

# FOOD ALL DAY

## TEISHOKU SETO. **VO.**

house pickles of aemono cucumber wakame, ume red cabbage, agedashi tofu with house kombu shiitake tsuyu, celariac potato salad, miso soup of the day, saltbush furikake white rice with **your choice of:**

shiozake salmon 31.0

*sake marinated, salted, grilled*

kombujime sashimi kingfish 34.0

*bonito cured, house ponzu, cucumber oil*

fried chicken nanban 29.0

*sweet sour glaze, tartar sauce, chives*

unagi kabayaki eel 34.0

*house yakitori, sansho shichimi, kizami nori*

eggplant dengaku 28.0 **VO.**

*fried, saikyo miso glaze, chives*

## TOAST YOUR WAY. **V**

butter served with **your choice of:**

white stone sourdough, multi seeded sourdough, japanese shokupan or spiced fruit loaf 8.0

+ *change to gf bread 1.5* **GF**

+ *add eggs your way:*

poached, fried or folded scrambled 7.0

## ALL SIDES.

extra poached or fried egg |

yuzu kosho hollandaise 3.5

wilted shiso spinach | grilled tomato 4.5

onsen egg | housemade pickles | avocado half 5.5

folded scrambled eggs | smoked salmon |

eggplant dengaku | sweet potato tofu korokkes |

bacon rashers | haloumi cheese 7.0

mushroom yakitori skewers 9.0

shiozake grilled salmon 15.0

salmon sashimi, *5pc* 18.0

## TOKYO ROLL. **VO.**

morning roll of tomato, haloumi, bacon,

sweet potato tofu korokke, fried egg,

kewpie, sriracha, potato bun 23.0

+ *quarter avocado | lotus root chips |*

*ume salt french fries 3.5*

## OMELETTE TENSHINDON. **VO.**

folded eggs, shiitake takikomi braised mixed rice,

spring onion ginger sauce, sansho shichimi,

mizuna greens with **your choice of:**

unagi kabayaki eel 30.0

mushroom yakitori skewers 24.0 **VO.**



SCAN FOR THE VISUAL MENU!

**VGN** vegan

**GF** gluten free

**V** vego

**N** contains nuts

**O.** option

## OKONOMIYAKI.

batter of cabbage, bonito dashi, kewpie, otafuku sauce, aonori seaweed, beni shoga ginger, katsuobushi, spring onion, poached egg 22.0

