



LUNCH MENU 12PM - 5PM

Monday-Friday

STARTERS

SOUP OF THE DAY / 7

Kindly check with your server for soup of the day

GRANOLA FRUIT SALAD / 12

Mixed fruit salad with honey citrus dressing served with honey nut granola & plain yogurt



SALMON ROCKET / 15

Flame torched salmon <u>sashimi</u> wrapped with arugula leaves served with wasabi mirin dressing

MAINS

BIG BREKKIE / 22

Choice of scrambled or sunny side-up eggs with cripsy bacon, chicken sausages, baked beans, sauteed mushooms and thick toast

BEEF HASH / 18

Minced wagyu & angus beef with scrambled eggs, fruit salad and thick toast

BRAISED PORK BELLY SANDWICH / 18

Black berkshire pork slow-cooked for 6 hours on a deep fried mantou, served with sweet potato fries * Limited portions available *



BIG SALAD/ 18

Mesclun greens and japanese ramen tossed in french dressing, served with chicken yakitori

CHICKEN KATSU BURGER / 18

Deep fried Japanese breaded boneless chicken thigh, topped off with wasabi mayo and sunny side-up egg

ADD ONS:

4 strips crispy bacon / 6 Breakfast potatoes / 3 Side Salad / 6

Truffle Mayo Fries / 7

■ GARDEN SALAD / 10

Assorted greens with soyu yuzu dressing with walnuts , almonds & raisins

MISO DUCK SALAD / 12

Flame-torched smoked duck slices and romaine lettuce tossed with miso sesame dressing



MAC & CHEESE /15

With creamy lobster sauce under melted cheddar, mozarella & parmesan

EGGS BENNY / 18

Poached eggs on thick toast with 2 wagyu beef slices mesclun greens, breakfast potatoes and fruit salad



KATSU CURRY RICE / 18

Deep fried Japanese breaded pork cutlet on steamed California short-grain rice served with Japanese Curry

new BANGERS & MASH / 18

Choice of chicken herb sausage or Italian garlic and thyme pork sausage none a bed of mash potatoes onsen egg with homemade japanese curry sauce



MENTAIKO PASTA / 18

Spaghetti tossed in creamy mentaiko, topped with more cod fish roe

BEEF TATAKI RICE / 20

120g of lightly-seared Black Angus beef sashimi & onsen egg on steamed California short-grain rice served with with yakiniku sauce *Limited portions available*

2 chicken sausages / 6
Sauteed Mushrooms or Baked Beans / 3
Scrambled or sunny side-up eggs / 5





DINNER MENU 6PM - 930PM

STARTERS

TODAY'S SOUP / 7

Kindly check with your server for soup of the day

SPICY MISO WINGS / 9

6 pieces of half wings tossed in spicy miso sauce

ASARI CLAMS / 10

Japanese asari clams in our signature sake and bonito infused broth



MAC & CHEESE / 15

ith creamy lobster sauce under melted cheddar, mozzarella & parmesan



BEEF TATAKI / 15

120g of Black Angus beef sashimi, lightly seared served with home made sesame dressing



SOFT SHELL CRAB SALAD / 15

Crispy soft shell crab tossed with yuzu dressing and ebiko





CHIPS / 7
With home-made truffle mayonnaise

CALAMARI / 9
Crispy fried kagoshima whole calamari with home-made tartar sauce

MISO DUCK SALAD / 12
Flame-torched smoked duck slices and romaine lettuce tossed with miso sesame dressing

SALMON ROCKET / 15
Flame torched salmon sashimi wrapped with arugula leaves, served with wasabi mirin dressing

BACON WRAPPED SCALLOP / 15
Pan-seared & baked Hokkaido Scallop wrapped with bacon topped with salmon roe on a bed of mentaiko ramen





DINNER MENU 6PM - 930PM

MAINS

CAJUN CHICKEN / 18

Boneless grilled cajun-spiced chicken thigh with creamy mash and steamed corn



GUINNESS BEEF STEW / 20

Tender beef cubes and seasonal vegetables stewed in a Guinness reduction, served with thick toast

FISH & CHIPS / 20

Tempura battered shark catfish fillets, served with hand-cut fries



THE BURGER / 23

Dirty-big beef and pork patty on a toasted soft bun, sunny side-up egg, served with shoe-string fries * Add pork 2 slices of pork bacon at \$3



SMOKED DUCK SOBA MAKI / 23

Smoked duck breast and pan seared foie gras, served with homemade chasoba maki rolls

KORO KORO STEAK / 32

New Zealand Angus beef cubes tappanyaki style, servied with grilled portobello mushroom mixed greens and shoe-string fries



MENTAIKO PASTA / 18

Spaghetti tossed in creamy mentaiko topped with more cod fish roe

new

SALTED EGG YOLK PASTA / 20

Homemade salted egg yolk sauce with fresh prawns



BRAISED PORK BELLY / 22

Black Berkshire pork slow-cooked for 6 hours, served over warm cha soba * Limited portions available *

SEARED SALMON / 23

Seared norwegian salmon, baked with mozarella & parmesan, served with mashed potato & mesclun salad



RACK OF LAMB / 28

Four pieces of grilled Australian lamb rack, served with baked baby potatoes & Rum BBQ Sauce





BRUNCH MENU 10AM - 420PM

Saturday & Sunday

STARTERS

TOAST / 6

Traditional thick toast served with butter & jam or Nutella

GRANOLA FRUIT SALAD / 12

Mixed fruit salad with honey citrus dressing served with honey nut granola & plain yogurt

CALAMARI / 9

Crispy calamari with homemade tartar sauce



SALMON ROCKET / 15

Flame-torched salmon <u>sashimi</u> wrapped with arugula leaves, served with wasabi mirin dressing

MAINS =

BIG BREKKIE / 22

Choice of scrambled or sunny side-up eggs with cripsy bacon, chicken sausages, baked beans, sauteed mushooms and traditional thick toast

BEEF HASH / 18

Minced Wagyu & Angus beef with scrambled eggs ,fruit salad and traditional thick toast

SPINACH TAMAGO / 18

Japanese sauteed spinach omelette, served on traditional thick toast, mesclun greens, breakfast potatoes and fruit salad

BUTTERMILK PANCAKES / 15

Choice of crispy bacon or chicken sausages and fruit salad

FISH & CHIPS / 20

Tempura battered shark catfish fillets served with hand-cut fries

BIG SALAD/ 18

Mesclun greens and japanese ramen tossed in french dressing, served with chicken yakitori

EGGS BENNY / 18

Poached eggs on traditional thick toast with 2 wagyu beef slices, mesclun greens, breakfast potatoes and fruit salad

new BANGERS & MASH / 18

Choice of chicken herb sausage or Italian garlic and thyme pork sausage on a bed of mash potatotes & onsen egg with homemade japanese curry sauce

FRENCH TOAST / 16

Choice of crispy bacon por chicken sausages and fruit salad

MENTAIKO PASTA / 18

Spaghetti tossed in creamy mentaiko, topped with more cod fish roe

rew FULL OF CRAB BURGER / 20

Deep fried soft shell crab & kani korokke topped with homemade chilli crab sauce with a side of sweet potato fries

ADD ONS:

→ 4 strips crispy bacon / 6 → Breakfast potatoes / 3 Side Salad / 6 2 chicken sausages / 6
Sauteed mushrooms or baked beans / 3
Scrambled or sunny side up eggs / 5