

COLD

St. helens oyster (A)	
fresh lemon or tozazu jelly, 1pc.	6
Nori chips (I) 🍱	
spicy tuna tartare, 2pc.	14
Sesame cracker (M)	
Kombu salmon and kingfish, 2pc.	14
Chirashi tempura roll (M)	
sushi rice, market fish, egg tartar, tempura batter.	18
Chirashi don 🍱 (M)	
selected sashimi, tozazu jelly, tobiko, shiso, sushi rice, nori.	25

BITES

Edamame (gf/vgn)	
grilled, sake, chilli salt, herbs.	12
Renkon chips (veg/gf/vgn o)	
fried, yuzukosho mayo.	10
Enoki fries (gf/vgn)	
lightly fried, kuro seasoning.	12
Negima yakitori skewer 🍱	
chicken thigh, leek, tare, 1pc.	10
Japanese mushroom skewers (vgn)	
assorted mushroom, garlic tare, 2pc.	12
Pan fried gyoza	
pork and chive, fragrant chilli oil, original dipping sauce, 5pc.	15
Crispy eggplant 🍱 (gf/veg/vgn o)	
yuzu miso, spring onion, kewpie, shichimi.	18
Chicken karaage	
soy, sake, homemade tartar sauce.	17
Wasabi mayo prawns 🍱 (I)	
battered, wasabi, mayo, potato crumbs, 5pc.	22
Teriyaki kingfish cheek (gf) (I)	
house tare, chives, sesame.	22
XL chicken wings 🍱	
tebasaki, sansho, 5pc.	15
Bowl of rice (vgn/gf)	4

osusume, staffs favourite 🍱

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

seafood origin

A - australian / I - import / M - mixed origin

**VENUE HIRE FOR PARTIES
AVAILABLE!**

MAINS

Sukiyaki nabe pot	
rice noodles, classic nabe vegetables, bowl of rice, with your choice of:	
-scotch beef	31
-agedashi tofu (vgn o)	29
Teriyaki chicken claypot (gf o) (I)	
grilled chicken maryland, tobiko, fried spring onion, seasoned mixed rice, onsen egg, chives.	30
Chashu udon 🍱	
sliced pork belly, half ramen egg, spicy takana mustard green, pork tsuyu broth.	26
Japanese curry don 🍱	
crispy chicken thigh, white rice, broccolini.	25

GREENS

Ohitashi greens (gf/vgn o)	
baby spinach, dashi broth, fried leek.	14
Grilled broccolini (vgn/gf)	
garlic soy sauce.	14

KIDS (under 12)

Kodomo teishoku (veg o) (I)	
haiku signature sushi bowl, ebi prawn fry, chicken karaage, oriental salad, fresh fruit.	17

DESSERT

Matcha pannacotta (gf o/n) *can remove nuts	
haiku matcha, kinako almond crumble, yuzu gel.	13
Daikufu mochi 🍱 (veg/n) *can remove nuts	
Matcha skin, matcha cream, almond crumble.	14
Hojicha tiramisu (gf/n) *can remove nuts	
hojicha cream, roasted nuts, soaked biscuit, dark chocolate.	14

Scan to see
photos of
every dish!





INFO, BILLING, DIETARY

*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.

*PLEASE NOTE THAT SEATING DURATION IS 90 MINS. PLEASE SPEAK WITH YOUR SERVER FOR ANY QUESTIONS.

*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.

COCKTAILS



MOCKTAILS

カクテル!

YUZU GIN SOUR roku gin, kinkan liquer, yuzu, simple syrup, egg white, japanese bitters23.

SAKURA MIST haku vodka, sakura liquer, triple sec, simple syrup, lemon, dried rose22.

ICHIMI SPICY MARGARITA blanco tequila, triple sec, lime, sugar, ichimi spice21.

MOMO OOLONG HIGH haku vodka, kanade white peach liquer, oolong tea, peach syrup, soda22.

HOZUKI MARTINI kinmiya shochu, kahlua coffee liquer, hozuki espresso20.

LEMON SOUR kinmiya shochu, lemon juice, frozen lemon slice, soda18.

モクテル!

PEACH SUNRISE peach syrup, lemon soda, cranberry juice, lemon juice13.

YUZU MOJITO yuzu juice, lime, mint, sugar, soda13.

MATCHA UME FIZZ haiku matcha, hyakunen zero umeshu, soda, strawberry15.



**B
E
E
R
S**

ビール!

ON TAP.

ASAHI SUPER DRY draft lager, tokyo12/15.

BOTTLED/CAN.

ASAHI DRAFT BLACK munich type lager, tokyo13.

YEBISU malt lager, tokyo12.

YOYOGI PALE ALE new world style pale ale,
sydney12.

HITACHINO NEST YUZU LAGER traditional lager,
konosu13.



サケ!

