VEG	BRIOCHE BY PHILLIP BAKERY SERVED WITH BUTTER ON YOUR CHOICE OF:	
	STONE SOURDOUGH SEEDED SOURDOUGH SHOKUPAN TOAST SPICED FRUIT LOAF + GLUTEN FREE	8.0 1.5
VEG	EGGS YOUR WAY ON YOUR CHOICE OF:	
	STONE SOURDOUGH SEEDED SOURDOUGH SHOKUPAN	15.0
	SIDES	0.5
	POACHED OR FRIED EGG HOLLANDAISE WILTED SHISO SPINACH GRILLED TOMATO	3.5 4.5
	ONSEN EGG HOUSE MADE PICKLES BACON HALF AVOCADO HALOUMI	5.5
	SCRAMBLED EGGS SMOKED SALMON EGGPLANT DENGAKU MUSHROOM PEPPERBERRY SHICHIMI POTATO KOROKKE MUSHROOM YAKITORI SKEWER	7.0
	SHIOZAKE SALMON	10.0
VEG	TEISHOKU JAPANESE BREAKFAST SET	
GF OPT	HOUSE PICKLES, MISO MORNING GLORY, BRAISED POTATO, YUZU TSUYU AGEDASHI TOFU, TAMAGOYAKI, MISO SOUP, SALTBUSH FURIKAKE WHITE RICE, WITH YOUR CHOICE OF MAI	N:
	SHIOZAKE SALMON (GF/DF OPTIONS) sake marinated, salted, grilled	30.0
	KOMBU CURED HAJIME KINGFISH (GF/DF OPTIONS) house ponzu, cucumber oil	32.0
	FRIED CHICKEN NANBAN sweet and sour glaze, tarutaru sauce	28.0
	EGGPLANT DENGAKU (GF/VGN/VEG/DF OPTIONS) fried, saikyo miso glaze, chives	26.0
DF	GINSENG CHICKEN OKAYU	
	SAMGYE-TANG INSPIRED, SAIKYO MISO CHICKEN MARYLAND GLUTINOUS RICE, WASABI SHIITAKE, SPRING ONION OIL, HOUSE SAMBAL, ONSEN EGG	26.0
VEG	CREME BRULEE FRENCH TOAST SHOKUPAN, TORCHED CRÈME BRÛLÉE, KUROMITSU BOBA, VANILLA ICE CREAM, SHERRY GLAZED PEACH, YUZU SALT	24.0
VEG OPT	TOKYO ROLL TOMATO, BACON, HALOUMI, FRIED EGG, MUSHROOM PEPPERBERRY SHICHIMI POTATO KOROKKE, KEWPIE, SRIRACHA, BRIOCHE BUN	21.0
	+ LOTUS ROOT CHIPS + QUARTER AVOCADO	4.5
VEG	OMELETTE TENSHINDON SCRAMBLED EGGS, SHIITAKE TAKIKOMI MIXED RICE, ANKAKE SAUCE, EDAMAME, PEPPERBERRY SHICHIMI, CHIVES, WITH YOUR CHOICE OF:	
		25.0 24.0
DF	HAIKU OKONOMIYAKI	
	OKO BATTER OF CABBAGE, SPRING ONION, DASHI, KEWPIE, OTAFUKU SAUCE, AONORI SEAWEED, BENI SHOGA GINGER, KATSUOBUSHI, POACHED EGG	22.0
	+ BACON + SMOKED SALMON	3.0 7.0
VEG	MIDDLE MEETS EAST	
	MUSHROOM PEPPERBERRY SHICHIMI POTATO KOROKKE, SHIC KOMBU LABNE, SOY SAGE ALEPPO BUTTER, SEEDS, FRIED LEEK CRANBERRY, POACHED EGGS, SEEDED SOURDOUGH + GRILLED HALOUMI + BACON	
	PORK KAKUNI BENEDICT	
	BRAISED PORK BELLY, SSAMJANG SAUCE, RADISH PICKLE, GREEN CHILLI, HONEY GLAZED CARROT, CHIVES,	26.0



DAY



HAIKU HOUSE MADE SPICE COLLECTION

YUZU SALT | UME PLUM SALT | PEPPERBERRY SHICHIMI | SALTBUSH FURIKAKE

Our house made spice blends, featured in this menu, are available for purchase at FUTURE next door!







14.0

17.0

17.5

4.0

17.0

16.0

9.0

SOBA BIMBIMBAP BOWL

SOBA NOODLES, GOCHUJANG SAUCE, CUCUMBER, RED CABBAGE, MOYASHI NAMUL BEAN SPROUTS, DAIKON CARROT ZUKE, FRIED TERIYAKI TOFU, FRIED ENOKI, NORI OIL

+ ONSEN EGG

5.5

CHILLI CHEESE HOT DOG

PORK BRATWURST, SHOKUPAN ROLL, AMERICAN CHEDDAR, CARAMELISED ONION, FENNEL NAMASU, SHISO COLESLAW, MISO BEEF CHILLI CON CARNE, UMEBOSHI VINEGAR, UME PLUM SALT FRENCH FRIES

