

SNACKS

Edamame - grilled, chilli salt. (gf/vgn)	10
Renkon chips - fried, yuzukosho mayo. (veg/gf/vgn o)	9
Enoki fries - kuro seasoning, kizami nori. (gf/veg)	11

COLD SMALL PLATES

Aburi Salmon - seared tasmanian salmon, kizami lime wasabi, yuzu gel, kabayaki sauce.	21
Summer Kingfish - carpaccio, yellowtail, ume plum vinaigrette, buckwheat crisp, candied orange peel, shiso. (gf)	23
Zuke Tuna - yellowtail tuna cube, yukari salsa, avo mousse, micro shiso. (gf)	22
Marketfish Tartare - market fish, compressed watermelon, wasabi vinaigrette, french shallot, cucumber, chives, rice crackers.	18

INDIVIDUALS

Mushroom skewer - assorted, garlic tare, 1pc. (vgn)	9
Chicken yakitori skewer - spring onion, tare, 1pc.	10

HOT SMALL PLATES

Crispy eggplant - yuzu miso, kuro mayo, seven spice, spring onion. (gf/veg)	18
Pork gyoza - haiku fragrant chilli oil, original sauce, 4pc.	13
Popcorn shrimp - tempura, creamy spicy sauce.	20
Chicken karaage - tender thigh, soy and sake, mayo.	18
Grilled hokkaido scallop - fried market fish, beet cream, dashi simmered winter vegetables. (gf)	23
Squid karaage - koji, ink mayo. (gf)	19

FEED ME! The chef's selection for an izakaya experience
(min 2 guests, whole table only) 70 p/p
**please inform of any dietary concerns*

LARGE PLATES

Pork kakuni - japanese braised pork belly, onsen egg, karashi mustard.	28
Salmon takikomi claypot - grilled salmon, japanese mixed rice, soy simmered shiitake, tobiko, chilli oil. (gf o)	35
Sukiyaki nabe pot - cooked vegetables, maloney noodles, bowl of rice, with your choice of: - Scotch beef - Agedashi tofu (vgn o)	31 29

SIDES

Asian greens - steamed, den miso, fried shallot, shredded chilli. (vgn/gf)	13
House salad - toasted sesame dressing. (vgn/gf)	9
Bowl of rice. (vgn/gf)	4

KIDS (under 10)

Kids teishoku - haiku signature sushi bowl, ebi prawn fry, chicken karaage, oriental salad, fresh fruit.	17
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SWEETS

Mochi doughnuts - fried, anko red bean, kuromitsu, vanilla ice cream, 2pc. (veg/vgn o)	15
Matcha Pannacotta - haiku matcha, kinako almond crumble, yuzu gel. (gf o)	10

INFO, BILLING, DIETARY & VISUAL MENU

PLEASE REFER TO OTHER SIDE OF PAGE FOR ALL INFORMATION.

Scan to see
photos of
every dish!



*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.

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

カクテル!

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MELON SODA kinmiya shochu, midori, lemonade,
whipped cream, cherry..... 22.

YUZU MARG yuzu juice, lime, triple sec, blanco
tequila, sugar syrup..... 22.

KURO WOO WOO peach syrup, haku vodka,
cranberry, lime, kanade white peach, sugar syrup,
soda, petals..... 21.

SAKURA BLIZZARD jinzū gin, cranberry, aperol,
rose petals..... 18.

HOJICHA HIGHBALL kakubin whisky, hojicha, lemon
juice, sugar syrup, soda
..... 16.



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UMESHU FIZZ hyakunen zero umeshu, grenadine,
lemon juice, soda..... 13.

PRINCESS PEACH yuzu, peach syrup, cranberry,
lime, soda, rose petals, mint..... 13.

HOJICHA MOJITO lime, mint, sugar, hojicha,
soda..... 13.



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ASAHI SUPER DRY draft lager, tokyo 12/15.



BOTTLED.

ISEKADO HIME WHITE ALE 14.

YOYOGI PALE ALE 12.

ISEKADO PALE ALE 13.

SUNTORY PREMIUM MALTS 12.

HITACHINO NEST YUZU LAGER 13.



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BUBBLES

ALPHA BOX & DICE TAROT NV PROSECCO

murray darling, sa..... 12/55.

WHITE

2023 PALMETTO SAUVIGNON BLANC

adelaide hills, sa..... 12/55.

2023 ALPHA BOX & DICE VERY SPECIAL RIESLING

clare valley, sa..... 13/60.

2023 ALPHA BOX & DICE TAROT PINOT GRIGIO

langhorne creek, sa..... 12/55.

2023 PENFOLDS CHARDONNAY

koonunga hill, sa..... 11/50.

ROSE

2024 ALPHA BOX & DICE TAROT ROSE

mclaren vale, sa..... 12/55.

RED

2024 PALMETTO PINOT NOIR

adelaide hills, sa..... 12/55.

2022 PALMETTO SHIRAZ

barossa valley, sa..... 12/55.



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IMAYO TSUKASA 'IMA' JUNMAI niigata prefecture

rich and sweet, flower, apple, mineral..... **15 (90ml) / 28 (180ml).**
recommended pairing: seafood.

RIHAKU SHUZO 'TOKUBETSU' JUNMAI shimane prefecture

mild rich and semi sweet, dry finish, prune, nuts..... **17 (90ml) / 32 (180ml).**
recommended pairing: fried. recommended temperature: warm.



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SERVED ON THE ROCKS, SODA, TONIC, OR NEAT.

KOMASU GIN HOJICHA kagoshima

Hojicha tea, roasted, wood, vegetal aroma..... **15.**

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.**

JINZU GIN leven, scotland

Yuzu, cherry blossom, juniper, coriander, rice..... **12.**

SUNTORY ROKU GIN osaka

Cherry blossom, green tea, yuzu, sansho..... **11.**



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SERVED ON THE ROCKS, SODA, OR NEAT.

BY THE GLASS.

SEA SALT YUZUSHU shiga 11.

TSURU-UME UMESHU wakayama..... 12.

KOSHO MANDARIN SHU Kagoshima..... 11.

(Non-Alcoholic Option)

HYAKUNEN UMESHU ZERO ibaraki 11.

***WHISKY LIST AVAILABLE.
COFFEE, TEA AND SOFT DRINKS AVAIBLE.
PLEASE ASK YOUR SERVER.***

