

VEG	BRIOCHE BY PHILLIP BAKERY SERVED WITH BUTTER ON YOUR CHOICE OF: STONE SOURDOUGH SEEDED SOURDOUGH SHOKUPAN TOAST SPICED FRUIT LOAF + GLUTEN FREE	8.0 1.5
VEG	EGGS YOUR WAY ON YOUR CHOICE OF: STONE SOURDOUGH SEEDED SOURDOUGH SHOKUPAN	15.0
	SIDES POACHED OR FRIED EGG HOLLANDAISE WILTED SHISO SPINACH GRILLED TOMATO ONSEN EGG HOUSE MADE PICKLES BACON HALF AVOCADO HALOUMI SCRAMBLED EGGS SMOKED SALMON EGGPLANT DENGAKU MUSHROOM PEPPERBERRY SHICHIMI POTATO KOROKKE SHIOZAKE SALMON	3.5 4.5 5.5 7.0 10.0
VEG OPT VGN OPT GF OPT DF OPT	TEISHOKU JAPANESE BREAKFAST SET HOUSE PICKLES, MISO MORNING GLORY, BRAISED POTATO, YUZU TSUYU AGEDASHI TOFU, TAMAGOYAKI, MISO SOUP, SALT BUSH FURIKAKE WHITE RICE, WITH YOUR CHOICE OF MAIN: SHIOZAKE SALMON (GF/DF OPTIONS) sake marinated, salted, grilled KOMBU CURED HAJIME KINGFISH (GF/DF OPTIONS) house ponzu, cucumber oil FRIED CHICKEN NANBAN sweet and sour glaze, tarutaru sauce EGGPLANT DENGAKU (GF/VGN/VEG/DF OPTIONS) fried, saikyo miso glaze, chives	30.0 32.0 28.0 26.0
VGN NUT	MATCHA STRAWBERRY CHIA OATS MATCHA CHIA OATS OVERNIGHT, LAVENDER STRAWBERRY CONSOMME, PISTACHIO HOJICHA DARK CHOC BRITTLE, COCONUT LAVENDER WHIP, MATCHA SALT	23.0
VEG	CREME BRULEE FRENCH TOAST SHOKUPAN, TORCHED CRÈME BRÛLÉE, KUROMITSU BOBA, VANILLA ICE CREAM, SHERRY GLAZED PEACH, YUZU SALT	24.0
VEG OPT GF OPT	TOKYO ROLL TOMATO, BACON, HALOUMI, FRIED EGG, MUSHROOM PEPPERBERRY SHICHIMI POTATO KOROKKE, KEWPIE, SRIRACHA, BRIOCHE BUN + LOTUS ROOT CHIPS + QUARTER AVOCADO	21.0 4.5
VEG OPT	OMELETTE TENSINDON SCRAMBLED EGGS, SHIITAKE TAKIKOMI MIXED RICE, ANKAKE SAUCE, EDAMAME, PEPPERBERRY SHICHIMI, CHIVES, WITH YOUR CHOICE OF: SOFT SHELL CRAB TEMPURA KING OYSTER MUSHROOM SKEWERS (VEG)	25.0 24.0
DF	HAIKU OKONOMIYAKI OKO BATTER OF CABBAGE, SPRING ONION, DASHI, KEWPIE, OTAFUKU SAUCE, AONORI SEAWEED, BENI SHOGA GINGER, KATSUOBUSHI, POACHED EGG + BACON + SMOKED SALMON	22.0 3.0 7.0
VEG	MIDDLE MEETS EAST MUSHROOM PEPPERBERRY SHICHIMI POTATO KOROKKE, SHIO KOMBU LABNE, SOY SAGE ALEPPO BUTTER, SEEDS, FRIED LEEK, CRANBERRY, POACHED EGGS, SEEDED SOURDOUGH + GRILLED HALOUMI + BACON	23.0 5.5
	PORK KAKUNI BENEDICT BRAISED PORK BELLY, SSAMJIANG SAUCE, RADISH PICKLE, GREEN CHILLI, HONEY GLAZED CARROT, SPRING ONION, YAKI ONIGIRI RICE, HOLLANDAISE, POACHED EGGS	26.0

