

細かい

SMALL, FINE, DETAILED.

RENKON CHIPS aonori, fermented yuzu kosho kewpie. v / vgn.o / gf	10
EDAMAME torched, five spice, garlic, master stock. vgn / gf.o	9
SALMON CEVICHE yuzu ponzu, fried sesame crack, shiso basil.	15
KARAAGE fried chicken, house marinade, lemon, kewpie, shichimi genmaicha.	16
TAKOYAKI octopus, mentaiko kewpie, beni shoga, kizami nori, spring onion. 6pc	12
KINOKO SKEWERS assorted japanese mushrooms, garlic salt, tare. 2pc / vgn / gf.o	7
EGGPLANT TEMPURA tomyum thai mayo. v / vgn.o	13
OKONOMIYAKI haiku batter, kewpie, otafuku, bonito, yakisoba noodle.	14
GYOZA pork, soy vinegar, haiku fragrant chilli oil. 5pc	15
CALBEE POTATO CHIP SALAD house salad, calbee brand, sesame kombu dashi. vgn / gf.o	10

NON ALCOHOLIC MOCKTAILS.

THE SHORT NIGHT earl grey tea, sugar, lemon, honey, lavender.	10
KYU SEKAI apple juice, peach syrup, lemon, egg white, cinnamon.	10
OSAKA BLUES mint, lime, sugar, sparkling.	10

VISUAL MENU.

SEE PHOTOS OF EVERY DISH!
THE QR CODE WITH YOUR PHONE CAMERA
PLEASE ORDER THROUGH OUR STAFF



HEAVY, IMPORTANT.

OMURICE tampopo egg, japanese fried rice, beef sukiyaki jus.	24
NORI PESTO CLAM UDON pipi clams, japanese mushrooms, mentaiko, prawn dashi, kale, wakame, saltbush, pickled onion, aleppo.	26
CHIRASHI ZUSHI edamame sushi rice, avocado, kinshi tamago, daikon, pickled ginger, tare with the choice of: v.o / vgn.o / gf.o	24
chicken karrage salmon sashimi or ponzu tofu vgn	
COLD SOBA green, cherry tomato, japanese bean curd, aji tama poached egg, wakame, beetroot oroshi, shio koji okra. v / vgn.o	20
add salmon sashimi 5	
TOKYO CHICKEN PARMA chicken katsu, wakame napoli, teriyaki ham, shichimi mozzarella, renkon chips, goma salad.	24
NATSU PRAWN TACOS marinated, torched prawn cutlets, japanese corn slaw, miso romesco, yuzu kosho lemongrass relish, local la tortilleria corn tortilla, furikake prawn chips. v.o / vgn.o / gf.o	26
PORK KATSU CURRY shio koji pork sirloin katsu, curry roux, brown rice fukujinzuke. v.o / vgn.o	25
add torched mozzarella 2 add fried egg 3	

SWEET, INDULGENT.

MOCHI DOUGHNUTS house rolled dango, red bean anko, kinako vanilla ice. v / gf / vgn.o	11
SAKE ICECREAM fried gyoza skin, umeshu syrup, orange dark chocolate crumble, berries. v	14

ALLERGY STATEMENT.

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.

モクテル

見る

重たい

甘い

COCKTAILS.

カクテル

UMESHU SOUR	nigori umeshu, suntory whisky, lemon bitters, egg white. <i>CREAMY, VIBRANT, ELEGANT.</i>	18
MATCHA MATSURI	tanqueray gin, crème de cacao, lemon, matcha, sugar, egg white. <i>SMOOTH, EARTHY, ROUNDED.</i>	18
YUZU MARGARITA	leonista blanco organic agave, yuzu, triple sec, sugar, kosher salt. <i>PUNCHY, INTENSE, SMOKEY.</i>	18
LYCHEE MARTINI	vodka, lychee liqueur, lychee syrup, lemon. <i>SWEET, BOOZY, FRUITY.</i>	19
NEGURONI	kinmiya shochu, autonomy amaro, sweet vermouth. <i>CLASSIC, RICH, STRONG.</i>	17
JAPANESE UDL	assorted fruit, kinmiya shochu, sparkling with the choice of: <i>peach</i> <i>lychee</i> <i>pink grapefruit or yuzu</i> <i>FRUITY, SWEET, EASY-DRINKING.</i>	15
SAN NI ICHI	tanqueray gin, pomegranate syrup, lemon, raspberries, egg white. <i>VIBRANT, SMOOTH, FRUITY.</i>	17
THE LONG NIGHT	earl grey steeped gin, sugar, lemon, honey. <i>FLORAL, UNIQUE, SOPHISTICATED.</i>	17
FALL IN KYOTO	suntory whisky, pear nashishu, cinnamon, lemon, sugar, momiji leaf. <i>SPICED, AUTUMNAL, SMOOTH.</i>	19
ESPRESSO MARTINI	leonista black reposado, espresso, kahlua, sugar. <i>CLASSIC, SENSUOUS, INTENSE.</i>	19

HIGHBALLS.

