Lunch Menu

★ Ramen

Sapporo Miso Butter Corn \$\infty\$ 18.95



-Diced BBQ Pork, Green Onion, Bamboo Shoots, Sautéed Vegetable, Ajitama, Crispy Garlic, Grated Ginger, Nanami Spice & Seaweed

Tokyo Tonkotsu Shoyu "lekei" 18.5

-BBQ Pork (3pc), Spinach, Whole Ajitama & Toasted Seaweed

Ume Shio 17.50

-BBQ Pork (2pc), Japanese Plum and Basil, Kaiware Daikon, Bonito Flakes, Ajitama & Toasted Seaweed

Duck Duck Tsukemen 23.50

-1.5 Portion of Noodle, Sliced Smoked Duck Breast, Pulled Duck leg Confit, Green Onion, Arugula, Bamboo Shoots, Ajitama, Homemade Umami Paste & Toasted Seaweed

Hakata Tonkotsu "Red & Black" 18.25

-BBQ Pork (2pc), Grilled Pork Belly, Kikurage, Chives, Sesame Seeds, Ajitama & Toasted Seaweed

Classic Shoyu "Tampopo" 16.75

-BBQ Pork (2pc), bamboo Shoots, Green Onion, Naruto & Toasted Seaweed

Spicy Tomato Tonkotsu Tsukemen 18.95

-1.5 Portion of Noodle, BBQ Pork (3pc), Green Onion, Arugula, Bamboo Shoots, Ajitama & Toasted Seaweed

<Toppings & Side>

Extra Noodle 3.5 Extra BBQ Pork (2pc) 3.25 Crispy Pork Belly (2pc) 6.25

Garlic Sautéed Vegetables (Bean Sprouts & Cabbage with House-made Flavour Oil) 3.5

Steamed Rice 2.0

Ajitama (Marinated 1/2 Soft-Boiled Egg) 1.25

Green Onion / Seaweed / Bamboo Shoots / House-made Chili Oil /Organic Corn 1.0

Butter / Toasted Seaweed 0.75

Duck "Nanban" Soup 28

-Your Choice of Udon or Ricotta Gnocchi

Topped with Duck Leg Confit, Yuzu Kosho(Hot), Mixed Mushrooms, Baby Bok Choy & Truffle Oil

Tagliatelle with Italian Sausage Rose Sauce 23.75

-Double Smoked Bacon, Mushroom, Parmesan Cheese & Cream Tomato Sauce

Bucatini with Wagyu Meat Sauce 25.50

-Parmesan Cheese & Truffle Oil

Gyozagna 29

-8pc Pork Gyoza Dumplings with Wagyu Meat Sauce, Cream Sauce & Mozzarella

Pesto Ricotta Gnocchi 25.5

-Topped with 5pc Prawns and Pesto Cream Sauce

Chicken Karaage 9.75

-Pesto Mayo, Nanami Spice & Italian Herbs

Kale Noodle Salad (Vegetarian) 12.50

-Mixed Green, Grape Tomatoes & Yuzu Wasabi Vinaigrette

Momo (Nepalese Dumplings) 15

-Your Choice of Chicken or Vegetable

6 pieces House Made Momo with Tomato-Sesame Chutney & Spicy Herb Sauce

Sushi Tacos 3 ways 15.5

-Ahi Tuna Poke, Dynamite Tempura Prawn & Spicy Lobster

Spicy Tuna Tartare (Gluten Free) 19.5

-Albacore Tuna, Avocado, Green Onion, Sesame Oil, Hot Chili Sauce, Tamari Soy Sauce & Tortilla Chips

Ahi Tuna Carpaccio (Gluten Free) 18.5

-Spicy Yuzu Kosho Oil, Topped with Arugula Salad, Yuzu Vinaigrette & Parmesan Cheese

Spicy Mussels Hot Pot with Frites 22.75



-Clams, Italian Sausages, Spicy Tomato Dashi Broth

Dessert Tasting 13.5

-Japanese Black Sesame Tiramisu with Azuki Bean Paste, Yuzu Gelee & Chocolate Chiffon Cake

Sakura Parfait 15.5

-Sakura Daifuku-Mochi, Sakura Jelly, Soy Panna Cotta, Chiffon Cake, Sakura Ice Cream,

Disaronno Whipped Cream & Sakura Macaroon

Houjicha Crème Brûlée with Seasonal Fruit 9.5

Nutella Basque Cheesecake 12.5



-Homemade Strawberry Pocky