26.0

UDON VONGOLE

SOUTH AUSTRALIAN GOOLWA PIPIS, PICKLED CHILLI, CHERRY TOMATO, PARSLEY, CLAM DASHI, WHITE WINE, PARSLEY

29.0

KARAAGE CHICKEN BURGER

HAIKU MARINADE, COS, TOMATO, YUZU ONION CUCUMBER PICKLE, MISO HONEY MUSTARD, BRIOCHE BUN, LEMON, LOTUS ROOT CHIPS 3.0

24.0

+ BACON



CURRY ROUX, POTATO, CARROT, FUKUJINZUKE DAIKON, BROWN RICE, WITH YOUR CHOICE OF:

HOUSE CHICKEN KATSU 23.0 MUSHROOM PEPPERBERRY SHICHIMI KOROKKE (VEG) 22.0 22.0 TEMPURA EGGPLANT AND TOFU (VGN)

+ FRIED EGG 3.5 + TORCHED MOZZARELLA 2.0



SCATTERED SUSHI BOWL

FRESH AVOCADO, SWEET KINSHI EGG DAIKON, SPRING ONION, PICKLED GINGER, EDAMAME, ROASTED SEAWEED, YAKITORI TARE, SUSHI BROWN RICE, QUINOA, SALTBUSH FURIKAKE, WITH YOUR CHOICE OF:

SASHIMI SALMON (GF/DF OPTIONS) SHIOZAKE SALMON (GF/DF OPTIONS) CHICKEN KARAAGE (DF OPTION) 28.0 27.0 26.0 TEMPURA PONZU TÔFU (VEG/VGN/DF OPTIONS) 25.0



1.1% SURCHARGE APPLIED TO ALL CARD PAYMENTS 10% SURCHARGE APPLIED ON WEEKENDS AND 15% ON PUBLIC HOLIDAYS TO SUPPORT OUR STAFF AND INDUSTRY!

MENU ITEMS MAY CONTAIN OR COME INTO CONTACT WITH WHEAT, EGGS, TREE NUTS, SESAME SEED, SHELLFISH AND MILK.

OTIFY A STAFF MEMBER OF ANY ALLERGIES. WE ARE NOT A NUT FREE KITCHEN

NO SPLIT BILLS ON THE WEEKENDS AND PUBLIC HOLIDAYS ARIGATO!

SEE PHOTOS OF EVERY DISH!

GO TO MRYUM.COM/HAIKUMELBOURNE OR SCAN THE QR CODE WITH YOUR PHONE CAMERA

PLEASE ORDER THROUGH OUR STAFF













DAIRY FREE







HOZUKI BLEND

WHITE SINGLE ORIGIN BON SOY | ALMOND LAB | LACTOSE FREE | COCONUT | OAT BLACK (SINGLE ORIGIN) BATCH BREW JAPANESE ROASTED V60 FILTER (REFER TO SPECIAL OF THE DAY)

OTHER BREWS

HAIKU COCOA HOT CHOCOLATE KONOMI SPICED CHAI HAIKU MATCHA LATTE SAKURA 'CHERRY BLOSSOM' LATTE GENMAICHA LATTE IN HOUSE SPECIAL HOJI CHAI LATTE + GOLDEN RATIO OF HONEY W YOUR CHOICE OF MILK TO ALL

ICED

LATTE	5.5
BLACK (SINGLE ORIGIN)	5.5
COLD BREW (SEASONAL BLEND)	6.0
COFFEE W ICE CREAM	8.0
CHOCOLATE W ICE CREAM	7.5
MOCHA W ICE CREAM	8.5
MATCHA LATTE	7.0
MATCHA W ICE CREAM	9.0
GENMAICHA LATTE	7.0
GENMAICHA WICE CREAM	9.0

HOUSE SODAS

YUZU SODA HOUSE MADE LEMONADE SAKURA LEMONADE (ADD SAKURA BITTERS + 0.5)

MILKSHAKES

CHOCOLATE STRAWBERRY

TEA LEAVES BY SASSAFRAS

ENGLISH BREAKFAST FRENCH EARL GREY LEMON GRASS GINGER **JASMINE** PEPPERMINT GREEN SENCHA CHERRY BLOSSOM SENCHA JAPANESE MORNING DEW SPICED CHAI

JAPANESE TEA BY SHIZUOKA CHAEN

GENMAICHA OKUSEN SENCHA







@HAIKU.MELBOURNE



FUTUEE

MY NEIGHBOUR GROCER







AND MORE

SCAN THIS QR CODE WITH YOUR PHONE CAMERA TO VISIT THE FUTURE

WWW.HAIKUFUTURE.COM



ORANGE JUICE

STRAIGHT FRESH JUICES

APPLE JUICE

MIXED FRESH JUICES

MIDORI GREEN GREEN APPLE, SPINACH, CUCUMBER, LEMON

SMOOTHIES

LYCHEE BERRIES (VGN) COCONUT MILK, BANANA, MIXED BERRY, LYCHEE, SUGAR SYRUP

MANGO MATCHA (VGN)

WATERMELON, APPLE, STRAWBERRIES

COCONUT MILK, BANANA, MANGO CHUNKS, HAIKU MATCHA, VANILLA

BEERU BEER ON TAP

POT | PINT

ASAHI SUPER DRY | TOKYO, IMPORTED

WINES

LOCAL WINES (ASK STAFF FOR VARIETIES) **GLASS** CHARDONNAY PINOT NOIR

HIGHBALLU

BOOZE, GARNISH AND FIZZ

YUZUSHU HIGHBALL SEA SALT YUZUSHU, SODA

UMESHU HIGHBALL

WHISKY HIGHBALL

UMESHU, SODA

SUNTORY WHISKY, SODA



