

HOT

### HOZUKI BLEND

WHITE	4.5
SINGLE ORIGIN	0.5
BON SOY   ALMOND LAB   LACTOSE FREE   COCONUT   OAT	0.9
BLACK (SINGLE ORIGIN)	4.5
BATCH BREW	5.0
COLD BREW (SEASONAL BLEND)	5.5
JAPANESE ROASTED V60 FILTER (REFER TO SPECIAL OF THE DAY)	

### OTHER BREWS

HAIKU COCOA HOT CHOCOLATE	5.0
KONOMI SPICED CHAI	5.0
HAIKU MATCHA LATTE	5.0
SIMARA TURMERIC LATTE	5.0
SAKURA 'CHERRY BLOSSOM' LATTE	5.5
IN HOUSE SPECIAL HOJI CHAI LATTE	5.8
+ GOLDEN RATIO OF HONEY W YOUR CHOICE OF MILK TO ALL	0.9

COLD

### ICED

LATTE	5.0
BLACK (SINGLE ORIGIN)	5.0
COFFEE W ICE CREAM	7.0
CHOCOLATE W ICE CREAM	7.0
MOCHA W ICE CREAM	7.5
MATCHA W ICE CREAM	7.5
MATCHA LATTE	6.0

### HOUSE SODAS

BLONDE COLA	4.5
GINGER BEER	4.5
OLD FASHIONED LEMONADE	4.5

### MILKSHAKES

	SML   LRG
CHOCOLATE	6.0   7.0
CARAMEL	6.0   7.0
STRAWBERRY	6.0   7.0
MATCHA	6.5   7.5
YUZU MANGO	6.5   7.5

### BY SASSAFRAS TEA LEAVES

ENGLISH BREAKFAST	
FRENCH EARL GREY	
LEMON GRASS GINGER	
JASMINE	
PEPPERMINT	
GREEN SENCHA	
CHERRY BLOSSOM SENCHA	
JAPANESE MORNING DEW	
GREEN GENMAICHA	
GREEN HOJICHA	
SPICED CHAI	5.0



@HAIKU.MELBOURNE

## COFFEE | BEATS | ART | BEERS | ECHO



## FUTURE

### MY NEIGHBOUR GROCER



GROCERY



SUSHI



ALCOHOL

AND MORE

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REFRESHER

### FRESH JUICES

OJ   AJ	7.5
MIDORI GREEN	8.5
GREEN APPLE, SPINACH, KALE, CUCUMBER, LEMON	
AKA RED	8.5
WATERMELON, APPLE, STRAWBERRIES	
NINJIN ORANGE	8.5
ORANGE, CARROT, CELERY, GINGER	
MURASAKI PURPLE	8.5
APPLE, BEETROOT, CELERY, CARROT	

### SMOOTHIES

LYCHEE N BERRIES (VGN)	
CRUSHED ICE W COCONUT MILK, NATURAL COCO YOGHURT, BANANA, MIXED BERRY, LYCHEE N SUGAR SYRUP	10.0
MANGO MATCHA (VGN)	
MANGO CHUNKS, HAIKU MATCHA, BANANA, VANILLA ESSENCE, SUGAR SYRUP, NATURAL COCO YOGHURT, COCONUT MILK	10.0
SHIRO YUZU	
PINEAPPLE, BANANA, PEELED LIME, YUZU, COCONUT MILK, CONDENSED MILK, NATURAL COCO YOGHURT N MINT	10.0



ALCOHOL

### BEERU

BEER ON TAP	POT   PINT
ORION PALE LAGER   OKINAWA, IMPORTED	9.0   12.0
ORION BLACK   OKINAWA, IMPORTED	10.0   14.0

### WINES

LOCAL WINES	
2022 TWO TONNE TASMANIA TMV CHARDONNAY	15.0
2022 DENTON SHED PINOT NOIR	15.0

### HIGHBALLU

BOOZE, GARNISH AND FIZZ	
OOLONG HAKUTO	
SUNTORY HAKU VODKA, PEACH OOLONG, SODA	19.0
LEMON SOUR	
KINMIYA SHOCHU, LEMON, SODA	18.0
WHISKY HIGHBALL	
SUNTORY WHISKY, SODA	16.0

