

## SMALL BITES *Yummy small starter are great to share*

|             |   |             |      |
|-------------|---|-------------|------|
|             | <b>Tapas Platter (min. 2)</b>   | <b>\$15</b> |      |
|             | Tuna tataki, pork gyoza, spicy gyoza avo, mustard prawn, "KFC" chicken bite, crispy wagyu |             |      |
| <b>V/GF</b> | <b>EDAMAME</b>  | <b>\$5</b>  |      |
|             | Boiled soy beans sprinkled W. pink salt   |             |      |
| <b>V</b>    | <b>POTATO RICE CROQUETTE</b>  | <b>\$9</b>  |      |
|             | Crumbed mashed potato & rice W. mayo & Japanese bbq sauce                                 |             |      |
| <b>GF</b>   | <b>AGEDASI TOFU</b>   | <b>\$10</b> |      |
|             | Deep fried tofu in light soy soup W. bonito flakes / <i>Vegetarian available</i>          |             |      |
| <b>V/GF</b> | <b>EGGPLANT MISO</b>  | <b>\$10</b> | Deep |
|             | fried eggplant tossed W. sweet miso paste   |             |      |
| <b>V/GF</b> | <b>CORN CHEESE</b>  | <b>\$10</b> |      |
|             | Sweet corn and melted cheese on hot plate   |             |      |
|             | <b>PORK GYOZA</b>   | <b>\$12</b> |      |
|             | "Homemade" pan fried pork Japanese dumpling W. soy vinaigrette                            |             |      |
| <b>V</b>    | <b>POP-VEG GYOZA</b>  | <b>\$10</b> |      |
|             | Deep fried vegetable gyoza in light soy soup  |             |      |
|             | <b>TACOYAKI</b>   | <b>\$10</b> |      |
|             | Octopus balls & green salad W. Japanese mayo, bbq sauce & bonito flake                    |             |      |
|             | <b>CRISPY SQUID MISO</b>  | <b>\$12</b> |      |
|             | Stir fried squid & baby spinach W. chilli miso paste                                      |             |      |
|             | <b>SEARED SCALLOP</b>   | <b>\$12</b> |      |
|             | Seared scallops W. Japanese citrus ponzu sauce & spices                                   |             |      |
| <b>GF</b>   | <b>MUSTARD PRAWNS</b>   | <b>\$12</b> |      |
|             | Deep fried prawns in Japanese mayo & mustard sauce * <i>GF on request</i>                 |             |      |
|             | <b>CRISPY WAGYE BEEF</b>  | <b>\$12</b> |      |
|             | Crumbed wagyu beef ball W. OK tartar & Japanese bbq sauce                                 |             |      |
| <b>GF</b>   | <b>TUNA TATAKI</b>  | <b>\$18</b> |      |
|             | Lightly seared tuna W. ponzu dressing & shredded daikon                                   |             |      |
| <b>GF</b>   | <b>WAGYU BEEF TATAKI</b>  | <b>\$19</b> |      |
|             | Seared wagyu beef W. pickled onion, garlic chips, chilli & ponzu                          |             |      |

## A BIT MORE

### Korean Fried Chickens

\$22~24

*Deliciously marinated, moist on the inside and crunchy on the outside pieces of chicken W. daikon pickle & slaw*

★ Choice of original, sweet spicy(\$24), honey soy(\$24) flavor

#### Pork Eye Fillet Katsu

\$18

Crumbed pork eye fillet W. Japanese bbq sauce & mini salad

#### Original Cheese Roll Katsu

\$20

Crumbed pork roll melting cheese inside W. katsu sauce, Japanese mayo & mini salad

#### Prawn Katsu

\$20

Crumbed prawns W. OK tartare sauce & mini salad

#### Salmon Steak

\$24

Grilled salmo W. teriyaki & rice / *GF on request*

#### Wagyu Steak

\$32

Grilled wagyu beef W. teriyaki sauce, vegetables & rice / *GF on request*

#### PORK BELLY WRAP (BOSSAM)

\$34

Korean boiled pork belly thinly sliced W. spicy daikon salad & lettuce for 2people

#### Kimchijeon

\$18

Crispy Korean pancake W. Kimchi\_spicy cabbage

#### Seafood Pajeon

\$20

Crispy Korean pancake W. prawns, squids, clams & vegetable

## SIZZLING HOT PLATE & POT

### V/GF BIBIMBAP

\$17

*Traditional Korean rice dish with a variety of vegetables, fried egg & optional meat with spicy or soy sauce in a sizzling hot pot*

★ Choice of Beef Bulgogi, Teri Chicken, Spicy pork or tofu(V)