+ *bacon 3.5 + smoked salmon 7.0*

## MIDDLE MEETS EAST. **V**

sweet potato tofu korokkes, shio kombu labne,

shiso sage aleppo butter, seeds, fried kale,

cranberry, poached eggs, turkish bread 23.0

+ *haloumi cheese 7.0 + bacon rashers 7.0*

## YAKINIKU BEEF BRISKET BENEDICT.

slow braised beef brisket, yakiniku bbq jus,

ume red cabbage, yuzu daikon apple,

yaki onigiri rice, poached eggs,

yuzu kosho hollandaise 26.0

## EDAMAME FALAFEL BOWL. **V N**

herbed edamame falafel, charred broccoli, avocado,

edamame hummus, mizuna, lebanese renkon pickle,

nori dukkah, herb lemon sauce, mulberry, chilli oil 23.0

+ *haloumi cheese 7.0 + poached egg 3.5*

## ZARU SOBA. **V**

simple cold soba, house made shiitake kombu dashi tsuyu,

wasabi, spring onion, daikon oroshi,

fried gobo burdock chips 20.0

+ *moriawase tempura veg 8.0 + onsen egg 5.5*

## WAFU PESTO UDON. **N**

pesto cream, udon, pickled cherry tomato,

yukari pine nuts, shiitake, fried yuzu kosho chicken,

D.O.P parmigiano 25.0

## TORI CHICKEN KATSU BURGER.

house crumbed chicken thigh, cos, ume red cabbage,

tomato, honey mustard, otafuku, potato bun,

lotus root chips 25.0

+ *bacon 3.5*

## HAIKU CURRY. **VO.**

curry roux, classic vegetables, fukujinzuke daikon,

brown rice with **your choice of:**

house crumbed chicken katsu 25.0

sweet potato tofu korokkes 22.0 **VO.**

moriawase tempura veg 22.0 **VO.**

+ *torched mozzarella 2.5 + fried egg 3.5*

## SCATTERED SUSHI BOWL. **VO.**

brown rice, quinoa, avocado, kinshi sweet egg, kewpie,

pickled ginger, edamame, spring onion, nori seaweed,

yakitori tare, saltbush furikake with **your choice of:**

sashimi salmon 30.0

shiozake grilled salmon 30.0

chicken karaage 28.0

tempura ponzu tofu 27.0 **VO.**

# SMALL FOODS ALL DAY

**TOASTIES** SLAPPED WITH HOUSE MISO BUTTER  
+ ume salt french fries 3.5  
+ change to gf bread 1.5

## SIMPLE SHOKUPAN.

ham, mozzarella, toasted shokupan 8.0

## CLASSIC HCT. GF O.

ham, mozzarella, tomato, kewpie, sansho shichimi, stone sourdough 14.0

## KINOKO MUSHROOM. V GF O. VGN O.

garlic field mushrooms, chipotle kewpie, white onion, parmesan, truffle oil, seeded sourdough 16.0

## TUNA MELT.

haiku tuna corn, tomato, dill, pickles, furikake, american cheddar, stone sourdough 17.0

## TERIYAKI CHICKEN.

grilled chicken, baby spinach, kewpie, caramelised onion, herbed mozzarella, stone sourdough 17.0

## SNACKS IZAKAYA STYLE

### HOMEMADE MISO SOUP. VGN

vegan selection, ask staff for todays selection 5.0

### POPCORN CHICKEN.

shichimi genmaicha, kewpie, lemon 17.0

### TEMPURA MORIAWASE. VGN

seasonal veg, housemade tsuyu, daikon oroshi 16.0

### FRENCH FRIES. VGN GF

ume davidsons plum salt, ume vinegar 8.0

### RENKON CHIPS. V VGN O. GF

lotus root, kewpie, sriracha, aonori 9.0

## SWEETS HOUSEMADE BANGERS

### MISO CHOCOLATE BROWNIE. V

vanilla ice cream, kuromitsu syrup 12.0

### MATCHA CHIA PUDDING. V N

yoghurt, granola, blueberry yuzu preserve 18.0

### CAKE OF THE DAY.

refer to special board or ask staff

### HOUSEMADE BAKED GOODS.

refer to pastry cabinet

## HAIKU INFO

### 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!

NO SPLIT BILLS ON WEEKENDS AND PUBLIC HOLIDAYS THANK YOU!

### ALLERGY STATEMENT

menu items may contain or come into contact with wheat, eggs, tree nuts, sesame seeds, shellfish and milk.

**NOTIFY STAFF MEMBER OF ANY ALLERGIES. WE ARE NOT A NUT FREE KITCHEN**

# DIETARY MENU VEGAN & GF

## GLUTEN FREE MENU

### TEISHOKU SETO. GF

original teishoku set with **your choice of:**

shiozake salmon 31.0

*sake marinated, salted, grilled*

kombujime sashimi kingfish 34.0

*bonito cured, house ponzu, cucumber oil*

eggplant dengaku 28.0

*fried, saikyo miso glaze, chives*

### TOKYO ROLL. GF

morning roll of tomato, haloumi, avocado, bacon, fried egg, kewpie, sriracha, gluten free bread 24.5

### EDAMAME FALAFEL BOWL. GF N

herbed edamame falafel, charred broccoli, avocado, edamame hummus, mizuna, lebanese renkon pickle, nori dukkah, herb lemon sauce, mulberry, chilli oil 23.0

+ haloumi cheese 7.0 + poached egg 3.5

### SCATTERED SUSHI BOWL. GF

brown rice, quinoa, avocado, kinshi sweet egg, pickled ginger, edamame, spring onion, kewpie, nori seaweed, tamari, saltbush furikake with **your choice of:**

sashimi salmon 30.0

shiozake grilled salmon 30.0

## VEGAN MENU

### TEISHOKU SETO. VGN

vegan teishoku set with eggplant dengaku 28.0

*fried, saikyo miso glaze, chives*

### EDAMAME FALAFEL BOWL. VGN N

herbed edamame falafel, charred broccoli, avocado, edamame hummus, mizuna, lebanese renkon pickle, nori dukkah, herb lemon sauce, mulberry, chilli oil 23.0

