BITES

Miso Soup \$3 Kimchi \$3 Chips \$8 **Edamame** \$6.5 Spicy Edamame \$8 steamed soybeans with salt steamed soybeans with garlic and chilli Wakame Salad \$6 Lotus Chips \$8 season seaweed deep fried lotus with sriracha mayo Karaage Korean \$15 karaage, with little spicy sauce and mayo Calamari \$14 Deep fried Calamari with mayo and lemon **Duck Spring Roll** \$12 4 duck spring rolls with hoisin mayo Veg Spring Roll \$12 4 Veg spring rolls with sweet chilli sauce Takoyaki Octopus Ball \$15 10 Takoyaki with okonomi sauce, mayo, pickled ginger and seaweed Agedashi Tofu \$13 crispy deep fried tofu with dashi broth Agedashi Eggplant \$13 Deep fried cubed eggplant with dashi broth Crab Croquette \$10 3 Deep fried creamy crab croquette with Japanese BBQ sauce, mayo Veg Croquette \$10 3 Deep fried Veg croquette with Japanese BBQ sauce, mayo Green Salad \$9 Rocket, Cucumber, Cabbage, Tomato, Mushroom with sesame dressing, mayo Chicken Karaage Salad \$10 Rocket, Cucumber, Cabbage, Tomato, Karaage, with sesame dressing, mayo

DUMPLINGS

Crispy Skin Dim Sum x 4 \$14 *deep fried potato, tofu, kimchi and potato noodle dumpling with sesame and soy dipping sauce*

Pork Gyoza x 5 \$15 pan fried homemade pork dumpling with ponzu dipping sauce **Chicken Gyoza** x5 \$12 Pan fried chicken dumpling with ponzu dipping sauce



vegan and gluten free menu available, please ask staff

BAO

Beef Brisket \$16 with rocket, kimchi, cucumber and sriracha mayo

Pork Belly \$16 with rocket, carrot pickles, hoisin mayo

Chicken Karaage \$16 with rocket, carrot pickles, cucumber, teriyaki sauce, mayo

Haloumi \$16 with rocket, mushroom, avocado, mint, chilli, mayo, teriyaki sauce

Mushroom \$16 with rocket, avocado, mint, teriyaki sauce, chilli

LARGE PLATE

Pork Fried Rice \$19 (add chilli) (add Kimchi \$1) *pork belly, carrots, shallots, egg, seaweed, soy sauce, sesame oil*

Vegetarian Fried Rice \$18 (add chilli) (add Kimchi \$1) carrots, shallots, cabbage, egg, seaweed, soy sauce, sesame oil

Karaage Plate \$22 karaage, rice, rocket, cabbage, shallots, mayo Karaage Bowl \$20 rice, karaage, teriyaki sauce, mayo Katsu Bowl \$20 Rice, chicken schnitzel, Japanese BBQ sauce, mayo

Korean Beef Bowl \$23 beef brisket, cabbage, bean sprouts, carrots, kimchi, seaweed, rice, spicy sambal sauce

Japanese Katsu Curry \$25 Rice, chicken schnitzel with potato, lentil, carrot, onion curry

Japanese Vegetarian Curry \$23 rice with potato, lentil, carrot, onion curry

Pork Okonomiyaki \$25 pork belly, cabbage, egg pancake with BBQ sauce, shallots, pickled ginger, seaweed on top

Vegetarian Okonomiyaki \$25 tofu, cabbage, egg pancake with BBQ sauce, shallots, pickled ginger, seaweed on top

)essert

Chocolate Souffle Cake with Gelato ice cream $\,\$12$



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