

DONBURI

quinoa rice bowl with broccoli, edamame beans, mushrooms, carrots, chinese cabbage, pickled ginger and gluten-free mayo

TERIYAKI TOFU (GF)(VG) 16
served without mayo

TERIYAKI CHICKEN (GF)(FR) 16

TERIYAKI KING SALMON (GF) 19

CHICKEN KATSU DON (FR) 16
misodare & cabbage salad with sesame dressing on quinoa rice

KARAAGE DON (GF)(FR) 17
garlic teriyaki sauce & cabbage salad with sesame dressing on quinoa rice.

SASHIMI DON (GF) 22
king salmon & market fish sashimi, prawn, avocado, tobiko and seaweed salad on brown/black or quinoa white rice

PROTEIN SALAD

avocado, cherry tomatoes, orange segments and radish on mixed leaf salad with coriander and chilli soy dressing

FRESH TOFU (GF)(VG) 17

SOUS VIDE CHICKEN BREAST (GF)(FR) 18

KARAAGE CHICKEN SALAD (GF)(FR) 19

CURED KING SALMON SALAD (GF) 20

SASHIMI SALAD (GF) 22

UDON / SOBA

noodle soup with broccoli, mushroom, carrot, and chinese cabbage in tsuyu broth

TERIYAKI CHICKEN (FR) 16

INARI (FRIED TOFU) (VG) 16

YAKISOBA

stir fried fresh noodles with broccoli, edamame beans, carrots, mushrooms, chinese cabbage, beansprouts, pickled ginger, fish flakes, gluten free mayo

TERIYAKI TOFU (VG) 16
served without mayo and fish flake

CHICKEN (FR) 16

SMALL PLATE

KARAAGE CHICKEN (GF)(FR) 12
gluten free mayo

SASHIMI PLATTER (GF) 12
3pcs king salmon, 3pcs market fish

SIDE

MISO SOUP (GF)(VG) 3

KIMCHI (GF)(VG) 3

ADD

ONSEN TAMAGO (GF)(FR) 2
65°C slow cooked egg

QUINOA RICE BOWL (GF)(VG) 2



Please note, we cannot guarantee allergen cross-contamination in the kitchen. Please advise our staff regarding any food allergies.

BEVERAGE

FOR THE BETTER GOOD WATER 4.5

ANTIPODES 5.5
still / sparkling

COAQUA COCONUT WATER 4.5

GINGERELLA 4.5

KARMA COLA 4.5

LEMMY 4.5

DAILY ORGANICS KOMBUCHA 5.5
original / seasonal / coffee

MAMAS KOMBUCHA 7.5
love / warrior

ORGANIC TEA 3
green / oolong