### ZARU SOBA. VGN

simple cold soba, house made shiitake kombu dashi tsuyu, wasabi, spring onion, daikon oroshi, fried gobo burdock chips 20.0  
+ moriawase tempura veg 7.0

### HAIKU CURRY. VGN

curry roux, classic vegetables, fukujinzuke daikon, brown rice, moriawase tempura veg 22.0

### SCATTERED SUSHI BOWL. VGN

brown rice, quinoa, avocado, pickled ginger, edamame, spring onion, vegan kewpie, nori seaweed, yakitori tare, saltbush furikake, tempura ponzu tofu 27.0

### KINOKO MUSHROOM TOASTIE. VGN

garlic field mushrooms, baby spinach, tomato, caramelised onion, vegan kewpie, sriracha, seeded sourdough 16.0

FOREVER JAPAN

FOREVER  
JAPAN  
CRAFT

DRINKS

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menu items may contain or come into contact  
with wheat, eggs, tree nuts, sesame seeds,  
shellfish and milk.

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A NUT FREE

## HOZUKI BLEND

black (single origin) 5.5  
white 5.0  
batch brew 5.5  
*+ alternative milk (bon soy, almond, oat, lactose free, coconut) 0.9*  
*+ large 0.9*  
*+ decaf 0.5*  
*+ extra shot 0.5*

## CHAI

housemade hojichai 6.0  
konomi spiced chai 5.0

## OTHER BREWS

haiku cocoa hot choccy 5.0  
haiku matcha latte 6.5  
haiku hojicha latte 6.5  
haiku genmaicha latte 6.5  
sakura 'cherry blossom' latte 6.0

## SIGNATURE SPECIALTY ICED DRINKS

### **MATCHA COLADA SOUR.**

lemon pineapple elixir, coconut, haiku matcha 9.2

### **SAKURA LEMONADE.**

slow-brewed cherry blossom, lemonade 6.2

### **HOJICHA VIENNA.**

iced hojicha latte, hojicha infused cream float, almond essence 10.8

### **SHIRO BLANC.**

cold brew, haiku cream float 9.0

### **MIDORI BLANC.**

matcha brew, haiku cream float 11.0

### **RUBY ROMANCE.**

hojicha iced tea, strawberry, watermelon 8.5

## ICED

cold brew 6.0  
latte 5.5  
long black 6.0  
coffee, ice cream 8.0  
choccy, ice cream 7.5

mocha 6.5  
matcha 7.0  
hojicha 7.0  
genmaicha 7.0  
*+ ice cream 2.0*

## V60 POUR OVER

### **BY FIVE SENSES.**

ask our friendly staff about today's brew! 8.0

## TEA LEAVES BY SASSAFRAS

english breakfast  
french earl grey  
lemongrass & ginger  
peppermint  
cherry blossom sencha  
spiced chai 5.0

## JAPANESE TEA BY SHIZUOKA CHA-EN

genmaicha  
okusen sencha  
hojicha 6.0

## FRESH JUICE

orange 9.0  
apple 9.0  
**MIDORI GREEN.**  
green apple, spinach, cucumber lemon 10.0  
**AKA RED.**  
watermelon, apple, strawberry 10.0

## SMOOTHIE

**LYCHEE BERRY.**  
coconut milk, banana, mixed berry, lychee, sugar syrup 12.0  
**MANGO MATCHA.**  
coconut milk, banana, frozen mango, haiku matcha, vanilla 12.0

## BEER

**ASAHI ON TAP.**  
super dry, tokyo imported  
**pot 12.0**  
**pint 15.0**

## WINE

**LOCAL WINES.**  
2023 wills domain eightfold chardonnay, margaret river WA 16.0  
2022 long story short 26 maples pinot noir, mornington peninsula VIC 16.0