

## BREAKFAST (TILL 11AM)

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
JAPANESE BREAKFAST SET (gf) shiozake salmon, onsen egg, rice, miso soup & house-made pickle	\$29
XO CHILLI SCRAMBLED EGGS house made xo chilli oil, shokupan fluffy bread	\$23
CHASHU & EGGS BENEDICT sliced roasted chashu pork belly, onsen eggs, mixed salad, wasabi hollandaise & housemade chilli oil	\$26
FREE-EGGS YOUR WAY on shokupan milk bread (sourdough optional) (scrambled egg +3 )	\$18
BREAKFAST SANDO scrambled egg, avocado, cheese & bacon in toasted shokupan with tomato relish	\$23
SMASHED AVO (v) wasabi cream tobiko & lotus chips on toasted Shokupan bread with onsen egg	\$24
OKONOMIYAKI WAFFLE (v opt) 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	\$22
SMOKED SALMON BENEDICT BAGEL mix salad, onsen egg, seaweed hollandaise, wasabi cream, tomato relish & tobiko on pumpkin bagel.	\$27
KARAAGE CHICKEN CROISSANT golden butter, housemade pickles, micro salad, Japanese hot sauce topped with cured egg yolk	\$23

## ALL DAY MENU

<b>SANDO (TILL SOLD OUT)</b> Japanese milk bread	
KARAAGE CHICKEN green apple & ginger marinated chicken, Japanese hot sauce, shredded cabbage	\$23
OKINAWA POTAMA Spam ham, tamago, grilled pineapple, kewpie mayo & tonkotsu sauce	\$22
TOKYO SMASH WAGYU BEEF PATTY Mayura Station Wagyu beef patty, caramelised onion, American cheese, Japanese mustard, tonkatsu sauce & toasted Shokupan	\$25
PORK KATSU pork cutlet, tonkatsu sauce, kewpie mayo, shredded cabbage & Shokupan	\$23
PRAWN KATSU panko crumbed prawn, house made pickled cucumber & Japanese egg tartare sauce	\$25
EGGPLANT KATSU (v)(vg opt) tempura eggplant, mixed salad & vegan miso puree sauce	\$22
<b>ONIGIRI (RICE BALL) - 1 for \$7.50, 2 for \$14.00</b>	
COOKED TUNA (gf opt) MISO PORK BELLY TAKANA, PICKLED MUSTARD LEAF, TOGARASHI (vg, gf) ABURI SALMON (gf opt) +1 GRILLED UNAGI, TAMAGOYAKI + \$2 TERIYAKI MAYURA WAGYU +2 ABURI SHIMESABA (Mackerel ) +1	
<b>ADD ON</b>	
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) \$25  
12-hour pork tonkotsu broth blended with chicken broth, served with chashu pork belly, nori, & tamago

YUNA SPICY RAMEN (till sold out) \$25  
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) \$26  
wafu udon, yuzu pangrattato, pancetta, parmesan cheese in a cream sauce, topped with onsen egg

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

COLD RAMEN (v)(vg opt) \$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 Yuna genmaicha dashi broth, house made pickles

SHIOZAKE SALMON (gf) \$29  
grilled salmon fillet, bonito flakes, house-made pickles, Yuna genmaicha dashi 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 opt) \$17

CHARRED GREENS (v) \$17  
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 opt) \$16  
served with fries

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