FOOD ALL DAY

SCAN FOR THE VISUAL MENU!

TEISHOKU SETO. V O.
house pickles of aemono cucumber wakame, ume red cabbage, agedashi tofu with house kombu shiitake tsuyu, celariac potato salad, miso soup of the day, saltbush furikake white rice
with **your choice of:**

shiozake salmon 31.8 *(A)*
sake marinated, salted, grilled

kombujime sashimi kingfish 35.2 *(I)*
bonito cured, house ponzu, cucumber oil

fried chicken nanban 29.8
sweet sour glaze, tartar sauce, chives

unagi kabayaki eel 34.2 *(I)*
house yakitori, sansho shichimi, kizami nori

eggplant dengaku 28.8
fried, saikyo miso glaze, chives

TOAST YOUR WAY. V
butter served with **your choice of:**
white stone sourdough, multi seeded sourdough, japanese shokupan or spiced fruit loaf 8.0
+ change to gf bread 1.5 GF
+ add eggs your way:
poached, fried or folded scrambled 7.0

ALL SIDES.
extra poached or fried egg | ramen egg | yuzu kosho hollandaise 3.5

wilted shiso spinach | grilled tomato 4.5

housemade pickles |avocado half 5.5

folded scrambled eggs | smoked salmon *(I)* | eggplant dengaku | sweet potato tofu korokkes | bacon rashers | haloumi cheese 7.0

mushroom yakitori skewers 9.0

shiozake grilled salmon 15.6 *(A)*

salmon sashimi, *5pc* 18.6 *(A)*

TOKYO ROLL. V O.
morning roll of tomato, haloumi, bacon, sweet potato tofu korokke, fried egg, kewpie, sriracha, potato bun 23.6
+ quarter avocado / lotus root chips 3.5
+ ume salt french fries 4.0

OMELETTE TENSHINDON. V O.
folded eggs, shiitake takikomi braised mixed rice, spring onion ginger sauce, sansho shichimi, mizuna greens with **your choice of:**

unagi kabayaki eel 30.0 *(I)*

mushroom yakitori skewers 24.0 V O.

OKONOMIYAKI.
batter of cabbage, bonito dashi, kewpie, otafuku sauce, aonori seaweed, beni shoga ginger, katsuobushi, spring onion, poached egg 23.6
+ bacon 3.5 + smoked salmon (I) 7.0

MIDDLE MEETS EAST. V
sweet potato tofu korokkes, shio kombu labne, shiso sage aleppo butter, seeds, fried kale, cranberry, poached eggs, turkish bread 23.8
+ haloumi cheese 7.0 + bacon rashers 7.0

YAKINIKU BEEF BRISKET BENEDICT.
slow braised beef brisket, yakiniku bbq jus, ume red cabbage, yuzu daikon apple, yaki onigiri rice, poached eggs, yuzu kosho hollandaise 26.6

EDAMAME FALAFEL BOWL. V N
herbed edamame falafel, charred broccoli, avocado, edamame hummus, mizuna, lebanese renkon pickle, nori dukkah, herb lemon sauce, mulberry, chilli oil 24.2
+ haloumi cheese 7.0 + poached egg 3.5

TONKOTSU RAMEN.
16 hour pork bone broth, house made tare, wavy ramen, chashu pork, menma bamboo, kikurage black fungus, spring onion, nori 26.8
+ ramen egg 3.5

WAFU PESTO UDON. N
pesto cream, udon, pickled cherry tomato, yukari pine nuts, shiitake, fried yuzu kosho chicken, D.O.P parmigiano 26.2

TORI CHICKEN KATSU BURGER.
house crumbed chicken thigh, cos, ume red cabbage, tomato, honey mustard, otafuku, potato bun, lotus root chips 25.0
+ bacon 3.5

HAIKU CURRY. V O.
curry roux, classic vegetables, fukujinzuke daikon, brown rice with **your choice of:**

house crumbed chicken katsu 25.8

sweet potato tofu korokkes 22.8 V O.

moriawase tempura veg 23.8 V O.

