



## Dinner

6 - 10pm, Tuesday - Saturday,

### (Un)classic snacks

Renkon Chips - lotus roots crisps w/ aonori seaweed salt [v]	3.5
Ran-O Zuke - once frozen egg yolk marinated in dashi and soy	4
Kyurizuke - pickled cucumber with soy, vinegar and sesame oil [v]	4
Sho Foo Doh Salad - Mizuna, salted kelp, garlic & greens [v]	5
Cauliflower Age - sesame panko crusted deep fried cauliflower w/ yuzu kosho aioli [v]	5
Iwashi Tempura - sardine tempura with squid ink batter and ajvar dip	6
Angry Wings - chicken wings with scotch bonnet, aonori, honey & ponzu sauce	6
Japanese Tacos - tuna, avocado, wasabi mayo & micro herbs on crispy gyoza skin	7
Natsumaki - slow cooked pork belly, pickled daikon, shiso & cucumber wrapped in rice paper	8

### Hiroshima style Okonomiyaki

Pork, kimchi & cheddar	13
Squid, prawns & shiso	14
Tomato, basil & mozzarella [v] *	12
Mochi, kimchi & emmental [v] *	12
Marinated tofu (garlic, sake & miso) & burnt scallions [v] *	12

\*vegan version can be made with rice instead of noodles, no mayo and no omelette