

BREAKFAST (TILL 11AM)

おにぎり朝食セット | ONGIRI BREAKFAST SETTO \$22

Choice of 2 onigiri, miso soup, mixed salad & mitarashi dango

- Cooked tuna with mayo, edamame (gf opt)
- Miso pork belly
- Takana, ume boshi (v, vg opt)
- Aburi salmon (gf opt) + \$1
- Teriyaki Mayura wagyu + \$2

鮭朝食セット | SALMON BREAKFAST SETTO (QF OPT) \$29

Shiozake salmon, onsen egg, rice, miso soup & house-made pickle

XOチリスクランブルエッグ | XO CHILI SCRAMLED EGGS \$25

house made xo chili oil, shokupan fluffy bread

和風カレーベネディクト | JAPANESE CURRY BENEDICT \$27

House made sliced roasted chashu pork belly, onsen eggs, mixed salad, Japanese curry hollandaise & house made chili oil

朝食サンド | BREAKFAST SANDO \$26

Toasted shokupan, Borocass bacon, tomato egg, cheese, hash brown, tonkatsu sauce, kewpie mayo

黒にんにく味噌サワードウースト | BLACK GARLIC MISO SOURDOUGH (V) \$20

Toasted sourdough, turkifak, cherry tomatoes, onsen egg, chives

追加トッピング | ADD ON

HALF AVOCADO/ BACON	\$6
STEAMED RICE WITH FURIKAKE/ MISO SOUP	\$5
DANGO WITH MITANASHI	\$6
HOUSE MADE CHILI OIL	\$2
SIDE SALAD	\$6
HASH BROWN	\$4



ALL DAY MENU

サンド | SANDO (served with fries)
with Japanese milk bread

KARAAGE CHICKEN \$24
Garlic & ginger marinated chicken, house made Japanese style hot sauce, shredded cabbage

TAMAGO \$20
Creamy egg salad, soft boiled egg & nori

TOKYO SMASH WAGYU BEEF PATTY \$26
Mayura wagyu beef patty, caramelised onion, American cheese, Japanese mustard, tonkatsu sauce & toasted shokupan

PORK KATSU \$24
Pork Porterhouse, tonkatsu sauce, kewpie mayo, shredded cabbage & Shokupan

EBI Prawn KATSU \$26
Panko crumbed prawn patty, house made pickled onion & Japanese tartar sauce

KAKIAGE SANDO (v) \$20
Mixed vege tempuro fritter, shredded cabbage, tentssuyu glaze

おにぎり | ONIGIRI (RICE BALL) - 1 FOR \$7.90, 2 FOR \$15.00

- Cooked tuna with mayo, edamame (gf opt)
- Miso pork belly
- Takana, ume boshi (v, vg opt)
- Aburi salmon (gf opt) + \$1
- Teriyaki Mayura wagyu + \$2

お子さまメニュー | CHILDREN'S MENU

(designed for under 12 years old)

MINI ONIGIRI (vg. gf) \$6.9
seq salt, nori (2)

BENTO BOX (qf) \$20
sea salt onigiri, grilled salmon, lotus chips & orange juice

KARAGE CHICKEN (qf opt) \$17
served with fries

LUNCH (FROM 10AM)

YUNA ラーメン | YUNA RAMEN \$25

12-hour pork tonkotsu broth blended with chicken broth served with chashu pork belly, nori, ajitsuke tamago

YUNA 辛口ラーメン | YUNA SPICY RAMEN \$26

12-hour pork tonkotsu soup with house-made chili oil served with chashu pork belly, nori, ajitsuke tamago

カレーうどん | CURRY UDON \$28

House made slow cook curry udon, served with pork katsu

麻婆豆腐うどん | MAPO TOFU UDON \$26

Thick chewy udon topped with a sour house-made mapa tofu puree with minced pork, sancho peppers, finished with spring onion & sesame

定食 | TEISHOKU (A JAPANESE TRADITIONAL SET MEAL SERVED WITH RICE, MISO SOUP & SIDES)

TERIYAKI WAGYU BEEF TEISHOKU (GF OPT) \$32

Wagyu takata aged tataki wagyu beef, caramelized onion
add onsen egg + \$ 3

BRAISED BEEF SHORT RIB TEISHOKU \$30

With koji beef jus, braised carrot

PORK KATSU TOMATO BAKE TEISHOKU \$30

Crispy pork katsu oven-baked in house tomato sauce with melted cheese

MISO EGGPLANT SETTO (VG) \$26

Tempura miso eggplant with sweet and salty glaze

だし茶漬 | OCHAZUKE SETTO SHIOZAKE SALMON (GF OPT) \$31

Grilled salmon filet, house - made pickles, Yuna gamanchon dashi broth served in a teapot to pour over rice
add onsen egg + \$ 3

SWEET

MATCHA BRULEE SHOKUPAN (V) \$22

thick cut signature shokupan dusted with a rich matcha cream & a scoop of matcha ice cream

THICK CUT SIGNATURE SHOKUPAN (V) \$11

with honey & butter

BLACK SESAME FRENCH TOAST \$22

Thick-cut shokupan french toast dusted with black sesame cream, served with banana puree

Brulee Matcha Mochi (V, g) \$15

Warm matcha mochi, served with seasonal fruit



SMALL

POPCORN CHICKEN KARAGE (GF OPT) \$17

Agedashi Tofu (V) (Vg opt) \$15

deep-fried silken tofu, dashi broth, bonito flakes, rice bubble

DIRTY FRIES (V) \$14

tonkotsu sauce, kiewpie mayo, nori & bonito flakes

FRIES WITH SALTED NORI, SPICED MAYO (V) \$11

LOTUS CHIPS WITH SALTED NORI, SPICED MAYO (V) \$11

SMASHED CUCUMBER \$9