

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 \$26
sliced roasted chashu pork belly, onsen eggs, mixed salad, wasabi hollandaise & housemade chilli oil

EGGS YOUR WAY \$18
on shokupan milk bread (sourdough optional) (scrambled egg +2)
+ house made XO chilli oil +2

BREAKFAST SANDO \$22
scrambled egg, avocado, cheese & bacon in toasted shokupan with tomato relish

SMASHED AVO (v) \$23
wasabi cream tobiko & lotus chips on toasted Shokupan bread with onsen egg

OKONOMIYAKI WAFFLE \$22
savory waffle filled with shredded cabbage, spring onion, streaky bacon, dashi powder, garnished with okonomi sauce, kewpie mayo, kizami nori & bonito flakes
add fried egg +\$3

MATCHA YOGHURT BOWL (v) \$19
fresh berries, granola, banana, drizzled with honey

SMOKED SALMON BENEDICT BAGEL \$28
mix salad, onsen egg, seaweed hollandaise, wasabi cream, tomato relish on pumpkin bagel.

KARAAGE CHICKEN CROISSANT \$23
golden butter, housemade pickles, micro salad, Japanese hot sauce topped with cured egg yolk

ALL DAY MENU

SANDO (TILL SOLD OUT)

Japanese milk bread

KARAAGE CHICKEN \$23
green apple & ginger marinated chicken, Japanese hot sauce, shredded cabbage

OKINAWA POTAMA \$22
Spam ham, tamago, grilled pineapple, kewpie mayo & tonkotsu sauce

TOKYO SMASH WAGYU BEEF PATTY \$25
Mayura Station Wagyu beef patty, caramelised onion, American cheese, house made pickled cucumber, Japanese mustard, tonkatsu sauce & toasted Shokupan

PORK KATSU \$23
pork cutlet, tonkatsu sauce, kewpie mayo, shredded cabbage & Shokupan

FISH KATSU \$25
panko crumbed fish fillet, American cheese, dill sour cream sauce, tobiko & Shokupan

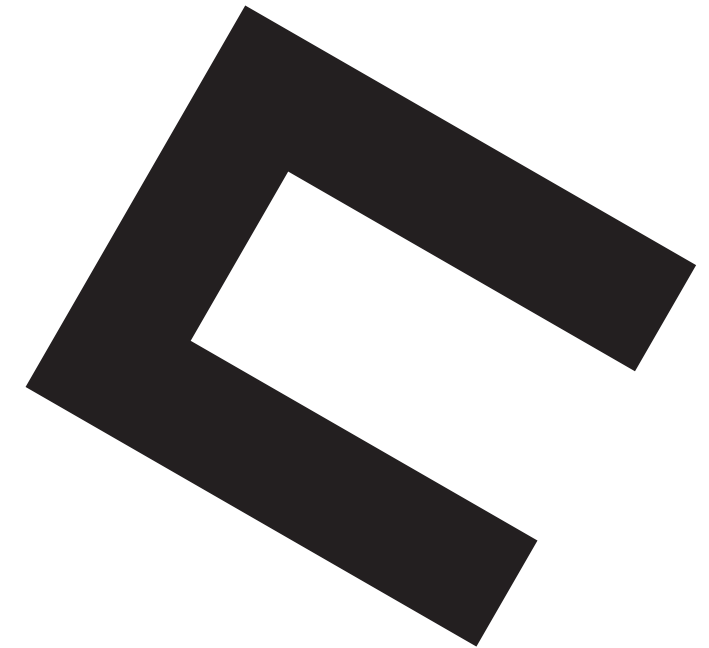
EGGPLANT KATSU (v)(vg opt) \$22
tempura eggplant, mixed salad & vegan japanese hot sauce

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

COOKED TUNA (gf opt)
MISO PORK BELLY
TAKANA, PICKLED MUSTARD LEAF, TOGARASHI (vg, gf)
ABURI SALMON (gf opt) +!
GRILLED UNAGI, TAMAGOYAKI + \$2
TERIYAKI MAYURA WAGYU +2

ADD ON

FREE-RANGE EGG/ TOAST (GF TOAST +1) \$4
SCRAMBLED EGG \$6
HALF AVOCADO/ BACON \$6
STEAMED RICE WITH FURIKAKE/ MISO SOUP \$5
DANGO WITH MITARASHI \$5
HOUSE MADE CHILLI OIL \$2



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

WHITE WAFU UDON (vg opt) \$25
wafu udon, yuzu pangrattato, pancetta, parmesan cheese in a cream sauce, topped with onsen egg

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

COLD RAMEN (vg) \$23
grilled tofu, housemade pickles, seaweed and edamame topped with miso garlic tofu puree

SEAWEED TACOS \$20
tempura seaweed, sushi rice, prawn cocktail, avocado with spicy mayo

TERIYAKI BEEF TEISHOKU (RICE BOWL SET) (gf opt) \$29
Mayura Station gold table Wagyu beef & caramelised onion, pickled cucumber, ginger, lotus root and miso soup

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

SWEET

MATCHA SHOKUPAN (v) \$19
thick cut signature Shokupan doused in a rich matcha cream, & a scoop of matcha ice cream

BENI IMO MOCHI WAFFLE (v) \$22
purple sweet potato & coconut, fresh strawberries, vanilla ice cream & mini mochi, ube syrup on the side

THICK CUT SIGNATURE SHOKUPAN (v) \$10
with honey & butter

SMALL

POPCORN CHICKEN KARAAGE (gf) \$17

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

AGEDASHI TOFU (v)(vg opt) \$15
deep fried silken tofu, dashi broth, bonito flakes, rice bubble

DIRTY FRIES (v) \$13
tonkatsu sauce, kewpie mayo, nori & bonito flakes

FRIES WITH SALTED NORI, SPICED GARLIC MAYO (v)(vg opt) \$9
add truffle mayo + \$2

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

CHILDREN'S MENU

MINI ONIGIRI (vg, gf) \$6.9
sea salt, roasted sesame(2)

BENTO BOX (gf) \$19
sea salt onigiri, grilled salmon, lotus chips & orange juice

KARAAGE CHICKEN (gf) \$16
served with fries

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