

SNACKS

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| Edamame - grilled, chilli salt. (gf/vgn) | 10 |
| Renkon chips - fried, yuzukosho mayo. (veg/gf/vgn o) | 8 |
| Triple cooked potato - kuro seasoning, mayo. (veg/gf) | 11 |

COLD SMALL PLATES

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| Salmon sashimi - tasmanian, 5pc. (gfo) | 19 |
| Kingfish carpaccio - spencer gulf SA, fennel, apple, chive oil, butter milk. (gf) | 22 |
| Tuna zuke tataki - soy marinated, seared, kizami wasabi, avocado mousse. (gf) | 20 |
| Kuro tostada - market fish tartare, avocado, truffle dressing, wasabi salsa, tobiko, 3pc. | 12 |

INDIVIDUALS

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| Mini kakuni bao - braised pork belly, iceburg lettuce, chilli jam, 1pc. | 10 |
| Mushroom skewer - assorted, garlic tare, 1pc. (vgn) | 8 |
| Chicken yakitori skewer - spring onion, tare, 1pc. | 9 |

HOT SMALL PLATES

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| Crispy eggplant - yuzu miso, kuro mayo, seven spice, spring onion. (gf/veg) | 16 |
| Tofu dengaku - vegetarian friends, lightly fried, den miso. (gf/vgn) | 17 |
| Pork gyoza - haiku fragrant chilli oil, original sauce, 4pc. | 12 |
| Popcorn shrimp - tempura, creamy spicy sauce. | 18 |
| Chicken karaage - tender thigh, soy and sake, mayo. | 17 |
| Grilled hokkaido scallop - fried market fish, beet cream, dashi simmered winter vegetables. (gf) | 21 |
| Squid karaage - koji, ink mayo. (gf) | 17 |

FEED ME!

The chef's selection for an izakaya experience
(min 2 guests, whole table only) 70 p/p
**please inform of any dietary concerns*

LARGE PLATES

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| Pork kakuni - japanese braised pork belly, onsen egg, karashi mustard. | 25 |
| Salmon takikomi claypot - grilled salmon, japanese mixed rice, soy simmered shiitake, tobiko, chilli oil. (gf) | 32 |
| Sukiyaki nabe pot - cooked vegetables, maloney noodles, bowl of rice, with your choice of: | |
| - Scotch beef | 30 |
| - Agedashi tofu (vgn o) | 28 |
| Tantan ramen - spicy minced pork chicken, soy milk broth, sesame, leek, spring onion. (veg o) | 28 |

SIDES

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|----------------------------------------------------------------------------|----|
| Asian greens - steamed, den miso, fried shallot, shredded chilli. (vgn/gf) | 11 |
| House salad - toasted sesame dressing. (vgn/gf) | 9 |
| Bowl of rice. (vgn/gf) | 4 |

KIDS (under 10)

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| Kids teishoku - haiku signature sushi bowl, ebi prawn fry, chicken karaage, oriental salad, fresh fruit. | 16 |
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SWEETS

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| Mochi doughnuts - fried, anko red bean, kuromitsu, vanilla ice cream, 2pc. (veg/vgn o) | 15 |
| Mandarin cremeux - mandarin white chocolate ganache, vanilla mousse, caramelised mandarin gel, mandarin sorbet. | 19 |

INFO, BILLING, DIETARY & VISUAL MENU

PLEASE REFER TO OTHER SIDE OF PAGE FOR ALL INFORMATION.

カクテル!

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MELON SODA kinmiya shochu, midori, lemonade,
whipped cream, cherry..... 22.

YUZU MARG yuzu juice, lime, triple sec, blanco
tequila, sugar syrup..... 22.

KURO WOO WOO peach syrup, haku vodka,
cranberry, lime, kanade white peach, sugar syrup,
soda, petals..... 21.

SAKURA BLIZZARD jinzū gin, cranberry, aperol,
rose petals..... 18.

HOJICHA HIGHBALL kakubin whisky, hojicha, lemon
juice, sugar syrup, soda
..... 16.



モクテル!

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UMESHU FIZZ hyakunen zero umeshu, grenadine,
lemon juice, soda..... 13.

PRINCESS PEACH yuzu, peach syrup, cranberry,
lime, soda, rose petals, mint..... 13.

HOJICHA MOJITO lime, mint, sugar, hojicha,
soda..... 13.



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ON TAP.

ASAHI SUPER DRY draft lager, tokyo 12/15.



BOTTLED.

ISEKADO HIME WHITE ALE 14.

YOYOGI PALE ALE 12.

ISEKADO PALE ALE 13.

SUNTORY PREMIUM MALTS 12.

HITACHINO NEST YUZU LAGER 13.



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BUBBLES

ALPHA BOX & DICE TAROT NV PROSECCO

murray darling, sa..... 12/55.

WHITE

2023 PALMETTO SAUVIGNON BLANC

adelaide hills, sa..... 12/55.

2023 ALPHA BOX & DICE VERY SPECIAL RIESLING

clare valley, sa..... 13/60.

2023 ALPHA BOX & DICE TAROT PINOT GRIGIO

langhorne creek, sa..... 12/55.

2023 PENFOLDS CHARDONNAY

koonunga hill, sa..... 11/50.

ROSE

2024 ALPHA BOX & DICE TAROT ROSE

mclaren vale, sa..... 12/55.

RED

2024 PALMETTO PINOT NOIR

adelaide hills, sa..... 12/55.

2022 PALMETTO SHIRAZ

barossa valley, sa..... 12/55.



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IMAYO TSUKASA 'IMA' JUNMAI niigata prefecture

rich and sweet, flower, apple, mineral..... **15 (90ml) / 28 (180ml).**
recommended pairing: seafood.

RIHAKU SHUZO 'TOKUBETSU' JUNMAI shimane prefecture

mild rich and semi sweet, dry finish, prune, nuts..... **17 (90ml) / 32 (180ml).**
recommended pairing: fried. recommended temperature: warm.



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SERVED ON THE ROCKS, SODA, TONIC, OR NEAT.

KOMASU GIN HOJICHA kagoshima

Hojicha tea, roasted, wood, vegetal aroma..... **15.**

SETOUCHI ORANGE CRAFT GIN kagoshima

Orange pith and peel, chamomile, white pepper..... **12.**

KI NO BI DRY GIN kyoto

Akamatsu, red shiso, bamboo, ginger, sansho..... **12.**

JINZU GIN leven, scotland

Yuzu, cherry blossom, juniper, coriander, rice..... **12.**

SUNTORY ROKU GIN osaka

Cherry blossom, green tea, yuzu, sansho..... **11.**



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SERVED ON THE ROCKS, SODA, OR NEAT.

BY THE GLASS.

SEA SALT YUZUSHU shiga 11.

TSURU-UME UMESHU wakayama..... 12.

KOSHO MANDARIN SHU Kagoshima..... 11.

(Non-Alcoholic Option)

HYAKUNEN UMESHU ZERO ibaraki 11.

***WHISKY LIST AVAILABLE.
COFFEE, TEA AND SOFT DRINKS AVAIBLE.
PLEASE ASK YOUR SERVER.***