	ALL JAFFLES SERVED WITH LOTUS ROOT CHIPS ON SHOKUPAN + GLUTEN FREE BREAD	1.5
	CLASSIC MORTADELLA MORTADELLA, TOMATO, MOZZARELLA, PEPPERBERRY SHICHIMI	14.0
VEG VGN OPT	MUSHROOM GARLIC FLAT MUSHROOM, CHIPOTLE KEWPIE, WHITE ONION, PARMESAN, TRUFFLE OIL	17.0
	HAIKU TUNA CORN HAIKU TUNA CORN, TOMATO, DILL, PICKLES, FURIKAKE, AMERICAN CHEDDAR	17.5
	CHICKEN TERIYAKI GRILLED CHICKEN, BABY SPINACH, KEWPIE, CARAMELISED ONION, HERBED MOZZARELLA	17.0

VGN GF	HOMEMADE MISO SOUP ASK STAFF FOR TODAYS SELECTION	4.0
DF	POPCORN CHICKEN SHICHIMI GENMAICHA, KEWPIE, LEMON	17.0
VGN	TEMPURA EGGPLANT NAGOYA HATCHO MISO SAUCE, CHIVES	16.0
VGN OPT GF OPT	WHITE RICE BOWL OF WHITE RICE, SALT BUSH FURIKAKE	4.0
VEG GF DF VGN OPT	LOTUS ROOT CHIPS SRIRACHA, KEWPIE, AONORI	9.0

VEG	KIDS EGG ON YOUR CHOICE OF: STONE SOURDOUGH SEEDED SOURDOUGH SHOKUPAN	10.0
VEG	HONEY TOAST VANILLA ICE CREAM, KUROMITSU SYRUP	11.0
	FRIED CHICKEN LOTUS ROOT CHIPS, TOMATO SAUCE	15.0
VEG OPT	TOASTIE MORTADELLA, CHEESE SHOKUPAN JAFFLE	11.0

HAIKU HOUSE MADE SPICE COLLECTION

YUZU SALT | MATCHA SALT | PEPPERBERRY SHICHIMI | SALT BUSH FURIKAKE

Our house made spice blends, featured in this menu, are available for purchase at FUTURE next door!



VGN	AGEBITASHI COLD SOBA MARINATED SUMMER VEGETABLE AGEBITASHI, SOBA, KOMBU TSUYU, TOMATO, DAIKON OROSHI, SHISO, CUCUMBER, CHIVES + ONSEN EGG	23.0 5.5
	GOOD OLD FISH & CHIPS BRITISH INSPIRED, SHIO KOJI ROCKLING FISH TEMPURA FROM NEW ZEALAND, MUSHY EDAMAME, JAPANESE CHIP SHOP CURRY SAUCE, SALT BUSH FURIKAKE POTATO FRIES	28.0
DF	UDON VONGOLE SOUTH AUSTRALIAN GOOLWA PIPIS, PICKLED CHILLI, CHERRY TOMATO, PARSLEY, CLAM DASHI, WHITE WINE, SPRING ONION	29.0
	KARAAGE CHICKEN BURGER HAIKU MARINADE, COS, TOMATO, YUZU ONION CUCUMBER PICKLE, MISO HONEY MUSTARD, BRIOCHE BUN, LEMON, LOTUS ROOT CHIPS + BACON	24.0 3.0
VEG OPT VGN OPT	HAIKU CURRY CURRY ROUX, POTATO, CARROT, FUKUJINZUKE DAIKON, BROWN RICE, WITH YOUR CHOICE OF: HOUSE CHICKEN KATSU MUSHROOM PEPPERBERRY SHICHIMI KOROKKE (VEG) TEMPURA EGGPLANT AND TOFU (VGN) + FRIED EGG + TORCHED MOZZARELLA	23.0 22.0 22.0 3.5 2.0
VEG VGN OPT GF OPT DF OPT	SCATTERED SUSHI BOWL FRESH AVOCADO, SWEET KINSHI EGG, DAIKON, SPRING ONION, PICKLED GINGER, EDAMAME, ROASTED SEAWEED, YAKITORI TARE, SUSHI BROWN RICE, QUINOA, SALT BUSH FURIKAKE, WITH YOUR CHOICE OF: SASHIMI SALMON (GF/DF OPTIONS) SHIOZAKE SALMON (GF/DF OPTIONS) CHICKEN KARAAGE (DF OPTION) TEMPURA PONZU TOFU (VEG/VGN/DF OPTIONS)	28.0 27.0 26.0 25.0

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!

ALLERGY STATEMENT:
MENU ITEMS MAY CONTAIN OR COME INTO CONTACT WITH WHEAT, EGGS, TREE NUTS, SESAME SEED, SHELLFISH AND MILK.