#### BEEF BULGOGI

\$18

Stir fried sliced beef marinated in Korean Bulgogi sauce(sweet soy) & vegetables

|             |   |             |
|-------------|---|-------------|
|             | <b>CHICKEN TERIYAKI</b>   | <b>\$18</b> |
|             | Stir-fried chicken & vegetables in teriyaki sauce / <i>GF on request</i>              |             |
|             | <b>'FIRE' CHICKEN &amp; CHEESE</b>  | <b>\$20</b> |
|             | Stir fried chicken & vegetables in Korean spicy sauce melting grated cheese           |             |
|             | <b>SPICY PORK</b>   | <b>\$18</b> |
|             | Stir-fried sliced pork & vegetables in Korean spicy sauce                             |             |
| <b>V</b>    | <b>TERIYAKI or SPICY TOFU</b>   | <b>\$18</b> |
|             | Stir-fried tofu & vegetables in teriyaki or Korean spicy sauce / <i>GF on request</i> |             |
| <b>V/GF</b> | <b>MUSHROOM &amp; GREEN</b>   | <b>\$18</b> |
|             | Stir-fried assorted mushrooms & vegetables with butter and garlic                     |             |
|             | <b>SPICY SEAFOOD</b>  | <b>\$20</b> |
|             | Stir fried assorted seafood (prawns, clams, squid & baby octopus) & vegetables        |             |
|             | <b>BULGOGI &amp; MUSHROOM SOUP</b>  | <b>\$20</b> |
|             | Boiled marinated beef & mushroom soup W. rice   |             |
|             | <b>SPICY SEAFOOD &amp; SOFT TOFU SOUP</b>   | <b>\$20</b> |
|             | Prawns, squid, clams & soft tofu in spicy sauce W. rice                               |             |

## **NOODLE + CURRY**

|  |   |             |
|--|---|-------------|
|  | <b>YAKI/STIR-FRIED UDON</b>   | <b>\$16</b> |
|  | Stir fried udon & teriyaki sauce W. bonito flake (Choice of chicken, beef or tofu/vegan option) |             |
|  | <b>GYOZA UDON SOUP</b>  | <b>\$16</b> |
|  | Pan fried pork gyoza (available Vegetarian) & udon soup   |             |
|  | <b>JAPANESE CURRY</b>   | <b>\$18</b> |
|  | ★ Choice of chicken, beef or tofu on rice or udon noodle  |             |

### **ON THE SIDE**

|  |   |            |
|--|---|------------|
|  | <b>Steamed rice</b>                               | <b>\$3</b> |
|  | <b>Kimchi rice</b> / Rice lightly mixed W. kimchi | <b>\$5</b> |
|  | <b>Miso soup</b> / Dashi broth, tofu & seaweed    | <b>\$3</b> |
|  | <b>Kimchi</b>                                     | <b>\$3</b> |

## **HEALTHY SALAD** / *GF dressing on request*

|          |   |             |
|----------|---|-------------|
| <b>V</b> | <b>GARDEN SALAD</b><br>Lettuce, carrot, tomato, cabbage, seaweed W. oriental dressing   | <b>\$8</b>  |
| <b>V</b> | <b>SEAWEED SALAD</b><br>Seaweed on garden salad W. oriental dressing                    | <b>\$12</b> |
| <b>V</b> | <b>TOFU SALAD</b><br>Tofu, spinach & salad W. sesame dressing                           | <b>\$12</b> |
|          | <b>CRISPY CHICKEN SALAD</b><br>Crispy Korean fried chicken & salad W. oriental dressing | <b>\$15</b> |

## **DESSERT**

|   |            |
|---|------------|
| <b>Ice Cream</b><br>Green tea or Black sesame (2 scoops)                                      | <b>\$5</b> |
| <b>Choco Roll with Ice cream</b><br>Deep fried spring rolls choco inside W. vanilla ice cream | <b>\$9</b> |
| <b>Fried Ice Cream</b><br>Crumbed vanilla ice cream W. cinnamon sugar                         | <b>\$9</b> |
| <b>Cinnamon Pancake</b><br>Greentea pancake W. cinnamon syrup, nuts & black sesame ice cream  | <b>\$9</b> |

