

## SNACKS

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Edamame - grilled, chilli salt. (gf/vgn)	10
Renkon chips - fried, yuzukosho mayo. (veg/gf/vgn o)	9
Enoki fries - kuro seasoning, kizami nori. (gf/veg)	11

## COLD SMALL PLATES

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Aburi Salmon - seared tasmanian salmon, kizami lime wasabi, yuzu gel, kabayaki sauce.	21
Summer Kingfish - carpaccio, yellowtail, ume plum vinaigrette, buckwheat crisp, candied orange peel, shiso. (gf)	23
Zuke Tuna - yellowtail tuna cube, yukari salsa, avo mousse, micro shiso. (gf)	22
Marketfish Tartare - market fish, compressed watermelon, wasabi vinaigrette, french shallot, cucumber, chives, rice crackers.	18

## INDIVIDUALS

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Mushroom skewer - assorted, garlic tare, 1pc. (vgn)	9
Chicken yakitori skewer - spring onion, tare, 1pc.	10

## HOT SMALL PLATES

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Crispy eggplant - yuzu miso, kuro mayo, seven spice, spring onion. (gf/veg)	18
Pork gyoza - haiku fragrant chilli oil, original sauce, 4pc.	13
Popcorn shrimp - tempura, creamy spicy sauce.	20
Chicken karaage - tender thigh, soy and sake, mayo.	18
Grilled hokkaido scallop - fried market fish, beet cream, dashi simmered winter vegetables. (gf)	23
Squid karaage - koji, ink mayo. (gf)	19

**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.	28
Salmon takikomi claypot - grilled salmon, japanese mixed rice, soy simmered shiitake, tobiko, chilli oil. (gf o)	35
Sukiyaki nabe pot - cooked vegetables, maloney noodles, bowl of rice, with your choice of: - Scotch beef - Agedashi tofu (vgn o)	31 29

## SIDES

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Asian greens - steamed, den miso, fried shallot, shredded chilli. (vgn/gf)	13
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.	17
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## SWEETS

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Mochi doughnuts - fried, anko red bean, kuromitsu, vanilla ice cream, 2pc. (veg/vgn o)	15
Matcha Pannacotta - haiku matcha, kinako almond crumble, yuzu gel. (gf o)	10

## INFO, BILLING, DIETARY & VISUAL MENU

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PLEASE REFER TO OTHER SIDE OF PAGE FOR ALL INFORMATION.

Scan to see  
photos of  
every dish!



\*MENU ITEMS MAY CONTAIN OR COME INTO CONTACT WITH WHEAT, EGGS, TREE NUTS, SESAME SEEDS, SHELLFISH AND MILK. FOR MORE INFORMATION, PLEASE INFORM AND SPEAK WITH YOUR SERVER.

\*PLEASE NOTE THAT SEATING DURATION IS 90 MINS. PLEASE SPEAK WITH YOUR SERVER FOR ANY QUESTIONS.

\*SURCHARGE: 1.1% SURCHARGE APPLIED TO ALL CARD PAYMENTS. 10% SURCHARGE APPLIED ON WEEKENDS AND 15% ON PUBLIC HOLIDAYS TO SUPPORT OUR STAFF AND INDUSTRY.

*veg - vegetarian / vgn - vegan / gf - gluten free / o - alternative option*