

ALL DAY MENU

SANDO (TILL SOLD OUT)

KARAAGE CHICKEN green apple & ginger marinated chicken, Japanese hot sauce, shredded cabbage & Shokupan	\$22
TAMAGO EGG Japanese egg salad, soft-boiled egg & Shokupan	\$19
TOKYO SMASH WAGYU BEEF PATTY Mayura Station Wagyu beef patty, caramelised onion, American cheese, Japanese mustard, tonkatsu sauce & toasted Shokupan	\$23
PORK KATSU deep-fried pork cutlet, tonkatsu sauce, kewpie mayo, shredded cabbage & Shokupan	\$20
FISH KATSU deep-fried panko crumbed fish fillet, American cheese, dill sour cream sauce, tobiko & Shokupan	\$25

ONIGIRI (RICE BALL) - 1 for \$6.90, 2 for \$12.00

COOKED TUNA (gf)
KIMCHI EGG (gf)
MISO PORK BELLY
KIMCHI EGG (gf)
SOY MUSHROOM (vg, gf)
ABURI SALMON (gf) + \$1
GRILLED UNAGI + \$2

SMALL

POPCORN CHICKEN KARAAGE (gf)	\$15
CHARRED GREENS (v) brussel sprouts, broccolini & shaved parmesan	\$16
AGEDASHI TOFU (vg option available) deep fried silken tofu, dashi broth, bonito flakes	\$15
DIRTY FRIES tonkatsu sauce, kewpie mayo, nori & bonito flakes	\$15
FRIES WITH SALTED NORI, SPICED GARLIC MAYO add truffle mayo + \$2	\$9
LOTUS CHIPS WITH SALTED NORI, SPICED GARLIC MAYO add truffle mayo + \$2	\$10

BREAKFAST (TILL 11AM)

ONIGIRI BREAKFAST SET A choice of one onigiri (cooked tuna, aburi salmon, kimchi egg, miso pork & mushroom), miso soup, tamago, mixed salad with sesame dressing & dango	\$18
JAPANESE BREAKFAST SET (gf) Shiozake salmon, onsen egg, rice, miso soup & house-made pickle	\$29
THICK CUT SIGNATURE SHOKUPAN with honey & butter	\$10
EGGS & TOASTED SHOKUPAN (OR SOURDOUGH) your choice of: an onsen egg or a fried egg add bacon + \$5 scramble egg + \$3	\$15
CHILLI SCRAMBLE scrambled eggs with house-made hot honey & XO chilli nori served with toasted Shokupan bread	\$23
SMASHED AVO (v) with wasabi, feta & furikake on toasted Shokupan bread add onsen egg + \$4	\$22
OKONOMIYAKI WAFFLE savoury waffle filled with shredded cabbage, spring onion, bacon, dashi powder, garnished with okonomi sauce, kewpie mayo, kizami nori & bonito flakes add fried egg +\$4	\$20
SWEET	
FRENCH TOAST CROISSANT (v) pressed french toast croissant, fresh strawberries, whipped black sesame crema, drizzle with condensed milk	\$20
BRÛLÉE LAVA TOAST (v) thick-cut signature Shokupan with cream cheese spread & burnt sugar on top	\$16
MATCHA SHOKUPAN (v) thick cut signature Shokupan doused in a rich matcha cream, fresh strawberries with a scoop of matcha ice cream & dango	\$19

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LUNCH (FROM 10AM)

SMASH GYOZA open dumplings with an umami pork mince on a crispy dumpling skin, house-made hot honey & XO chilli oil	\$23
YUNA RAMEN (till sold out) 12-hour pork tonkotsu broth blended with chicken broth, served with chashu pork belly, nori, & tamago	\$23
YUNA SPICY RAMEN (till sold out) 12-hour pork tonkotsu soup with house-made chilli oil, served with pork mince, nori, tamago & shredded chilli	\$23
YUNA SPICY DRY RAMEN (till sold out) dry ramen noodles with chashu pork belly & tamago	\$23
WAGYU BEEF SOMEN NOODLE slow-cooked Mayura station gold label wagyu beef, boiled somen noodles, daikon, served with a dashi & beef broth	\$28
WHITE WAFU UDON (v) wafu udon, confit garlic, yuzu pangrattato, crispy bacon, parmesan cheese in a cream sauce, topped with onsen egg, kizami nori & shiso	\$25
MISO EGGPLANT grilled miso eggplant with a smokey eggplant puree, sweet and salty sauce & micro herbs	\$22
OCHAZUKE SET SHIOZAKE SALMON (gf) grilled salmon fillet, bonito flakes, house-made pickles, Yuna genmaicha served in a teapot to pour over rice	\$29
UNAGI grilled eel, eel sauce, chilli string, nori, house-made pickles, shredded tamago & dashi served in a teapot to pour over rice	\$35
TEISHOKU RICE BOWL served with pickled burdock, ginger, lotus root & miso soup with your choice of: TERIYAKI BEEF Mayura Station gold table Wagyu beef & caramelised onion	\$28
PORK KATSU fried pork katsu cutlet, Japanese curry, potato & carrot add scrambled egg + \$4	\$26
MISO FRIED EGGPLANT (vg)	\$25

SIDES

onsen egg or fried egg	\$4
scramble egg	\$6
soy mushroom	\$4
half avo/ bacon	\$5
steamed rice with furikake	\$4
miso soup	\$5



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