# WINES

| <u>SPARKLING WINES</u>                       |            | <u>RED WINE</u>                                      | Glass      | Bottle    |
|--|------------|--|------------|-----------|
| <b>Azahara, 200ml</b>                        |            | <b>Totara Pinot Noir</b>                             | <b>9.5</b> | <b>42</b> |
| <i>Murray Darling VIC</i>                    |            | <i>Marlborough, NZ</i>                               |            |           |
| <b>Bandini Prosecco</b>                      | <b>9</b>   | <b>Red Claw Pinot Noir</b>                           |            | <b>55</b> |
| <i>Veneto, Italy</i>                         |            | <i>Mornington Peninsula, VIC</i>                     |            |           |
| <b>Thorn-Clarke Sparkling</b>                | <b>9</b>   | <b>Campbells Shiraz / Durif</b>                      | <b>8.5</b> | <b>38</b> |
| <i>Barossa Valley, SA</i>                    |            | <i>Rutherglen, VIC</i>                               |            |           |
| <u>ROSE &amp; WHITE WINES</u>                |            | <b>Mojo Shiraz</b>                                   |            | <b>42</b> |
| <b>Dal Zotto Rose</b>                        | <b>9</b>   | <i>McLaren Vale, SA</i>                              |            |           |
| <i>King Valley, VIC</i>                      |            | <b>Aaron Aardvark Shiraz</b>                         | <b>10</b>  | <b>45</b> |
| <b>All Saints Moscato</b>                    | <b>8.5</b> | <i>Bendigo, VIC</i>                                  |            |           |
| <i>Rutherglen, VIC</i>                       |            | <b>Two Hands Shiraz</b>                              |            | <b>55</b> |
| <b>Rockbare Riesling</b>                     | <b>9.5</b> | <i>McLaren Vale, SA</i>                              |            |           |
| <i>Clare Valley, SA</i>                      |            | <b>Willow Bridge 'Dragon Fly' Cabernet Sauvignon</b> | <b>9.5</b> | <b>42</b> |
| <b>Tai Nui Sauvignon Blanc</b>               | <b>8.5</b> | <i>Geographe, WA</i>                                 |            |           |
| <i>Marlborough, NZ</i>                       |            | <b>Credaro Cabernet Sauvignon</b>                    |            | <b>48</b> |
| <b>Shaw + Smith Sauvignon Blanc</b>          |            | <i>Margaret River, WA</i>                            |            |           |
| <i>Adelaide Hills, SA</i>                    |            | <b>Aquilani Sangiovese</b>                           |            | <b>44</b> |
| <b>La La Land Pinot Gris</b>                 | <b>8.5</b> | <i>Tuscany, Italy</i>                                |            |           |
| <i>Murray Darling, VIC</i>                   |            |  |            |           |
| <b>Mojo Pinot Grigio</b>                     |            |  |            |           |
| <i>Adelaide Hills, SA</i>                    |            |  |            |           |
| <b>Fat Bastard Chardonnay</b>                | <b>8.5</b> |  |            |           |
| <i>California, 2USA</i>                      |            |  |            |           |
| <b>Willow Bridge 'Dragon Fly' Chardonnay</b> |            |  |            |           |
| <i>Geographe, WA</i>                         |            |  |            |           |

## JAPANESE CIDER & PLUM WINE

|                          |            |
|--------------------------|------------|
| <b>Kirin Apple Cider</b> | <b>8.5</b> |
| <b>Choya Plum 70ml</b>   | <b>10</b>  |

## KOREAN SOOL

**Soju 360ml 16**

*Native Korean spirit*

**Fruit Flavour Soju 360ml 18**

*peach, grapefruit or raspberry*

## JAPANESE SAKE

**House Sake 250ml 16**

*Yamahai Jikomi (Warm or Cold)*

**Kizakura Nigori Cloud Sake 300ml 19**

*Mild sweet & sour taste with low alcohol(9.5)*

**Sake One Junmai 360ml 20**

*AU's first Sake Brewery from Blue Mountains*

**Ranman Tokusen Ginjo Premium 300m 27**

*Semi dry, a good balance of bitterness & acidity*

## BEERS

**Klaud, Korea 7**

**Cass, Korea 7**

**Hite, Korea 7**

**Asahi, Japan 7**

**Sapporo, Japan 7**

**Krin Ichiban, Japan 7**

**Pure Blond, Crown Lager 7**

**Corona 8**

**Little Creature Pale Ale 10**

## SOFT DRINS

**Coke, Diet Coke, Coke Zero 3**

**Sprite 3**

**Fanta 3**

**Solo 3**

**Lemonade 3**

**Ginger Beer 4.5**

**Lemon Lime Bitters 4.5**

**Calpico Soda, Original 4**

**Coco palm, coco jelly W. grape juice 4**

**Sac Sac, orange punch 4**

**Sparkling Water/ San Pellegrino 500m 5**

**Sparkling Water/ San Pellegrino 750m 8**

## TEA

**Green Tea 4**

**Genmai Tea 4**

*roasted rice W. green tea*

**Korean Corn Tea 4**

**Lemon Grass Ginger tea 4**