

## GOLD

- Spring kingfish** 🍣 (gf)  
Japanese imported buri, yuzu miso dressing, umeshu, shiso, rice cracker. 24
- Chirashi tempura roll**  
sushi rice, market fish, egg tartar, tempura batter. 18
- Ebiten tuna roll**  
sushi rice, minced tuna, prawn, tempura crumbs, wasabi yuzu soy. 23
- Market temaki** 🍣  
selected sashimi, tosazu 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
- Grilled corn**  
Housemade tare, torched, shichimi, kewpie, 2pc. 13
- 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**  
Battered, wasabi, mayo, Potato crumbs, 5pc. 22
- Grilled kingfish cheek**  
Soy wasabi, dashi soy, lime. 28
- Squid karaage** (gf)  
lightly fried, shio koji, squid ink kewpie, lemon. 19
- Bowl of rice** (vgn/gf) 4

## KIDS (under 12)

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

*osusume, staffs favourite* 🍣

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

**FEED  
ME!  
+ DRINK!**

The chef's selection for an izakaya experience.

-min 2 guests  
-whole table only  
-65 p/p

\*please inform of any dietary concerns

with one drink on the house, choose from below

ASAHI POT

GLASS OF  
CHARDONNAY

GLASS OF  
PINOT NOIR

SOFT DRINK

## 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)  
grilled chicken maryland, tobiko, fried spring onion, seasoned mixed rice, onsen egg, chives. 30
- Chashu udon** 🍢  
sliced pork belly, ramen eggs, spicy takana mustard green, pork tsuyu broth. 26

## GREENS

- Ohitashi greens** (gf/vgn o)  
baby spinach, dashi broth, fried leek. 14
- Grilled asparagus** (veg o)  
pan fried, onsen egg, yuzu mayo, saltbush furikake. 16

## DESSERT

- Matcha pannacotta** (gf o)  
haiku matcha, kinako almond crumble, yuzu gel. 13
- Daikufu mochi** 🍡 (veg)  
matcha, whipped cream, matcha ice cream, matcha crumble. 14
- Simple ice cream** (gf/vgn)  
matcha, 2 scoop. 8

## INFO, BILLING, DIETARY & VISUAL MENU

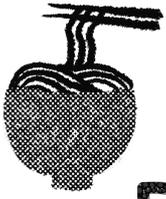
\*MENU ITEMS MAY CONTAIN OR COME INTO CONTACT WITH WHEAT, EGGS, TREE NUTS, SESAME SEEDS, SHELLFISH AND MILK. FOR MORE INFORMATION, PLEASE INFORM AND SPEAK WITH YOUR SERVER.

\*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.

Scan to see photos of every dish!





HAIKU  
俳句

黒  
KURO

