan cheese

GRIGLIA / ARROSTO

selection of meat and fresh seafood cooked
 on a traditional grill using bincho-tan charcoal
 or roasted in the wood-fired oven

WAGYU

At **Luka** we source wagyu that
 is not mass-produced, but reared by
 specialists using traditional methods
 which results in exceptionally
 tender beef and high quality.

TAGLIATA DI WAGYU

*steak cuts subject to change

- M7 WAGYU SKIRT STEAK, AUSTRALIA**
 minimum order \$27/100g
Add on available in 50g increments

- A4 WAGYU MISUJI, JAPAN**
 minimum order \$36/100g
Add on available in 50g increments

- MAIALE** 50
 200g grilled Iberico pork pluma, potato,
 marsala wine sauce

- TODAY'S FISH FILLET** 42
 grilled fish, grilled vegetables

- LAMB FILLET** 46
 200g grilled lamb fillet, grilled vegetables,
 garlic charlotte, lemon juice, parsley, anchovy,
 mustard

A LA CARTE

Our pizzas are made with specially selected quality ingredients in the Naples style and baked fresh in our wood fired, Stefano Ferrara Neapolitan handmade brick oven.

PIZZA / ROSSO

🍷	MARGHERITA	21
	mozzarella cheese, tomato sauce & basil	
	MARINARA SHIRASU	24
	(No cheese) tomato sauce, garlic, oregano, basil, anchovy, shirasu	
🌶️	DIAVOLA	26
🍷	mozzarella cheese, tomato sauce, salami & chili	
	BISMARK	27
	mozzarella cheese, tomato sauce, mushroom, egg & bacon	
	SALSICCIA PEPPERONI	28
	mozzarella cheese, tomato sauce, pork sausage, salami & black olive	
🍷	TERRA	24
	mozzarella cheese, tomato sauce, onion, zucchini, eggplant & bell pepper	
🍷	MELANZANE	27
	mozzarella cheese, gorgonzola, tomato sauce, basil, eggplant, truffle oil	

EXTRAS

	additional serving of anchovy	3
	additional serving of vegetables	3
	(zucchini, onion, eggplant, bell peppers, mushrooms, green chilli, olives, olives, tomato, arugula)	
	additional serving of cheese	4
	(mozzarella, gorgonzola, taleggio)	
	additional serving of meat	5
	(bacon, teriyaki chicken, salami, salsiccia)	
	additional serving of burrata cheese / prosciutto	7

PIZZA / BIANCA

🍷	PROSCIUTTO E RUCOLA BURRATA	35
	mozzarella cheese, parma ham, arugula, cherry tomato, parmesan, burrata & balsamic	
🍷	QUATTRO FORMAGGI	26
	mozzarella cheese, gorgonzola cheese, taleggio cheese & parmesan	
🍷	TRUFFLE	26
	mozzarella cheese, truffle cream, mushroom, egg & truffle oil	
	SAMURAI	25
	mozzarella cheese, chicken teriyaki, onion, green chili, spring onion & mayonnaise	
	BACON BIANCA	26
	mozzarella cheese, bacon, pistachio, cherry tomato, black pepper & balsamic	
	BIANCA SALSICCIA	28
	caramelized onion, fresh tomato, salami, salsiccia, basil, chili	

DOLCE

	Luka TIRAMISU	12
	MILLE CREPE	12
	CHOCOLATE SALTED EGG LAVA CAKE	12
	GELATO / SORBET (1 scoop)	6

ITALIAN —

DINING /
PIZZA /
BAR

Luka



signature dish



vegetarian



spicy

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PROMOTIONAL SATURDAY LUNCH 12pm-2.30PM

to enjoy this promotional set menu, it must be ordered by everyone in the group

Luka Signature Omakase Platter

MAIN COURSE

please select a choice of main course from the pasta / pizza / meat / fish

PASTA

BABY SCALLOP & SHIRASU AGLIO E OLIO

baby scallops, white bait, anchovy, fresh tomato, cabbage, garlic, chili, lemon zest - spaghetti

OR

IKASUMI

squid, squid ink cream, tomato sauce, parsley - spaghetti

OR

MENTAIKO & IKURA CREAM SAUCE

Japanese cod fish roe, salmon roe, mascarpone – spaghetti

OR

TOMATO BOSCAIOLA

bacon, mushroom, garlic, onion, tomato sauce, parmesan, chili - spaghetti

PIZZA

TRUFFLE

mozzarella cheese, truffle cream, mushroom, egg & truffle oil

OR

MARGHERITA

mozzarella cheese, tomato sauce & basil

(Kindly check with us for add-ons)

OR

DIAVOLA

mozzarella cheese, tomato sauce, salami & chili

MEAT / FISH /

BEEF TAGLIATA 200g

Australian wagyu skirt steak, fries **add 12⁺⁺**

Japanese wagyu misuji steak, grilled vegetables **add 24⁺⁺**

OR

SEABASS GRIGLIA add 5

seabass, grilled vegetables, pesto sauce

• **add dessert of the day 6⁺⁺** • **add fresh brewed coffee/tea 3⁺⁺**

\$48⁺⁺ per pax

 signature dish  vegetarian  spicy

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