+ torched mozzarella 2.5 + fried egg 3.5

SCATTERED SUSHI BOWL. V O.
brown rice, quinoa, avocado, kinshi sweet egg, kewpie, pickled ginger, edamame, spring onion, nori seaweed, yakitori tare, saltbush furikake with **your choice of:**

sashimi salmon 30.8 *(A)*

shiozake grilled salmon 30.8 *(A)*

chicken karaage 28.8

tempura ponzu tofu 27.8 V O.

Seafood matrix: *(A)* australian *(I)* imported *(M)* mixed

VGN vegan GF gluten free V vego N contains nuts O. option

VEGAN , GLUTEN FREE MENU, SMALL FOODS OTHER SIDE

SMALL FOODS ALL DAY

TOASTIES
SLAPPED WITH HOUSE MISO BUTTER
+ ume salt french fries 4.0
+ change to gf bread 1.5

SIMPLE SHOKUPAN.
ham, mozzarella, toasted shokupan 8.4

CLASSIC HCT. GF O.
ham, mozzarella, tomato, kewpie, sansho shichimi, stone sourdough 14.5

KINOKO MUSHROOM. V GF O. VGN O.
garlic field mushrooms, chipotle kewpie, white onion, parmesan, truffle oil, seeded sourdough 16.5

TUNA MELT.
haiku tuna corn, tomato, dill, pickles, furikake, american cheddar, stone sourdough 17.5 *(I)*

TERIYAKI CHICKEN.
grilled chicken, baby spinach, kewpie, caramelised onion, herbed mozzarella, stone sourdough 17.5

SNACKS IZAKAYA STYLE

HOMEMADE MISO SOUP. VGN
vegan selection, ask staff for todays selection 5.0

POPCORN CHICKEN.
shichimi genmaicha, kewpie, lemon 17.5

TEMPURA MORIAWASE. VGN
seasonal veg, housemade tsuyu, daikon oroshi 16.0

FRENCH FRIES. VGN GF
ume davidsons plum salt, ume vinegar 9.0

RENKON CHIPS. V VGN O. GF
lotus root, kewpie, sriracha, aonori 9.0

SWEETS HOUSEMADE BANGERS

MISO CHOCOLATE BROWNIE. V
vanilla ice cream, kuromitsu syrup 12.0

MATCHA BRULEE SHOKUPAN. V
haiku shokupan, matcha cream, matcha ice cream, tsubu red bean 16.0

CAKE OF THE DAY.
refer to special board or ask staff

HOUSEMADE BAKED GOODS.
refer to pastry cabinet

HAIKU INFO

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!

NO SPLIT BILLS ON WEEKENDS AND PUBLIC HOLIDAYS THANK YOU!

DIETARY MENU VEGAN & GF

GLUTEN FREE MENU

TEISHOKU SETO. GF
original teishoku set with **your choice of:**

shiozake salmon 31.8 *(A)*
sake marinated, salted, grilled

kombujime sashimi kingfish 35.2 *(A)*
bonito cured, house ponzu, cucumber oil

eggplant dengaku 28.8
fried, saikyo miso glaze, chives

TOKYO ROLL. GF
morning roll of tomato, haloumi, avocado, bacon, fried egg, kewpie, sriracha, gluten free bread 25.1

EDAMAME FALAFEL BOWL. GF N
herbed edamame falafel, charred broccoli, avocado, edamame hummus, mizuna, lebanese renkon pickle, nori dukkah, herb lemon sauce, mulberry, chilli oil 24.2
+ haloumi cheese 7.0 + poached egg 3.5