ハイボール

SUNDAY'S HI	yardbird hong kong's whisky, soda.	14
LEMON SOUR	kinmiya shochu, frozen lemon, soda.	13
YUZU HI	suntory whisky, yuzu, shiso, soda.	14
HAIKU COLLINS	kyoto ki-no-tea gin, lemon, sugar, soda.	18
WHITE JAPAN	kinmiya shochu, calpico, strawberry, soda.	14

BEERU. ON TAP

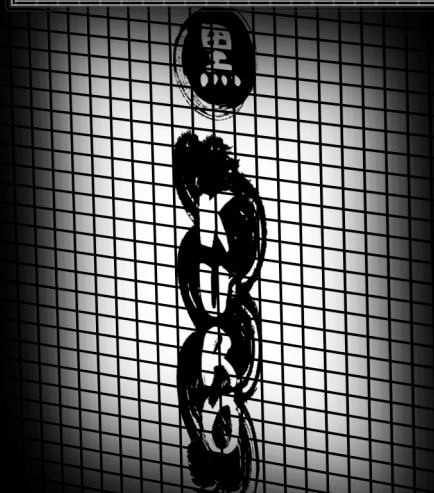
ビール

ORION	draft lager okinawa.	7 9
ASAHI BLACK	dark lager tokyo.	9 11

NIPPON LIQUEUR.

酒

<i>SERVED ON THE ROCKS, SODA, OR NEAT.</i>		
TSURU-UME YUZUSHU	wakayama	10
TSURU-UME UMESHU	wakayama	10
RIEN PEAR NASHISHU	oita	12



NIPPON GINS.

日本酒

<i>SERVED ON THE ROCKS, SODA, OR TONIC.</i>		
KI-NO-TEA DRY GIN	kyoto	16
<i>GYOKURO TENCHA PREMIUM TEA, JUNIPER, ORRIS, HINOKI.</i>		
ROKU CRAFT GIN	osaka	12
<i>SAKURA, SANSHO, SENCHA, CHERRY LEAVES, YUZU.</i>		
JINZU GIN	scotland	13
<i>SAKE, YUZU, SAKURA.</i>		

NIPPON WHISKY.

PLEASE ASK YOUR SERVER FOR OUR EXCLUSIVE JAPANESE WHISKY LIST

VIND.

ワイン

BUBBLES

2017 PUNCHEON DARTS PROSECCO	king valley, VIC.	12 55
<i>CITRUS, HONEY.</i>		

WHITES

2021 SKIPIACK SAUVIGNON BLANC	malborough, NZ.	9 40
<i>APRICOT, MANDARIN, CURRANT.</i>		
2020 MAREESA PINOT GRIS	mornington peninsula, VIC.	12 55
<i>PEAR, TURKISH DELIGHT, CINNAMON.</i>		
2019 BRAVE SOULS RIESLING	eden valley, SA.	12 55
<i>LIME, APPLE, ORANGE RIND.</i>		

ROSE

2019 DODGY BROS JUXTAPOSED ROSE	mclaren vale, SA.	12 58
<i>FLORAL, RED CHERRY, RASPBERRY.</i>		

RED

2020 BETWEEN FIVE BELLS PINOT BLEND	lethbridge, VIC.	14 65
<i>RED CHERRY, POMEGRANATE, ORANGE RIND.</i>		
2019 PARKER ESTATE CABERNET SAUVIGNON	coonawarra, SA.	12 55
<i>DARK CHOCOLATE, CHERRY, BLACK FRUITS, SPICE.</i>		
2018 ELDERTON ESTATE SHIRAZ	barossa valley, SA.	13 60
<i>DARK FRUITS, PLUM, CHOCOLATE, STARB ANISE.</i>		

SAKE.

酒

PARTY CUP 180ML

HAKKAISEN 'EIGHT PEAKS' FUTSU-SHU	niigata	18
<i>SMOOTH, CRISP, DRY.</i>		

SHIBUYA EXPERIENCE

'BAMBOO SERVED SAKE' 400ML

OTOKOYAMA 'RUGGED MOUNTAIN' JUNMAI	hokkaido	40
<i>SHARP, RICH, FULL BODIED.</i>		

CHILLED

RIHAKU 'BLUE PURITY' JUNMAI	shimane	12 30
<i>COMPLEX, NUTTY, SWEET.</i>		

EIKUN KOTOSENNEN JUNMAI GINJO	kyoto	15 43
<i>CLEAN, FRUITY, DRY.</i>		

WARM

ASABIRAKI SUJIN OKARAKUCHI JUNMAI	iwate	12 30
<i>RICH, DRY.</i>		