**S
A
K
E**

IMAYO TSUKASA 'IMA' JUNMAI niigata prefecture

rich and sweet, flower, apple, mineral..... 15 (90ml) / 28 (180ml)

recommended pairing: seafood.

recommended temperature: chilled.

RIHAKU SHUZO 'TOKUBETSU' JUNMAI shimane prefecture

mild rich, semi-sweet, dry finish, prune, nuts... 17 (90ml) / 32 (180ml)

recommended pairing: fried.

recommended temperature: warm.





BUBBLES

DTG!

2024 BIRD IN HAND SPARKLING

adelaide hills, sa15/68.

WHITE

2023 TOPÉ 100 OSMOND RIESLING

clare valley, sa14/63.

2024 BIRD IN HAND SAUVIGNON BLANC

adelaide hills, sa15/68.

2024 VINFOLK PINOT GRIS

yarra valley, vic14/64.

2023 WILLS DOMAIN EIGHTFOLD CHARDONNAY

margaret river, wa16/72.

ROSE

2024 BIRD IN HAND ROSÉ

adelaide hills, sa15/68.

RED

2022 LONG STORY SHORT 26 MAPLES PINOT NOIR

mornington peninsula, vic16/72.

2022 WILLS DOMAIN EIGHTFOLD

CABERNET SAUVIGNON

margaret river, wa16/72.

2021 HARES CHASE SPRINGER SHIRAZ

barossa valley, sa15/68.

2024 LONG STORY SHORT 26 MAPLES SHIRAZ

heathcote, vic/76.

**G
I
N**

SERVED ON THE ROCKS, SODA, TONIC OR NEAT.

SETOUCHI ORANGE CRAFT GIN kagoshima

Orange pith and peel, chamomile, white pepper 12.

KI NO BI DRY GIN kyoto

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

SUNTORY ROKU GIN osaka

Cherry blossom, green tea, yuzu, sansho 11.

**F
R
U
I
T

S
H
U**

SERVED ON THE ROCKS, SODA OR NEAT.

TSURU-UME YUZUSHU wakayama 12.

TSURU-UME UMESHU wakayama 12.

KYOTO MATCHA LIQUER kyoto 12.

(Non-Alcoholic Option)

HYAKUNEN UMESHU ZERO ibaraki 11.

**S
O
F
T

D
R
I
N
K**

SPARKLING WATER unlimited 5.

LEMON LIME BITTERS 5.

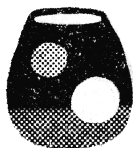
LEMONADE 5.

GINGER BEER 5.

COKE 5.

COKE ZERO 5.

W
H
I
S
K
Y

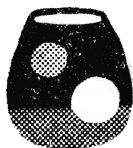


SERVED ON THE ROCKS, SODA OR NEAT.

FRUITY AND SWEET

HIBIKI HARMONY	20.
HIBIKI BLOSSOM HARMONY 2023	35.
HIBIKI 17	65.
HIBIKI 21	99.
YAMAZAKI 12	35.
HAKUSHU 12	35.
HAKUSHU 18	75.
NIKKA MIYAGIKYO	15.
NIKKA COFFEY GRAIN	19.
NIKKA BLACK FRUITY AND SWEET 17	28.
NIKKA TAKETSURU PURE MALT 12	35.
ICHIRO'S MALT AND GRAIN	15.
ICHIRO'S MALT AND GRAIN LTD ED.	29.
ICHIRO'S MALT DOUBLE DISTILLERIES	27.

W
H
I
S
K
Y



SERVED ON THE ROCKS, SODA OR NEAT.

SPICE AND WOOD

HIBIKI MASTER'S SELECT	25.
HIBIKI BLENDER'S CHOICE	28.
YAMAZAKI 18	85.
YAMAZAKI 2023 LTD ED.	45.
FUJI SANROKU 50°	19.
FUJI SANROKU 18 GOTEMBA ED.	45.
NIKKA COFFEY MALT	25.
NIKKA FROM THE BARREL	14.
HAKUSHU DISTILLERS RESERVE	13.
ICHIRO'S MALT MIZUNARA WOOD RESERVE ...	21.
ICHIRO'S MALT WINE WOOD RESERVE	25.

**W
H
I
S
K
Y**

SERVED ON THE ROCKS, SODA OR NEAT.

SMOKE AND PEAT

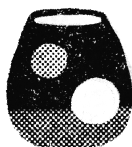
**YAMAZAKI 'SMOKY BATCH'
THE THIRD 45.**

NIKKA YOICHI 15.

NIKKA TAKETSURU 16.

**NIKKA BLACK CROSSOVER
LTD ED. 17 45.**

**MARS BURN THE BARREL
2ND ED. 16.**



***COFFEE AND HOT DRINKS
AVAILABLE ON REQUEST***

Scan to see
photos of
every DRINK!

