

PLATES

KARAAGE CORN BALLS (GF, V)	9
Sancho mayo (3PC)	
TRIPLE COOKED POTATOES (GF)	10
Stir fried kimchi & kewpie	
PRAWN KATSU SLIDER	10
Shredded cabbage & ranch dressing (1PC)	
OKONOMIYAKI JAPANESE PANCAKE	14
Cabbage, spring onion, bonito & yuzu aioli (v*)	
PORK & KIMCHI GYOZA	14
Pomegranate & soy vinegar, spring onion (4PC)	
KARAAGE CHICKEN (GF)	15
5 spice, lime, kewpie mayo	

BAO

CRISPY AVO BAO (GF*,V)	16
Cabbage, gochujang, avocado kewpie (2PC)	
DIY PORK BELLY BAO (GF*)	16
Pickled daikon, teriyaki sauce, kewpie (2PC, extra bun \$3)	
DIY BEEF RIB BAO (GF*)	18
Bulgogi, pickles, kewpie (2PC, extra bun \$3)	
EXTRA BAO BUN	3
*GF when lettuce cups replace bun	1

SIDES

STEAMED RICE	4
SPICED EDAMAME (GF,V)	6
WHITE KIMCHI (GF)	6
RED KIMCHI (GF)	8
CHILLI GREEN BEANS, SESAME (GF*,V)	10

BOWLS

AVOCADO SALMON POKE (GF)	16
Rice, mango, coconut, jalapeño & onion (extra avo + \$3)	
SMOKED DUCK BIBIMBAP (GF)	17
Kimchi fried rice, pickles, spring onion, leek, egg yolk	
CHICKEN RAMEN (GF*)	16
Torigara shoyu (soy) base, chicken, mustard leaf, spring onion	
MISO RAMEN (GF*, V)	16
Shiitake, enoki & oyster mushrooms, ramen egg	
SPICY CHICKEN & WHITE SESAME RAMEN (GF*)	18
Pan-fried chicken, leek, snow pea, yuzu kosho	
RAMEN ADD ONS: (GF NOODLES AVAILABLE)	18
Mustard leaf, corn, garlic bomb, butter	1
Kimchi, half ramen egg	2
Chicken, mushrooms	3

SWEET

HOMEMADE DOUGHNUTS	10
Mandarin sugar, yuzu curd	

v = Vegetarian ve = Vegan gf = Gluten Free * = Option Available

* Whilst we will do our best to accommodate any allergies or food sensitivities we are unable to guarantee that trace elements will not be present.

* Please note all credit transactions incur a 1.5% processing fee