

## Bowls

\*consist of raw or semi-cooked items

### BULGOGI BEEF \*

Flame-seared Beef with Bulgogi Glaze | Spinach & Berries | Tomato, Basil & Cucumber | Baby Corn, Carrots with Sugar Peas & Sesame | Soft Centered Egg

12



### GOCHUJANG PORK

Gochujang Braised Pork | Spinach & Berries | Tomato, Basil & Cucumber | Baby Corn, Carrots with Sugar Peas & Sesame | Soft Centered Egg

10



### MISO-SAKE SALMON \*

Aburi Salmon with Soy-Cured Yolk | Spinach & Berries | Tomato, Basil & Cucumber | Menma, Coriander, Mint, Lime & Spring Onion | Nori & Sesame

10



### SMOKED DUCK & YUZU KOSHO

Duck Breast with Yuzu Kosho Mayo | Spinach & Berries | Tomato, Basil & Cucumber | Baby Corn, Carrots with Sugar Peas & Sesame | Nori & Sesame

11



### HONEY BUTTER CHICKEN \*

Honey Butter Glazed Chicken Breast | Spinach & Berries | Baby Corn, Carrots with Sugar Peas & Sesame | Menma, Coriander, Mint, Lime & Spring Onion | Soft Centered Egg

10



### TOFU & KALE SALAD

Marinated Tofu | Kale, Red Onions & Yuzu Vinaigrette | Mushrooms with Coriander & Mint | Guacamole | Cashews & Sesame Seeds

9



#### Choice of Base

 Multigrain Rice

 Soba Noodles

 Japanese Pearl Rice

 Vegetarian

ADD ON \$2 FOR FREE FLOW OF HOJICHA (HOT/COLD) TO COMPLETE YOUR BOWLS.

## Sides

|  |   |
|--|---|
| Tomato, Basil & Cucumber Salad                                   | 3 |
| Baby Spinach, Golden Raisins, Cranberries & Scallion Vinaigrette | 3 |
| Roasted Baby Corn, Carrots with Sugar Peas & Sesame Seeds        | 3 |
| Menma, White Fungus, Mint, Lime & Spring Onion                   | 3 |
| Mushrooms with Coriander & Mint                                  | 3 |

## Extras

|                                     |    |
|-------------------------------------|----|
| Bulgogi Beef (40g)                  | 4  |
| Aburi Salmon (40g)                  | 4  |
| Gochujang Braised Pork (40g)        | 4  |
| Honey Butter Chicken Breast (40g)   | 4  |
| Shoyu & Sesame Marinated Tofu (40g) | 4  |
| Guacamole                           | 2  |
| Soft Centered Egg                   | .5 |

## Beverages & Sweets

### Specialty Teas

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#### GENMAICHA

*Hot / Iced*

**Type** Green Tea with Brown Rice  
**Process** Roasted  
**Region** Shizouka, Chubu

**Taste Profile**  
Toasty, Sweet Undertone

4

#### HOJICHA

*Hot / Iced*

**Type** Green Tea  
**Process** Charcoal Roasted  
**Region** Shizouka, Chubu

**Taste Profile**  
Toasty, Clean, Buttery Undertone

4

#### HOJICHA MILK TEA

*Iced*

**Type** Green Tea  
**Process** Charcoal Roasted  
**Region** Shizouka, Chubu

**Taste Profile**  
Clean, Earthy, Creamy Undertone

5

#### MATCHA MILK TEA

*Iced*

**Type** Green Tea  
**Process** Steamed, Dried  
**Region** Shizouka, Chubu

**Taste Profile**  
Sweet, Creamy, Full-Bodied

5

#### BLACK SESAME SOY MILK

*Iced*

**Type** Soy Milk  
**Process** Roasted, Crushed  
**Region** Yao, Osaka

**Taste Profile**  
Sweet, Nutty, Creamy

6

#### YUZU POMEGRANATE FIZZ

*Iced*

**Type** Soda  
**Process** Fermented  
**Region** Korea

**Taste Profile**  
Sweet, Citrus, Stonefruits

5

### Organic Juices - Parker's (AUS)

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ORANGE JUICE 6

PASSIONFRUIT, ORANGE & APPLE 6

*Organic, Cold-Pressed Juices from fruits grown across Australia*

CHECK WITH US ON  
OUR DAILY DESSERTS  
AVAILABLE!