



## Sho Foo Doh

6 - 10pm, Tuesday - Saturday

### (Un)classic Snacks

<b>Renkon chips - lotus roots crisps w/ aonori seaweed salt (v)</b>	<b>3.5</b>
<b>Cold udon noodle salad - enoki + shiitake mushrooms, radish, cucumber, lettuce in onion &amp; ginger dressing (vg)</b>	<b>5 / 8</b>
<b>Cauliflower age - sesame panko crusted deep fried cauliflower w/ yuzu kosho aioli (v)</b>	<b>5</b>
<b>Iwashi fry - tempura mackerel with shiso and Japanese plum</b>	<b>6</b>
<b>Angry wings - chicken wings with scotch bonnet, aonori, honey &amp; ponzu sauce</b>	<b>6</b>
<b>Japanese tacos - tuna tartare, avocado, wasabi mayo &amp; micro herbs on crispy gyoza skin</b>	<b>7</b>
<b>Beef tteok bokki - slow cooked beef, braised rice cakes, scallions &amp; pickled ginger</b>	<b>8</b>

### Hiroshima Style Okonomiyaki

"There are a few different okonomiyaki styles in different regions in Japan. The most popular and well-known one worldwide is the Osaka-style, which is a more doughy pancake where all the ingredients are mixed into the batter. Hiroshima-style on the other hand is more layered, starting with a thin crepe, loads of vitamin K boosting cabbages, beanshoots, pork belly, egg noodles and an omelette, with sauce, mayo, benishoga ginger and scallions on top." Fumio Tanga

<b>Pork, kimchi &amp; cheddar</b>	<b>13</b>
<b>Beef, mustard &amp; jalapeno</b>	<b>13</b>
<b>Prawns, squid &amp; shiso</b>	<b>14</b>
<b>Tofu(w/ garlic, mirin, sake &amp; miso), sweetcorn &amp; spinach (v)</b>	<b>13</b>

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

### Dessert

<b>Yuzu vanilla panna cotta with candied lemon peel</b>	<b>4</b>
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