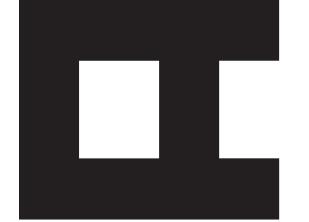
BREAKFAST (TILL 11AM)		ALL DAY MENU
ONIGIRI BREAKFAST SET A choice of one onigiri (cooked tuna, aburi salmon, miso pork & takana), miso soup, tamagoyaki, mixed salad with sesame dressing & dango	\$19	SANDO (TILL SOLD OUT) KARAAGE CHICKEN green apple & ginger marinated chicken, Japanese hot sauce, shredded cabbage & Shokupan
JAPANESE BREAKFAST SET (gf) shiozake salmon, onsen egg, rice, miso soup & house-made pickle	\$29	TAMAGO EGG Japanese egg salad, soft-boiled egg & Shokupan
CHASHU & EGGS BENEDICT sliced roasted chashu pork belly, onsen eggs, mixed salad, wasabi hollandaise & housemade chilli oil	\$25	TOKYO SMASH WAGYU BEEF PATTY Mayura Station Wagyu beef patty, caramelised onion, American cheese, Japanese mustard, tonkatsu sauce & toasted Shokupan
THICK CUT SIGNATURE SHOKUPAN with honey & butter	\$10	PORK KATSU deep-fried pork cutlet, tonkatsu sauce, kewpie mayo,
EGGS & TOASTED SHOKUPAN (OR SOURDOUGH) your choice of: an onsen egg or a fried egg add bacon + \$5 scramble egg + \$3	\$16	shredded cabbage & Shokupan FISH KATSU deep-fried panko crumbed fish fillet, American cheese, dill sour cream sauce, tobiko & Shokupan
BREAKFAST SANDO scrambled egg & bacon in toasted shokupan with tomato relish	\$20	
CHILLI SCRAMBLE scrambled eggs with house-made hot honey & XO chilli nori served with toasted Shokupan bread	\$22	ONIGIRI (RICE BALL) - 1 for \$6.90, 2 for \$12.00 COOKED TUNA (gf) MISO PORK BELLY KIMCHI EGG (gf)
SMASHED AVO (v) with wasabi, Persian feta & furikake on toasted Shokupan bread with onsen egg	\$23	TAKANA, PICKLED MUSTARD LEAF, TOGARASHI (vg, gf) ABURI SALMON (gf), GRILLED UNAGI + \$1
OKONOMIYAKI WAFFLE savoury waffle filled with shredded cabbage, spring onion, bacon, dashi powder, garnished with okonomi sauce, kewpie mayo, kizami nori & bonito	\$21	SWEET
flakes add fried egg +\$4		FRENCH TOAST CROISSANT (v) pressed french toast croissant, fresh strawberries, whipped black sesame crema, drizzle with condensed milk
SIDES Onsen egg or fried egg	\$4	BRÛLÉE LAVA TOAST (v) thick-cut signature Shokupan with cream cheese spread & burnt sugar on top
Scramble egg Half avocado Bacon Steamed rice with furikake Miso soup Dango with mitarashi Chilli oil	\$6 \$5 \$4 \$4 \$6 \$6 \$2	MATCHA SHOKUPAN (v) thick cut signature Shokupan doused in a rich matcha cream, fresh strawberries with a scoop of matcha ice cream & dango



\$22

\$20

\$24

\$22

\$25

\$20

\$16

\$19



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** \$26 **RAFUTE** grilled marinated chasu pork belly, kizami nori, spring onion with a dashi & genmaicha broth, house made pickles \$29 SHIOZAKE SALMON (qf) grilled salmon fillet, bonito flakes, house-made pickles, Yuna genmaicha broth served in a teapot to pour over rice \$32 UNAGI 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

CHILDREN'S MENU

add truffle mayo + \$2

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

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

Karaage chicken (gf) with fries

\$16



