

## TEISHOKU SET LUNCH.

Set meal featuring 5 seasonal side dishes with your choice of main:

Seasonal Side Dishes:

- Miso Soup (GF/DF)
- Kingfish Sashimi, Ponzu (GF/DF)
- Japanese Pickles (VGN/GF/DF)
- Charred Corn, Nama Togarashi (VGN/GF/DF)
- Steamed Rice (VGN/GF/DF)

Main Dish of Your Choice →

<b>Kabayaki Steak Set (GF/DF)</b>	40
<i>Victorian Grass Fed Striploin Steak, Kabayaki, Spring Onions</i>	
<b>Chicken Katsu Set (DF)</b>	38
<i>Nama Panko Crusted Chicken Fillet, Japanese Slaw, Tonkatsu Sauce, Japanese Mayonnaise</i>	
<b>Kingfish Collar Set (GF/DF)</b>	36
<i>Char-grilled Kingfish Collar, Crispy Kale</i>	
<b>Roasted Pumpkin Set (V*/GF)</b>	36
<i>Roasted Kabocha Pumpkin, Miso Cream, Crispy Kale, Furikake</i>	
*Full vegetarian side dishes available	

## SNACK.

<b>Spicy Miso Soup (GF/DF)</b>	6
<b>Japanese Pickles (VGN/GF/DF)</b>	6
<b>Edamame, Shichimi, Sesame Oil (VGN/GF/DF)</b>	9

## JAPANESE CURRY BOWLS.

<b>Eggplant Katsu Curry Bowl (VGN/DF)</b>	26
<i>Nama Panko Crusted Eggplant, Japanese Curry, Slaw &amp; Rice</i>	
<b>Chicken Katsu Curry Bowl (DF)</b>	26
<i>Nama Panko Crusted Chicken Fillet, Japanese Curry, Slaw &amp; Rice</i>	

## DONBURI (RICE BOWLS).

<b>Signature Skewer Bowl (GF/DF)</b>	34
<i>Three Hibachi Grilled Skewers; Wagyu Beef, Aburi Salmon, Classic Chicken Yakitori, served with Onsen Egg, Edamame, Slaw, Pickles, Crispy Kale &amp; Rice</i>	
<b>Chicken Yakitori Bowl (GF/DF)</b>	27
<i>Three Classic Chicken Skewers, served with Onsen Egg, Edamame, Slaw, Pickles, Crispy Kale &amp; Rice</i>	
<b>Veggie Skewer Bowl (V**/GF/DF)</b>	24
<i>Three Veggie Skewers; Miso Vegan-Buttered Corn, Zucchini, King Mushroom, served with Onsen Egg, Edamame, Slaw, Pickles, Crispy Kale &amp; Rice (**Vegan option available)</i>	
<b>Kabayaki Salmon Belly Bowl (GF/DF)</b>	32
<i>Salmon Belly Grilled with Kabayaki Glaze, served with Edamame, Slaw, Pickles &amp; Rice</i>	

## EAZY PEAZY

イ-ジ-ピ-ジ-  
Hibachi - Saké - Wine

## COLD.

<b>Kingfish Sashimi (GF)</b>	25
<i>Hiramasa Kingfish Sashimi, Buttermilk, Fermented Green Chilli Oil, Pickled Cucumber, Radish, Dill</i>	
<b>Soba Noodle Salad (VGN/DF)</b>	18
<i>Soba, Red &amp; Green Cabbage, Carrot, Kale, Radish, Spring Onions, Sesame, Yuzu Dressing</i>	

## FRY.

<b>EzPz Cauliflower "Charcoals" (VGN/DF)</b>	18
<i>Galbi Glaze, Ginger Dust, Chives</i>	
<b>EzPz Chicken Karaage (GF/DF)</b>	24
<i>Green Chilli Sauce, Mayonnaise</i>	

## FEED ME.

Can't decide? Simply pick one of the Feed Me sharing menus.  
Dietary requirement alternatives are available.

Required for groups of 8 people or more.

Items listed in the sample menus below are subject to change according to availability.