SCATTERED SUSHI BOWL. GF
brown rice, quinoa, avocado, kinshi sweet egg, pickled ginger, edamame, spring onion, kewpie, nori seaweed, tamari, saltbush furikake
with **your choice of:**

sashimi salmon 30.8 *(A)*

shiozake grilled salmon 30.8 *(A)*

VEGAN MENU

TEISHOKU SETO. VGN
vegan teishoku set with eggplant dengaku 28.8
fried, saikyo miso glaze, chives

EDAMAME FALAFEL BOWL. VGN N
herbed edamame falafel, charred broccoli, avocado, edamame hummus, mizuna, lebanese renkon pickle, nori dukkah, herb lemon sauce, mulberry, chilli oil 24.2

HAIKU CURRY. VGN
curry roux, classic vegetables, fukujinzuke daikon, brown rice, moriawase tempura veg 23.8

SCATTERED SUSHI BOWL. VGN
brown rice, quinoa, avocado, pickled ginger, edamame, spring onion, vegan kewpie, nori seaweed, yakitori tare, sesame, tempura ponzu tofu 27.8

KINOKO MUSHROOM TOASTIE. VGN
garlic field mushrooms, baby spinach, tomato, caramelised onion, vegan kewpie, sriracha, seeded sourdough 16.5

ALLERGY STATEMENT
menu items may contain or come into contact with wheat, eggs, tree nuts, sesame seeds, shellfish and milk.

NOTIFY STAFF MEMBER OF ANY ALLERGIES.

FOREVER JAPAN

COCKTAILS

DRINKS

INFO

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menu items may contain or come into contact
with wheat, eggs, tree nuts, sesame seeds,
shellfish and milk.

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

HOZUKI BLEND

black (single origin) 5.6
white 5.2
batch brew 5.6
+ alternative milk (bon soy, almond, oat, lactose free, coconut) 0.9
+ large 0.9
+ decaf 0.5
+ extra shot 0.5

CHAI

housemade hojichai 6.2
konomi spiced chai 6.2

OTHER BREWS

haiku cocoa hot choccy 5.2
haiku matcha latte 6.5
haiku hojicha latte 6.5
haiku genmaicha latte 6.5
sakura 'cherry blossom' latte 6.0

ICED

cold brew 6.2
latte 6.2
long black 6.2
coffee, ice cream 8.2
choccy, ice cream 7.7

mocha 7.7
matcha 7.5
hojicha 7.5
genmaicha 7.5
+ ice cream 2.0

V60 POUR OVER

BY FIVE SENSES.
ask our friendly staff about today's brew! 8.5

SIGNATURE SPECIALTY ICED DRINKS

SAKURA LEMONADE.
slow-brewed cherry blossom, lemonade 6.5

HOJICHA VIENNA.
iced hojicha latte, hojicha cream float, almond essence 10.0

SHIRO BLANC.
cold brew, orange, haiku cream float 9.2

MIDORI BLANC.
matcha brew, orange, haiku cream float 9.5

PANDAN GENMAI CLOUD.
pandan-rice cold brew, coconut water, genmai cream float 9.8

SCAN FOR THE VISUAL MENU!

TEA LEAVES BY SASSAFRAS

english breakfast
french earl grey
lemongrass & ginger
peppermint
cherry blossom sencha
spiced chai 5.2

JAPANESE TEA BY SHIZUOKA CHA-EN

genmaicha
okusen sencha
hojicha 6.0

FRESH JUICE

orange 9.2
apple 9.2

MIDORI GREEN.
green apple, spinach, cucumber, lemon 10.2

AKA RED.
watermelon, apple, strawberry 10.2

SMOOTHIE

LYCHEE BERRY.
coconut milk, banana, mixed berry, lychee, sugar syrup 12.2

MANGO MATCHA.
coconut milk, banana, frozen mango, haiku matcha, vanilla 12.2

BEER

ASAHI ON TAP.
super dry, tokyo imported
pot 12.5
pint 15.5

WINE

LOCAL WINES.
2023 wills domain eightfold chardonnay, margaret river WA 16.0
2022 long story short 26 maples pinot noir, mornington peninsula VIC 16.0