



BACKBONE

FOOD/MENU

BITES.

SML BSKTS/PLATES



EDAMAME

w ginger & citrus salt

Steamed young soyabeans
- perfect appetiser!



6

LOTUS CRISPS

w sriracha mayo

Thinly sliced - fried crispy

MAKE IT 'KIM-CHIEESY' + \$3



9

KOREAN KARAAGE w gochujang mayo

Large 'Popcorn Chicken' Marinated in ginger, mirin, garlic, sake



12

MISO CAULIFLOWER w creamy togarashi sauce

Roasted florets > topped w toasted pine nuts & 7 spices



12

SZECHUAN CALAMARI w umami kewpie mayo

Fried w house S&P seasoning + charred lemon

12

DUMPLINGS.



TAKOYAKI OCTOPUS BALLS w okonomi + mayo

pickled ginger + green onions + nori (6 pcs)

12

CRISPY SKIN DIM SUM w sesame caramel

tofu + shiitake + kim chi + sweet potato noodle (4 pcs)



12

PORK GYOZA

house made w ponzu dipping sauce (4 pcs)

14



BAO. PILLOWY BUNS (2 per serve)



BEEF BRISKET w ssamjang mayo
cucumber kim chi + perilla leaves + bulgogi bbq

15

SOFT SHELL CRAB w apple + currant chutney
roasted baby beets + micro herbs + lemon aioli

15

GRILLED HALLOUMI w teriyaki sauce
shiitake + avocado + mint + cress + sesame leaves

15



BOWLS. HEALTHY & FRESH



SEAFOOD BOWL calamari + soft shell crab
wakame + radish + carrot do chua + leaves
mint + nori + Chojang cocktail sauce

18

↓ VEGAN?
WE DO TOFU OPT.



KOREAN BEEF STIRFRY Brisket Bibimbap
mushrooms + carrots + bean sprouts + daikon
sesame leaves + rice w spicy sambal

18

> ADD \$2
FRIED EGG



JAPANESE CURRY w roti bread
potato + lentil + onion + watercress

17

> ADD \$4 CHICKEN



PLATES. MAIN/SHARE



CHICKEN KATSU SANDO w lotus crisps
panko crumbed chicken schnitzel sandwich
w cabbage + okonomi sauce + kewpie mayo

16

PORK OKO-NOMOI-YAKI w Miyazaki BBQ sauce
8 hr slow cooked pork belly
+ cabbage + spring onions + nori
> Cooked in egg batter

20

↓ VEGAN? WE DO TOFU OPT.



GET A BIT ON THE SIDE

.XTRAS

WAKAME & CHILLI  6

STEAMED RICE 4

KIM CHI & PICKLE 6

ROTI BREAD W DIPS 8

DIETARIES > VEGAN = ↓ GF =  VEGIES = 

PLEASE ENSURE TO INFORM YOUR SERVER IF YOU HAVE ANY ALLERGIES