TEA

VEG	<b>BRIOCHE BY PHILLIP BAKERY</b> SERVED WITH BUTTER ON YOUR CHOICE OF:  STONE SOURDOUGH   SEEDED SOURDOUGH SHOKUPAN TOAST   SPICED FRUIT LOAF  + GLUTEN FREE	7.0 1.5
VEG	<b>EGGS YOUR WAY</b> ON YOUR CHOICE OF:  STONE SOURDOUGH   SEEDED SOURDOUGH   SHOKUPAN	13.0
	<b>SIDES</b> POACHED OR FRIED EGG   SHICHIMI ALEPPO HOLLANDAISE  WILTED SHISO SPINACH   HOUSE MADE PICKLES GRILLED TOMATO   LOTUS ROOT CHIPS   DANISH FETA  CURRY MOZZARELLA POTATO KOROKKE HALOUMI   BACON   SEASONED MUSHROOMS AVOCADO HALF   SCRAMBLED EGGS  SMOKED SALMON   NASU EGGPLANT DENGAKU  SHIOZAKE SALMON	3.0 4.0 5.0 7.0 10.0
VEG OPT GF OPT	<b>TEISHOKU</b> JAPANESE BREAKFAST SET OF HOUSE SURPRISE PICKLES, EGG FRUIT SALAD, AGEDASHI TOFU, ATSU TAMAGOYAKI, MISO SOUP OF THE DAY, FURIKAKE ON WHITE RICE <b>WITH YOUR CHOICE OF MAIN:</b>  SHIOZAKE SALMON (GF/DF OPTIONS) BRAISED COD NITSUKE (GF/DF OPTIONS) FRIED CHICKEN NANBAN WITH TARUTARU SAUCE CURRY MOZZARELLA POTATO KOROKKE (VEG OPT) EGGPLANT DENGAKU (GF/VGN/VEG/DF OPTIONS)	26.0 26.0 25.0 23.0 23.0
VGN GF	<b>CORN PORRIDGE</b> CORNEED OATS, CANDIED SHIITAKE, BRAISED PUMPKIN, UMESHU KANTEN JELLY, CORN SAUCE, KOMBU POWDER	19.0
VEG	<b>BAGUETTE FRENCH TOAST</b> KUROMITSU RICOTTA WHIPPED CREAM, SESAME CRACKER, SEASONAL FRUIT, MISO CRUMBLE, ROSEMARY CARAMEL	22.0
VEG OPT GF OPT	<b>TOKYO ROLL</b> TOMATO, BACON, TERIYAKI HALOUMI, CURRY MOZZARELLA POTATO KOROKKE, FRIED EGG, KEWPIE, SRIRACHA, HAIKU BRIOCHE BUN  + LOTUS ROOT CHIPS + QUARTER AVOCADO	18.0 4.0 3.0
VEG GF OPT	<b>HAYASHI MUSHROOM STROGANOFF TOAST</b> SLOW BRAISED JAPANESE MUSHROOM, ROASTED TRUSS TOMATO, BUTTERMILK HERB SAUCE, CANDIED PUMPKIN, PARSLEY OIL, SOURDOUGH, POACHED EGG, SHIITAKE KOMBU POWDER	22.0
DF	<b>HAIKU OKONOMIYAKI</b> OKO BATTER OF CABBAGE, SPRING ONION, DASHI, KEWPIE, OTAFUKU SAUCE, AONORI SEAWEEED, BENI SHOGA GINGER, KATSUOBUSHI, POACHED EGG  + SMOKED SALMON + BACON + CONFIT OCTOPUS	21.0 3.0 3.0 6.0
VEG	<b>MIDDLE MEETS EAST</b> CURRY MOZZARELLA POTATO KOROKKE, GARLIC SHISO LABNE, SOY SAGE ALEPPO BUTTER, SEEDS, FRIED LEEK, CRANBERRY, POACHED EGGS, SEEDED SOURDOUGH  + GRILLED HALOUMI   SMOKED BACON	22.0 5.0
VEG GF OPT VGN OPT DF OPT	<b>MISO SHAKSHUKA</b> WINTER VEGETABLES, HERB MISO TOMATO SAUCE, SILKEN TOFU, FETA, RENKON KINPIRA, POACHED EGGS, SHOKUPAN, FRIED ARTICHOKE	23.0
	<b>BEEF RIB GALBI BENEDICTO</b> KOREAN INSPIRED, SLOW BRAISED BEEF SHORT RIB, LA GALBI SAUCE, DATE PUREE, YAKI ONIGIRI RICE, WHITE KIMCHI, BEETROOT KOHLRABI, POACHED EGGS, SHICHIMI ALEPPO HOLLANDAISE	23.0

