

FOOD ALL DAY

TEISHOKU SETO. **VO.**

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

shiozake salmon 31.0

sake marinated, salted, grilled

kombujime sashimi kingfish 34.0

bonito cured, house ponzu, cucumber oil

fried chicken nanban 29.0

sweet sour glaze, tartar sauce, chives

unagi kabayaki eel 34.0

house yakitori, sansho shichimi, kizami nori

eggplant dengaku 28.0 **VO.**

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 |

yuzu kosho hollandaise 3.5

wilted shiso spinach | grilled tomato 4.5

onsen egg | housemade pickles | avocado half 5.5

folded scrambled eggs | smoked salmon |

eggplant dengaku | sweet potato tofu korokkes |
bacon rashers | haloumi cheese 7.0

mushroom yakitori skewers 9.0

shiozake grilled salmon 15.0

salmon sashimi, *5pc* 18.0

TOKYO ROLL. **VO.**

morning roll of tomato, haloumi, bacon, sweet potato tofu korokke, fried egg, kewpie, sriracha, potato bun 23.0

+ *quarter avocado | lotus root chips |
ume salt french fries 3.5*

OMELETTE TENSHINDON. **VO.**

folded eggs, shiitake takikomi braised mixed rice, spring onion ginger sauce, sansho shichimi, mizuna with **your choice of:**

unagi kabayaki eel 30.0

mushroom yakitori skewers 24.0 **VO.**



SCAN FOR THE
VISUAL MENU!

OKONOMIYAKI.

batter of cabbage, bonito dashi, kewpie, otafuku sauce, aonori seaweed, beni shoga ginger, katsuobushi, spring onion, poached egg 22.0

+ *bacon 3.5 + smoked salmon 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 23.0

+ *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 26.0

EDAMAME FALAFEL BOWL. **V N**

house rolled herbed edamame falafel, charred broccoli, avocado, edamame hummus, mizuna, lebanese renkon pickle, nori dukkah, herb lemon sauce, mulberry 23.0

+ *haloumi cheese 7.0 + poached egg 3.5*

ZARU SOBA. **V**

simple cold soba, house made shiitake kombu dashi tsuyu, wasabi, spring onion, daikon oroshi, fried gobo burdock chips 20.0

+ *moriawase tempura veg 7.0 + onsen egg 5.5*

WAFU PESTO UDON. **N**

pesto cream, udon, pickled cherry tomato, yukari pine nuts, shiitake, fried yuzu kosho chicken, D.O.P parmigiano 25.0

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. **VO.**

curry roux, classic vegetables, fukujinzuke daikon, brown rice with **your choice of:**

house crumbed chicken katsu 25.0

sweet potato tofu korokkes 22.0 **VO.**

moriawase tempura veg 22.0 **VO.**

+ *torched mozzarella 2.5 + fried egg 3.5*

SCATTERED SUSHI BOWL. **VO.**

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 30.0

shiozake grilled salmon 30.0

chicken karaage 28.0

tempura ponzu tofu 27.0 **VO.**

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 3.5
+ change to gf bread 1.5

SIMPLE SHOKUPAN.

ham, mozzarella, toasted shokupan 12.0

CLASSIC HCT.

ham, mozzarella, tomato, kewpie, sansho shichimi, stone sourdough 14.0

KINOKO MUSHROOM. **V** **VGN O.**

garlic field mushrooms, chipotle kewpie, white onion, parmesan, truffle oil, seeded sourdough 16.0

TUNA MELT.

haiku tuna corn, tomato, dill, pickles, furikake, american cheddar, stone sourdough 17.0

TERIYAKI CHICKEN.

grilled chicken, baby spinach, kewpie, caramelised onion, herbed mozzarella, stone sourdough 17.0

SNACKS IZAKAYA STYLE

HOMEMADE MISO SOUP. **VGN**

vegan selection, ask staff for todays selection 5.0

POPCORN CHICKEN.

shichimi genmaicha, kewpie, lemon 17.0

TEMPURA MORIAWASE. **VGN**

seasonal veg, housemade tsuyu, daikon oroshi 16.0

FRENCH FRIES. **VGN** **GF**

ume davidsons plum salt, ume vinegar 8.0

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 CHIA PUDDING. **V** **N**

seasonal fruits, yoghurt, granola, blueberry yuzu preserve 18.0

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!

