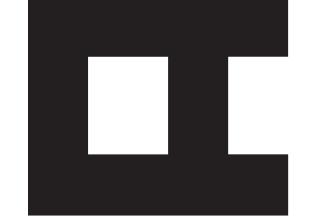
BREAKFAST (TILL 11AM)

ONIGIRI BREAKFAST SET A choice of one onigiri (cooked tuna, aburi salmon,	\$19	SANDO (TILL SOLD OUT) Japanese milk bread	
miso pork & takana), miso soup, tamagoyaki, mixed salad with sesame dressing & dango		KARAAGE CHICKEN green apple & ginger marinated chicken, Japanese	\$23
JAPANESE BREAKFAST SET (gf)	\$29	hot sauce, shredded cabbage	
shiozake salmon, onsen egg, rice, miso soup & house-made pickle		OKINAWA POTAMA Spam ham, tamago, grilled pineapple, kewpie mayo	\$22
XO CHILLI SCRAMBLED EGGS house made xo chilli oil, shokupan fluffy bread	\$23	& tonkotsu sauce	
CHASHU & EGGS BENEDICT	\$26	TOKYO SMASH WAGYU BEEF PATTY Mayura Station Wagyu beef patty, caramelised	\$25
sliced roasted chashu pork belly, onsen eggs, mixed salad, wasabi hollandaise & housemade chilli oil		onion, American cheese, Japanese mustard, tonkatsu sauce & toasted Shokupan	
FREE-EGGS YOUR WAY on shokupan milk bread (sourdough optional) (scrambled egg +3)	\$18	PORK KATSU pork cutlet, tonkatsu sauce, kewpie mayo, shredded cabbage & Shokupan	\$23
BREAKFAST SANDO scrambled egg, avocado, cheese & bacon in toasted shokupan with tomato relish	\$23	PRAWN KATSU panko crumbed prawn, house made pickled cucumber & Japanese egg tartare sauce	\$25
SMASHED AVO (v) wasabi cream tobiko & lotus chips on toasted Shokupan bread with onsen egg	\$24	EGGPLANT KATSU (v)(vg opt) tempura eggplant, mixed salad & vegan miso puree sauce	\$22
OKONOMIYAKI WAFFLE (v opt)	\$22	ONIGIRI (RICE BALL) - 1 for \$7.50, 2 for \$14.00	
savoury 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		COOKED TUNA (gf opt) MISO PORK BELLY TAKANA, PICKLED MUSTARD LEAF, TOGARASHI (vg, gf) ABURI SALMON (gf opt) +1 GRILLED UNAGI, TAMAGOYAKI + \$2	
SMOKED SALMON BENEDICT BAGEL mix salad, onsen egg, seaweed hollandaise, wasabi cream, tomato relish & tobiko on pumpkin bagel.	\$27	TERIYAKI MAYURA WAGYU +2 ABURI SHIMESABA (Mackerel) +1	
KARAAGE CHICKEN CROISSANT golden butter, housemade pickles, micro salad, Japanese hot sauce topped with cured egg yolk	\$23	ADD ON	
		FREE-RANGE EGG/ TOAST (GF TOAST +1) SCRAMBLED EGG HALF AVOCADO/ BACON STEAMED RICE WITH FURIKAKE/ MISO SOUP DANGO WITH MITARASHI HOUSE MADE CHILLI OIL	\$4 \$6 \$6 \$5 \$5 \$2

ALL DAY MENU





LUNCH (FROM 10AM) SWEET YUNA RAMEN (till sold out) \$19 \$25 MATCHA SHOKUPAN (v) 12-hour pork tonkotsu broth blended with chicken thick cut signature Shokupan doused in a rich broth, served with chashu pork belly, nori, & matcha cream, & a scoop of matcha ice cream tamago BENI IMO MOCHI WAFFLE (v) YUNA SPICY RAMEN (till sold out) \$25 \$22 purple sweet potato & coconut, fresh strawberries, 12-hour pork tonkotsu soup with house-made chilli vanilla ice cream & mini mochi, ube syrup on the side oil, served with sweet soy pork mince, nori, tamago & shredded chilli THICK CUT SIGNATURE SHOKUPAN (v) \$10 with honey & butter WHITE WAFU UDON (vg opt) \$26 wafu udon, yuzu pangrattato, pancetta, parmesan cheese in a cream sauce, topped with onsen egg **SMALL** MISO EGGPLANT (vg) \$23 POPCORN CHICKEN KARAAGE (gf opt) \$17 Tempura miso eggplant with a smokey eggplant puree, sweet and salty sauce & micro herbs CHARRED GREENS (v) \$17 brussel sprouts, broccolini & shaved parmesan COLD RAMEN (v)(vg opt) grilled tofu, housemade pickles, seaweed and \$23 AGEDASHI TOFU (v)(vg opt) \$15 edamame topped with miso garlic tofu puree deep fried silken tofu, dashi broth, bonito flakes, rice bubble SEAWEED TACOS \$20 tempura seaweed, sushi rice, prawn cocktail, DIRTY FRIES (v) \$13 avocado with spicy mayo tonkatsu sauce, kewpie mayo, nori & bonito flakes TERIYAKI BEEF TEISHOKU (RICE BOWL SET) (gf opt) \$29 FRIES WITH SALTED NORI, SPICED GARLIC MAYO \$9 Mayura Station gold table Wagyu beef & (v)(vg opt)caramelised onion, pickled cucumber, ginger, lotus add truffle mayo + \$2 root and miso soup \$10 LOTUS CHIPS WITH SALTED NORI, SPICED GARLIC MAYO(v) add truffle mayo + \$2 **OCHAZUKE SETS CHILDREN'S MENU** \$26 **RAFUTE** grilled marinated chasu pork belly, kizami nori, MINI ONIGIRI (vg, qf) \$6.9 spring onion with a Yuna genmaicha dashi broth, sea salt, roasted sesame(2) house made pickles BENTO BOX (gf) \$19 SHIOZAKE SALMON (qf) \$29 sea salt onigiri, grilled salmon, lotus chips & grilled salmon fillet, bonito flakes, house-made orange juice pickles, Yuna genmaicha dashi broth served in a teapot to pour over rice KARAAGE CHICKEN (qf opt) \$16 served with fries UNAGI \$32 grilled eel, eel sauce, chilli string, nori, house-made pickles, tamagoyaki & dashi broth served in a yunarestaurant.com.au teapot to pour over rice

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