	<b>ALL JAFFLES SERVED WITH LOTUS ROOT CHIPS ON SHOKUPAN</b> + GLUTEN FREE BREAD	1.5
	<b>CLASSIC MORTADELLA</b> MORTADELLA, TOMATO, MOZZARELLA, SHICHIMI SPICE	12.0
VEG VGN OPT	<b>MUSHROOM</b> GARLIC PORTOBELLO MUSHROOM, CHIPOTLE KEWPIE, WHITE ONION, PARMESAN, TRUFFLE OIL	15.0
	<b>HAIKU TUNA CORN</b> HAIKU TUNA CORN, TOMATO, DILL, PICKLES, FURIKAKE, AMERICAN CHEDDAR	15.0
	<b>VIETNAMESE CHICKEN BANH MI</b> FIVE SPICED TERIYAKI CHICKEN, SPRING ONION, MUSHROOM PATE, VIET PICKLES, HOISIN KEWPIE, FRIED SHALLOT	17.0
VGN GF	<b>HOMEMADE MISO SOUP</b> ASK STAFF FOR TODAYS SELECTION	4.0
	<b>POPCORN CHICKEN</b> WITH SHICHIMI GENMAICHA, KEWPIE	16.0
VGN OPT	<b>TEMPURA MUSHROOMS</b> JAPANESE MUSHROOM TEMPURA, KEWPIE, BLACK GARLIC OIL	14.0
	<b>WHITE RICE</b> BOWL OF WHITE RICE	4.0
VEG GF DF VGN OPT	<b>LOTUS ROOT CHIPS</b> SRIRACHA, KEWPIE, AONORI	8.0
VEG	<b>KIDS EGG</b> SHOKUPAN TOAST	8.0
VEG	<b>HONEY TOAST</b> WITH VANILLA ICE CREAM N KUROMITSU SYRUP	10.0
	<b>FRIED CHICKEN</b> WITH LOTUS ROOT CHIPS N TOMATO SAUCE	14.0
VEG OPT	<b>TOASTIE</b> MORTADELLA, CHEESE SHOKUPAN JAFFLE	9.0

VGN	<b>WARM CHILLI MISO HARUSAME</b> WARM HARUSAME GLASS NOODLES, WOODEAR MUSHROOM, ATSUAGE FRIED TOFU, TEMPURA MUSHROOM, NIRA GARLIC CHIVE, MISO CHILLI KOJI SAUCE, FRIED GOBO BURDOCK, SHIO KOMBU	21.0
	<b>PRAWN KATSU BAOS</b> HOUSE PRAWN KATSU, RED CABBAGE, CELERY PICKLE, MIKAN MANDARIN MAYO, YUZU KOSHO RELISH, WONDER BAOS, AONORI PRAWN CRACKERS	24.0
	<b>KOREAN SEAFOOD UDON</b> LOCAL MUSSEL, PRAWN, CONFIT OCTOPUS LEG, STIR FRY VEGETABLES, KOREAN JJAMPONG SAUCE, CHIVE	26.0
	<b>KARAAGE CHICKEN BURGER</b> HAIKU MARINADE, COS, TOMATO, KYURIZUKE CUCUMBER, PICKLED ONION, MISO HONEY MUSTARD, HAIKU BUN, LEMON, LOTUS ROOT CHIPS  + SMOKED BACON	22.0 3.0
VEG OPT VGN OPT	<b>HAIKU CURRY</b> CURRY ROUX, POTATO, CARROT, FUKUJINZUKE DAIKON, BROWN RICE <b>WITH YOUR CHOICE OF:</b>  HOUSE CHICKEN KATSU CURRY MOZZARELLA POTATO KOROKKE (VEG OPT) MUSHROOM AND PONZU TOFU TEMPURA (VGN OPT)  + FRIED EGG + TORCHED MOZZARELLA	21.0 3.0 2.0
VEG GF OPT VGN OPT DF OPT	<b>SCATTERED SUSHI BOWL</b> FRESH AVOCADO, SWEET ‘TAMAGOYAKI’ EGG, DAIKON, SPRING ONION, PICKLED GINGER, EDAMAME, ROASTED SEAWEEED, YAKITORI TARE, SUSHI BROWN RICE, QUINOA, FURIKAKE <b>WITH YOUR CHOICE OF:</b>  SMOKED SALMON (GF/DF OPTIONS) SHIOZAKE SALMON (GF/DF OPTIONS) CHICKEN KARAAGE (DF OPT) TEMPURA PONZU TOFU (VEG/VGN/DF OPTIONS)	26.0

**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!

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

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**NO SPLIT BILLS ON THE WEEKENDS AND PUBLIC HOLIDAYS ARIGATO!**

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