

BREAKFAST (TILL 11AM)

ONIGIRI BREAKFAST SET \$19

A choice of one onigiri (cooked tuna, aburi salmon, miso pork & takana), miso soup, tamagoyaki, mixed salad with sesame dressing & dango

JAPANESE BREAKFAST SET (gf) \$29

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

CHASHU & EGGS BENEDICT \$25

sliced roasted chashu pork belly, onsen eggs, mixed salad, wasabi hollandaise & housemade chilli oil

THICK CUT SIGNATURE SHOKUPAN \$10

with honey & butter

EGGS & TOASTED SHOKUPAN (OR SOURDOUGH) \$16

your choice of: an onsen egg or a fried egg

add bacon + \$5

scramble egg + \$3

BREAKFAST SANDO \$20

scrambled egg & bacon in toasted shokupan with tomato relish

CHILLI SCRAMBLE \$22

scrambled eggs with house-made hot honey & XO chilli nori served with toasted Shokupan bread

SMASHED AVO (v) \$23

with wasabi, Persian feta & furikake on toasted Shokupan bread with onsen egg

OKONOMIYAKI WAFFLE \$21

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

SIDES

Onsen egg or fried egg \$4

Scramble egg \$6

Half avocado \$5

Bacon \$4

Steamed rice with furikake \$4

Miso soup \$6

Dango with mitarashi \$6

Chilli oil \$2

ALL DAY MENU

SANDO (TILL SOLD OUT)

KARAAGE CHICKEN \$22

green apple & ginger marinated chicken, Japanese hot sauce, shredded cabbage & Shokupan

TAMAGO EGG \$20

Japanese egg salad, soft-boiled egg & Shokupan

TOKYO SMASH WAGYU BEEF PATTY \$24

Mayura Station Wagyu beef patty, caramelised onion, American cheese, Japanese mustard, tonkatsu sauce & toasted Shokupan

PORK KATSU \$22

deep-fried pork cutlet, tonkatsu sauce, kewpie mayo, shredded cabbage & Shokupan

FISH KATSU \$25

deep-fried panko crumbed fish fillet, American cheese, dill sour cream sauce, tobiko & Shokupan

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

COOKED TUNA (gf)

MISO PORK BELLY

KIMCHI EGG (gf)

TAKANA, PICKLED MUSTARD LEAF, TOGARASHI (vg, gf)

ABURI SALMON (gf), GRILLED UNAGI + \$1

SWEET

FRENCH TOAST CROISSANT (v) \$20

pressed french toast croissant, fresh strawberries, whipped black sesame crema, drizzle with condensed milk

BRÛLÉE LAVA TOAST (v) \$16

thick-cut signature Shokupan with cream cheese spread & burnt sugar on top

MATCHA SHOKUPAN (v) \$19

thick cut signature Shokupan doused in a rich matcha cream, fresh strawberries with a scoop of matcha ice cream & dango



LUNCH (FROM 10AM)

YUNA RAMEN (till sold out) \$24
12-hour pork tonkotsu broth blended with chicken broth, served with chashu pork belly, nori, & tamago

YUNA SPICY RAMEN (till sold out) \$24
12-hour pork tonkotsu soup with house-made chilli oil, served with sweet soy pork mince, nori, tamago & shredded chilli

YUNA SPICY DRY RAMEN \$24
dry ramen noodles with sweet soy pork mince & onsen egg

WHITE WAFU UDON (v) \$25
wafu udon, confit garlic, yuzu pangrattato, crispy bacon, parmesan cheese in a cream sauce, topped with onsen egg, kizami nori & shiso

MISO EGGPLANT \$23
grilled miso eggplant with a smokey eggplant puree, sweet and salty sauce & micro herbs

OCHAZUKE SETS

RAFUTE \$26
grilled marinated chasu pork belly, kizami nori, spring onion with a dashi & genmaicha broth, house made pickles

SHIOZAKE SALMON (gf) \$29
grilled salmon fillet, bonito flakes, house-made pickles, Yuna genmaicha broth served in a teapot to pour over rice

UNAGI \$32
grilled eel, eel sauce, chilli string, nori, house-made pickles, tamagoyaki & dashi broth served in a teapot to pour over rice

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TEISHOKU RICE BOWL

served with pickled cucumber, ginger, lotus root & miso soup with your choice of.

TERIYAKI BEEF (gf) \$29
Mayura Station gold table Wagyu beef & caramelised onion

PORK KATSU CURRY \$27
fried pork katsu cutlet, Japanese curry, potato & carrot

MISO FRIED EGGPLANT (vg) \$25

SMALL

POPCORN CHICKEN KARAAGE (gf) \$17

CHARRED GREENS (v) \$16
brussel sprouts, broccolini & shaved parmesan

AGEDASHI TOFU (vg option available) \$15
deep fried silken tofu, dashi broth, bonito flakes

DIRTY FRIES \$14
tonkatsu sauce, kewpie mayo, nori & bonito flakes

FRIES WITH SALTED NORI, SPICED GARLIC MAYO \$9
add truffle mayo + \$2

LOTUS CHIPS WITH SALTED NORI, SPICED GARLIC MAYO \$10
add truffle mayo + \$2

CHILDREN'S MENU

Mini onigiri (vegan, gf) \$6.9
sea salt, roasted sesame(2)

Bento box \$19
sea salt Onigiri, grilled salmon, lotus chips & orange juice

Karaage chicken (gf) with fries \$16

