

FEED ME!

The chef's selection for an izakaya experience (min 2 guests, whole tables only) 65 p/p
**please inform of any dietary-concerns*

SNACK

Grilled edamame, chilli salt. (gf / vgn) 10

Renkon chips, yuzukosho mayo. (veg / gf / vgn o) 8

Salmon yukke, sweet gochujang, baked seaweed crisp, cured egg yolk. 17

Grilled hokkaido scallop, bacon jam, cauliflower puree, tobiko. 3pc/20

Grilled squid, homemade X.O, squid ink buttermilk. 17

Tuna tataki, avo mousse, basil oil, wafu oroshi sauce, lime zest. (gf) 20

Salmon belly sashimi. (gf o) 5pc/19

Tebasaki chicken wings, teriyaki glaze, aioli mayo. 2pc/15

Tebasaki chicken wings, sweet & spicy sauce, ranch dressing. 2pc/15

Mixed summer tempura veg, kombu tsuyu, matcha salt, daikon oroshi. (vgn) 4pc/14

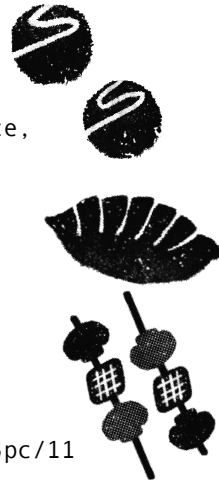
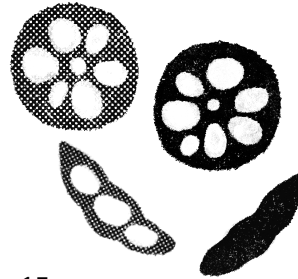
Agedashi tofu, tomato tsuyu, ohitashi tomato. 2pc/12

Pan fried pork gyoza, haiku chilli oil, O.G sauce. 4pc/12

Takoyaki, mayo, otafuku, bonito, aonori. 5pc/11

Assorted mushroom skewer, garlic tare. (vgn) 1pc/8

Chicken yakitori skewer, spring onion, tare. 1pc/9



SMALL PLATES

veg - vegetarian / vgn - vegan /
gf - gluten free / o - option/alternative

LARGE PLATES

Chirashi zushi bowl, kinshi egg, spring onion, avo, pink ginger, nori, edamame shiso, tare w a choice of:

- sashimi salmon (gf o) 26
- karaage chicken 25
- ponzu tofu (vgn o / veg o) 24

Red curry, summer veg, kombu dashi, white rice, w a choice of:

- chicken teriyaki 27
- panko eggplant (vgn) 27

Wafu prawn udon pasta, mentaiko mayo, nori, king oyster mushrooms, cured egg yolk, D.O.P parmigiano. 26

Roasted broccolini, seaweed essence, whipped tofu, fried leek, ash. (vgn / gf) 18

Gratin, grilled summer veg, tama miso pesto, provolone cheese, sansho. (veg / gf) 18

Yum woon sen, glass noodle salad, summer greens, prawns, soft herb. (vgn o / gf) 20

Tex-mex soft taco, cos, pickled cabbage w a choice of:

- fresh market fish, shiso, wasabi mayo 1pc/10
- pulled pork, kimchi gel, chilli jam 1pc/9
- teriyaki mushroom, avo, cucumber, vegan wasabi mayo (vgn) 1pc/8

Bowl of white rice. 4

Fried mochi doughnuts, anko red bean, kuromitsu, vanilla ice cream. (veg / vgn o) 2pc/15

Matcha tiramisu, mascarpone cream, crumble, salt, ice cream - all in matcha. (veg) 18



SIDES

SWEET

MENU ITEMS MAY CONTAIN OR COME INTO CONTACT WITH WHEAT, EGGS, TREE NUTS, SESAME SEEDS, SHELLFISH AND MILK. FOR MORE INFORMATION, PLEASE INFORM AND SPEAK WITH YOUR SERVER.

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

Scan to see photos of every dish!





ようこそ。
Welcome
to the
izakaya.

カクテル!

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TAIYO SPRITZ suntory kanade white peach,
prosecco, soda, mint..... 16.

KURO MARG tequila, gyokuro green tea, lime,
cointreau, salt..... 19.

MINTO dover kumquat liqueur,
suntory haku vodka, orange, mint, soda..... 19.

SANGURIA white wine, cranberry,
yuzu liqueur, seasonal fruits..... 17.

ORANGE SOUR kinmiya shochu, orange, soda
..... 16.



モクテル!

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MOMO REISEN hojicha, peach, mango, nata de
coco, thyme..... 15.

VIRGIN MOJITO kumquat, yuzu, mint , tonic
..... 15.

UME SOUR hyakunen umeshu rei, orange, soda
..... 13.



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ビール!

ON TAP.

ASAHI SUPER DRY draft lager, tokyo 10/14.



BOTTLED.

COEDO RURI PILSNER 14.

YOYOGI PALE ALE 12.

YOYOGI BLACK LAGER 12.

SUNTORY PREMIUM MALTS 12.

NIIGATA PALE ALE 12.





BUBBLES

2022 DOTT BY CHALMERS PROSECCO

heathcote, vic..... 12/55.

WHITE

2022 GHOST ROCK PINOT GRIS

cradle coast, tas..... 15/70.

2022 CLOS CLARE 'WATERVALE' RIESLING

clare valley, sa..... 15/70.

2022 DENTON SHED CHARDONNAY

yarra valley, vic..... 14/65.

ROSE

2022 AFRION PINOT ROSE

yarra valley, vic..... 13/60.

RED

2022 DENTON 'SHED' PINOT NOIR

yarra valley, vic..... 15/70.

2021 EXPRESS WINEMAKERS SYRAH

great southern, wa..... 15/70.



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**KAMIKAWA TAISETSU BLACK LABEL JUNMAI
GINJO hokkaido**

Nasi pear, cantaloupe, fresh, umami finish..... 17 (90ml) / 32 (180ml).

MUTSU HASSEN JUNMAI GINJO aomori

Lychee, floral, candy, smooth, dry finish..... 14 (90ml) / 26 (180ml).



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SERVED ON THE ROCKS, SODA, TONIC, OR NEAT.

SETOUCHI ORANGE CRAFT GIN kagoshima

Amanatsu orange, green tea, lemon, juniper..... 12.

KI NO BI DRY GIN kyoto

Akamatsu, red shiso, bamboo, ginger, sansho..... 12.

JINZU GIN leven, scotland

Yuzu, cherry blossom, juniper, coriander, rice..... 12.

SUNTORY ROKU GIN osaka

Cherry blossom, green tea, yuzu, sansho..... 11.



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SERVED ON THE ROCKS, SODA, OR NEAT.

BY THE GLASS.

SEA SALT YUZUSHU shiga 11.

TSURU-UME UMESHU wakayama 12.

KOSHO MANDARIN SHU Kagoshima 11.

(Non-Alcoholic Option)

HYAKUNEN UMESHU ZERO ibaraki 11.

BOTTLED 500ML.

KOSHI MANDARIN SHU kagoshima 40.

KAGA SPARKLING UMESHU ishikawa 45.

**WHISKY AVAILABLE.
PLEASE ASK YOUR SERVER.**

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