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. WE ARE NOT A NUT FREE KITCHEN

DIETARY MENU VEGAN & GF

GLUTEN FREE MENU

TEISHOKU SETO. **GF**

original teishoku set with **your choice of:**

shiozake salmon 31.0

sake marinated, salted, grilled

kombujime sashimi kingfish 34.0

bonito cured, house ponzu, cucumber oil

eggplant dengaku 28.0

fried, saikyo miso glaze, chives

TOKYO ROLL. **GF**

morning roll of tomato, haloumi, avocado, bacon, fried egg, kewpie, sriracha, gluten free bread 24.5

EDAMAME FALAFEL BOWL. **GF** **N**

house rolled herbed edamame falafel, charred broccoli, avocado, edamame hummus, mizuna, lebanese renkon pickle, nori dukkah, herb lemon sauce, mulberry 23.0

+ 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 30.0

shiozake grilled salmon 30.0

VEGAN MENU

TEISHOKU SETO. **VGN**

vegan teishoku set with eggplant dengaku 28.0

fried, saikyo miso glaze, chives

EDAMAME FALAFEL BOWL. **VGN** **N**

house rolled herbed edamame falafel, charred broccoli, avocado, edamame hummus, mizuna, lebanese renkon pickle, nori dukkah, herb lemon sauce, mulberry 23.0

ZARU SOBA. **VGN**

simple cold soba, house made shiitake kombu dashi tsuyu, wasabi, spring onion, daikon oroshi, fried gobo burdock chips 20.0

+ moriawase tempura veg 7.0

HAIKU CURRY. **VGN**

curry roux, classic vegetables, fukujinzuke daikon, brown rice, moriawase tempura veg 22.0

SCATTERED SUSHI BOWL. **VGN**

brown rice, quinoa, avocado, pickled ginger, edamame, spring onion, vegan kewpie, nori seaweed, yakitori tare, saltbush furikake, tempura ponzu tofu 27.0

KINOKO MUSHROOM TOASTIE. **VGN**

garlic field mushrooms, baby spinach, tomato, caramelised onion, vegan kewpie, sriracha, seeded sourdough 16.0

FOREVER JAPAN

FOREVER
JAPAN
CRAFT

DRINKS

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ALLERGY STATEMENT

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

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ANY ALLERGIES. WE ARE NOT
A NUT FREE

HOZUKI BLEND

black (single origin) 5.5
white 4.8
batch brew 5.0
+ alternative milk (bon soy, almond, oat, lactose free, coconut) 0.9
+ large 0.9
+ decaf 0.5
+ extra shot 0.5

CHAI

housemade hojichai 6.0
konomi spiced chai 5.0

OTHER BREWS

haiku cocoa hot choocy 5.0
haiku matcha latte 6.5
haiku hojicha latte 6.5
haiku genmaicha latte 6.5
sakura 'cherry blossom' latte 6.0

SIGNATURE SPECIALTY ICED DRINKS

MATCHA COLADA SOUR.

lemon pineapple elixir, coconut, haiku matcha 9.2

GRAPE BUBBLEGUM.

grape extract, espresso, bubbles 9.5

SAKURA LEMONADE.

slow-brewed cherry blossom, lemonade 6.2

HOJICHA VIENNA.

iced hojicha latte, hojicha infused cream float, almond essence 10.80

SHIRO BLANC.

cold brew, haiku cream float 9.0

MIDORI BLANC.

matcha brew, haiku cream float 11.0

RUBY ROMANCE.

hojicha iced tea, strawberry, watermelon 8.5

ICED

cold brew 6.0
latte 5.5
long black 6.0
coffee, ice cream 8.0
choccy, ice cream 7.5

mocha 6.5
matcha 7.0
hojicha 7.0
genmaicha 7.0
+ ice cream 2.0

V60 POUR OVER

BY FIVE SENSES.

ask our friendly staff about today's brew! 8.0

TEA LEAVES BY SASSAFRAS

english breakfast
french earl grey
lemongrass & ginger
peppermint
cherry blossom sencha
spiced chai 5.0

JAPANESE TEA BY SHIZUOKA CHA-EN

genmaicha
okusen sencha
hojicha 6.0

FRESH JUICE

orange 9.0
apple 9.0
MIDORI GREEN.
green apple, spinach, cucumber lemon 10.0
AKA RED.
watermelon, apple, strawberry 10.0

SMOOTHIE

LYCHEE BERRY.
coconut milk, banana, mixed berry, lychee, sugar syrup 12.0
MANGO MATCHA.
coconut milk, banana, frozen mango, haiku matcha, vanilla 12.0

BEER

ASAHI ON TAP.
super dry, tokyo imported
pot 12.0
pint 15.0

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