

DONBURI

quinoa white rice bowl

TERIYAKI KING SALMON GF 19

served with sauteed seasonal vegetable, pickled ginger and gluten-free mayo

TERIYAKI CHICKEN GF FR 17

served with sauteed seasonal vegetable, pickled ginger and gluten-free mayo

TERIYAKI TOFU GF VG 16

served with sauteed seasonal vegetable and pickled ginger

CHICKEN KATSU DON FR 16

served with misodare sauce and cabbage salad with sesame dressing

KARAAGE DON GF FR 18

Japanese fried chicken with garlic teriyaki sauce and cabbage salad with sesame dressing.

SIDE

MISO SOUP 3 SEAWEED SALAD 3

KIMCHI 3 RENKON CHIPS 4

RICE 2 EDAMAME 5

UDON

TEMPURA UDON 18

udon noodle soup with Kakiage (vege tempura), prawn tempura, fried tofu, bean sprout and seaweed in tsuyu broth

INARI (FRIED TOFU) 15

udon noodle soup with fried tofu, bean sprout and seaweed in tsuyu broth

YAKISOBA

stir fried fresh noodles with cabbage, carrot, bean sprout, pickled ginger and gluten-free mayo garnished with bonito fish flakes

PRAWN & SCALLOP YAKISOBA 19

CHICKEN FR 17

TERIYAKI TOFU VG 16

served without mayo and fish flake

Please note, we cannot guarantee allergen cross-contamination in the kitchen. Please advise our staff regarding any food allergies.



BEVERAGE

ANTIPODES WATER 5.5
still / sparkling

KARMA COLA 4.5

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sugar free

GINGERELLA 4.5

LEMMY 4.5

LEMON LIME & BITTER 4.5

COAQUA COCONUT WATER 4.5

ALMIGHTY APPLE & ORANGE JUICE 5

KARMA KOMBUCHA 5
Lemon & Ginger / Cherry & Berry /
Raspberry & Lemon / Mango & Passionfruit