### Feed Me "Express".

*The Lunchtime Favourites, 43 pp.*

**KINGFISH SASHIMI**, Buttermilk, Fermented Green Chilli Oil

**CLASSIC CHICKEN YAKITORI**, Spring Onion, Shichimi

**ABURI SALMON SKEWERS**, Tobiko, Shichimi

**EZPZ CAULIFLOWER "CHARCOALS"**, Galbi Glaze, Ginger Dust, Chives

**NAMA PANKO CRUMBED CHICKEN KATSU**, Japanese Curry, Slaw, Steamed Rice

### Feed Me "Eazy".

*The Eazy Peazy Classics, 64 pp.*

**KINGFISH SASHIMI**, Buttermilk, Fermented Green Chilli Oil

**BRAISED PORK DOUGHNUT**, Furikake, Wasabi Mayonnaise

**CLASSIC CHICKEN YAKITORI**, Spring Onion

**CHICKEN TSUKUNE MEATBALLS**, Egg Yolk, Tare

**KING MUSHROOM SKEWERS**, Tare

**EZPZ CAULIFLOWER "CHARCOALS"**, Galbi Glaze, Ginger Dust, Chives

**ROASTED PUMPKIN**, Miso Cream, Furikake, Crispy Kale, Steamed Rice

**MIXED LEAF SALAD**, Goma Dressing

**SORBET OF THE DAY**

### Feed Me "Well".

*The Premium Selections, 89 pp.*

**KINGFISH SASHIMI**, Buttermilk, Fermented Green Chilli Oil

**WAGYU BEEF SKEWERS**, Shichimi

**YELLOWFIN TUNA SKEWERS**, Garlic, Tamari, Ponzu, Sesame

**KING MUSHROOM SKEWERS**, Tare

**EZPZ CAULIFLOWER "CHARCOALS"**, Galbi Glaze, Ginger Dust, Chives

**RIVERINA GRASS FED STRIPLOIN STEAK**, Nori Salt, Wasabi Pickle, Ponzu

**THIN CUT FRIES**, Truffle Mayo

**MIXED LEAF SALAD**, Goma Dressing

**MILK PANNA COTTA**, Shiso Apple, Matcha Crumb

GF - gluten free. DF - dairy free. V - vegetarian. VGN - vegan

Please note: Our kitchen contains foods with dairy, nuts, gluten, sesame and other allergens. Hence, we cannot guarantee an allergy free kitchen due to cross contamination. Please inform if you have any dietary requirements.  
Please note that public holidays incur a 15% surcharge.

GF - gluten free. DF - dairy free. V - vegetarian. VGN - vegan

Please note: Our kitchen contains foods with dairy, nuts, gluten, sesame and other allergens. Hence, we cannot guarantee an allergy free kitchen due to cross contamination. Please inform if you have any dietary requirements.  
Please note that public holidays incur a 15% surcharge.

## - BEVERAGE MENU -

Full Beverage List Available by Request

### House Sake.

(100ml/ 300ml/ 720ml)

Toji Junmai Ginjo	18/52/120
Toji Junmai Daiginjo	23/67/155

### Japanese Beers.

Suntory The Premium Malts Pilsner (Tap)	16
Suntory The Premium Malts Dark (Tap)	17
Asahi "Super Dry" (Bottle)	13
Asahi Craft Premium "Kachou Fugetsu" (Can)	17
Kirin "Ichiban" (Bottle)	14
Mini Kirin "Ichiban" 135ml (Can)	8
Yebisu "Premium" (Can)	15

### Wine by the Glass.

#### Sparkling.

(Glass/Carafe/Bottle)

Baldi Prosecco Superiore DOGC <i>Treviso, Italy</i>	15/45/74
--	----------

#### White Wine.

(Glass/Carafe/Bottle)

Sidewood Sauvignon Blanc <i>Adelaide Hills, SA</i>	14/39/64
Clos Clare Riesling <i>Clare Valley, SA</i>	18/50/81
Kellerei Kaltern Pinot Grigio <i>Trentino Alto-Adige, Italy</i>	16/43/71
Bellvale Chardonnay <i>Gippsland, VIC</i>	15/42/69

#### Rosé / Skin Contact.

(Glass/Carafe/Bottle)

Box Grove Vineyard Mourvèdre Rosé <i>Tahbilk, VIC</i>	15/42/69
Vino Intrepido "A Pound of Flesh" Skin Contact Vermentino <i>Nagambie Lakes, VIC</i>	17/46/75

#### Red Wine.

(Glass/Carafe/Bottle)

Petronio "Elgo Vineyard" Pinot Noir <i>Strathbogie Ranges, VIC</i>	15/42/69
Femme Nue "Nebbnair" Nebbiolo, Pinot Noir <i>Pyrenees &amp; Yarra Valley, VIC</i>	16/43/71
Ricca Terra "Soldiers Land" 90-Year-Old Vine Grenache <i>Riverland, SA</i>	16/43/71
A.T. Richardson "Man Jack" Shiraz <i>Grampians, VIC</i>	14/39/65

### Cocktails.

Nihon-Negroni	29
<i>Tsutsumi Shuzo "Oka Kura Bermutto" Saké Vermouth, Suntory Roku Gin "Sui" &amp; Select Aperitif</i>	
Yuzu Kurabito	22
<i>Toji Junmai Ginjo, Cointreau, Yuzu Vinegar, Lemon Juice &amp; Sugar Syrup</i>	
Azuki	25
<i>Dover Azuki (Red Bean) Liqueur, Lemon Infused Vodka, Pineapple Juice</i>	

Other cocktails available upon request

### Non-alcoholic.

Heaps Normal "Quiet" XPA (Can)	12
Meiri Shurui Non-Alcoholic Umeshu	15
Four Pillars Bandwagon "Rare Dry" Gin	11
Four Pillars Bandwagon "Bloody Shiraz" Gin	11

### Mocktails.

Sakura Blossom	13
<i>Cherry Blossom Syrup, StrangeLove Grapefruit Soda, Lychee, Apple &amp; Lime Juice</i>	
Kabukichō Martini	14
<i>StrangeLove Yuzu Soda, Passionfruit Syrup, Raspberry Cordial, Pineapple &amp; Lemon Juice</i>	
Natsushu	15
<i>Meiri Shurui Non-Alcoholic Umeshu (Plum), StrangeLove Yuzu Soda, Cranberry &amp; Lemon Juice &amp; Monin Cinnamon Syrup</i>	

### Soft Drinks.

Coke / Coke No Sugar / Sprite	6
Lemon Lime Bitters / Soda Lime Bitters	7
StrangeLove Lo-Cal Yuzu / Grapefruit Soda	7.5
Fever-Tree Ginger Beer/ Ginger Ale/ Soda	7

### Tea.

Japanese Genmai Cha / Green Tea / English Breakfast / Earl Grey / Peppermint	5
--	---



- LUNCH MENU -