NOTIFY A STAFF MEMBER OF ANY ALLERGIES. WE ARE NOT A NUT FREE KITCHEN.

NO SPLIT BILLS ON THE WEEKENDS AND PUBLIC HOLIDAYS ARIGATO!

SEE PHOTOS OF EVERY DISH!
GO TO MR.YUM.COM/HAIKUMELBOURNE OR SCAN THE QR CODE WITH YOUR PHONE CAMERA



PLEASE ORDER THROUGH OUR STAFF



HOT

HOZUKI BLEND

WHITE	5.0
SINGLE ORIGIN	0.5
BON SOY ALMOND LAB LACTOSE FREE COCONUT OAT	0.9
BLACK (SINGLE ORIGIN)	5.0
BATCH BREW	5.5
JAPANESE ROASTED V60 FILTER (REFER TO SPECIAL OF THE DAY)	

OTHER BREWS

HAIKU COCOA HOT CHOCOLATE	5.0
KONOMI SPICED CHAI	5.0
HAIKU MATCHA LATTE	6.0
SIMARA TURMERIC LATTE	5.0
SAKURA "CHERRY BLOSSOM" LATTE	6.0
GENMAICHA LATTE	6.0
IN HOUSE SPECIAL HOJI CHAI LATTE	6.0
+ GOLDEN RATIO OF HONEY W YOUR CHOICE OF MILK TO ALL	0.9

COLD

ICED

LATTE	5.5
BLACK (SINGLE ORIGIN)	5.5
COLD BREW (SEASONAL BLEND)	6.0
COFFEE W ICE CREAM	8.0
CHOCOLATE W ICE CREAM	7.5
MOCHA W ICE CREAM	8.5
MATCHA LATTE	6.5
MATCHA W ICE CREAM	8.5
GENMAICHA LATTE	6.5
GENMAICHA W ICE CREAM	8.5

HOUSE SODAS

GINGER BEER	4.5
OLD FASHIONED LEMONADE	4.5
SAKURA LEMONADE (ADD SAKURA BITTERS + 0.5)	5.5

MILKSHAKES

CHOCOLATE	SML LRG
STRAWBERRY	6.0 8.0

TEA

TEA LEAVES BY SASSAFRAS

ENGLISH BREAKFAST	
FRENCH EARL GREY	
LEMON GRASS GINGER	
JASMINE	
PEPPERMINT	
GREEN SENCHA	
CHERRY BLOSSOM SENCHA	
JAPANESE MORNING DEW	
SPICED CHAI	5.0

JAPANESE TEA BY SHIZUOKA CHAEN

GENMAICHA	
OKUSEN SENCHA	
HOJICHA	6.0



@HAIKU.MELBOURNE

COFFEE | BEATS | ART | BEERS | ECHO



FUTURE

MY NEIGHBOUR GROCER



GROCERY



SUSHI



ALCOHOL

AND MORE

SCAN THIS QR CODE WITH YOUR PHONE CAMERA TO VISIT THE FUTURE

WWW.HAIKUFUTURE.COM



REFRESHER

STRAIGHT FRESH JUICES

ORANGE JUICE	9.0
APPLE JUICE	9.0

MIXED FRESH JUICES

MIDORI GREEN GREEN APPLE, SPINACH, CUCUMBER, LEMON	10.0
AKA RED WATERMELON, APPLE, STRAWBERRIES	10.0

SMOOTHIES

LYCHEE BERRIES (VGN) COCONUT MILK, NATURAL COCO YOGHURT, BANANA, MIXED BERRY, LYCHEE, SUGAR SYRUP	12.0
MANGO MATCHA (VGN) COCONUT MILK, NATURAL COCO YOGHURT, BANANA, MANGO CHUNKS, HAIKU MATCHA, VANILLA	12.0

ALCOHOL

BEERU

BEER ON TAP	POT PINT
ASAHI SUPER DRY TOKYO, IMPORTED	12.0 15.0

WINES

LOCAL WINES (ASK STAFF FOR VARIETIES)	GLASS
CHARDONNAY	11.0
PINOT NOIR	12.0

HIGHBALLU

BOOZE, GARNISH AND FIZZ	
YUZUSHU HIGHBALL SEA SALT YUZUSHU, SODA	16.0
UMESHU HIGHBALL UMESHU, SODA	16.0
WHISKY HIGHBALL SUNTORY WHISKY, SODA	16.0