



JBENTO

MENU

メニュー

APPETIZER

前菜

Edamame	6
Takoyaki (octopus fritter)	12
Lotus crisps with aonori (green seaweed)	6
Potato krokke (3 croquettes)	8
Gobo fries (burdock root)	6

SALAD

サラダ

Potato salad (3 scoops)	6
Spring salad with sesame dressing	5

SOUP

スープ

Miso soup	1.8
Seasonal soup (price on specials board)	

SIDES

単品

Pickled ginger	1
Wakame salad	2
Takuan (pickled yellow radish)	1
Onigiri - with furikake set of 2	5
Onigiri - plain	3.5
Onigiri - with furikake	5
Matcha soba / somen / udon swap onigiri in bento	3.5
seperate serve	7

DESSERTS

デザート

Mizu shingen mochi	4.5
(watercake served with soya powder + brown sugar syrup)	
Matcha panna cotta	5.9
3 mochi ice-cream	9
(matcha, vanilla + strawberry)	
Ice-cream (matcha, black sesame or mango)	3.9
Yuzu sorbet	4.5
Hokkaido ice-cream	3.5

MAINS

bento | donburi | side

karaage wings side only \$3 with 2 bentos

CHICKEN

鶏肉

Teriyaki chicken	13.9	9.9	6.9
Karaage chicken	13.9	9.9	6.9
Karaage wings	11.9	8.9	5.9
Nagoya miso katsu chicken	14.9	10.9	7.9
Aburi chicken	15.9	12.9	9.9
Chicken nanban	16.9	13.9	11.90

BEEF

牛肉

Teriyaki scotch fillet	16.9	13.9	10.9
Miso butter scotch fillet	17.9	14.9	11.9
Bulgogi beef	13.9	10.9	7.9

SEAFOOD

海の幸

Salmon (sashimi grade)			
Salmon (teriyaki)	19.9	15.9	13.9
Sashimi	19.9	15.9	13.9
Aburi	20.9	16.9	14.9
Miso butter	21.9	17.9	15.9
Saba (Japanese mackerel)	13.9	10.9	7.9
Unagi	18.9	15.9	12.9
Tempura mariwase (prawn + vegetable)	15.9	12.9	9.9
Prawn tempura	20.9	17.9	14.9
Wasabi mayo prawn	18.9	15.9	12.9
Bulgogi squid (spicy)	12.9	9.9	6.9
Karaage squid	12.9	9.9	6.9

PORK

豚肉

Bulgogi pork (spicy)	13.9	10.9	7.9
Pork shogayaki (ginger pork)	13.9	10.9	7.9

TOFU / VEGETABLES

豆腐 / 野菜

Agedashi tofu	13.9	10.9	7.9
Vegetable tempura	13.9	10.9	7.9



ベント  
メニュー



GLUTEN FREE OPTION:

Choose your favourite grilled meat to pair with our signature shio dare sauce  
(blend of pepper, garlic, vinegar and Japanese seasoning)



## TRADITIONAL JAPANESE BREAKFAST

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### SET 1 - JAPANESE BREAKFAST BENTO 19

A bento of 9 different treats served with Japanese rice and seasonal soup.

9 dishes include:

Bamboo leaf wrapped miso salmon

(Chicken or tofu option available for pre-bookings)

Tamagoyaki or Onsen tamago

7 other side dishes

Nimono (soy stewed root vegetables)

Japanese pickles

Agedashi tofu

Gomae spinach

Edamame salad

Matcha soba

Japanese sweets

Japanese rice

Mushroom miso soup

### SET 2 - 17

Salt-grilled Hokke (mackerel)

Served with pickles:

tamagoyaki / onsen tamago

Japanese side dish,

seasonal soup and Japanese rice

## JAPANESE SANDWICH BREAKFAST

All sandwiches served with potato krokke, lotus crisps, salad and Japanese pickles

Chicken nanban bun 16

Crispy, juicy nuggets of chicken

(Coated with a sweet sour sauce and dressed with a Japanese style tatar sauce served in a Japanese bun.)

Chicken katsu sandwich 14

(Hot panko crumbed chicken katsu, mayo and tonkatsu sauce sandwiched between Japanese white bread)

Takoyaki Bun 15

Piping hot takoyaki dressed with Japanese mayo, tonkatsu sauce, anori and katsuobushi in a Japanese bun.

Hot matcha noodle, somen or udon with tamagoyaki and onsen tamago 12

Hot drinks - soy milk from Japan 3

### EXTRAS

Onsen tamago 2

Rice 2.5

Soup 2.5

Breakfast is available every  
Saturday 8am - 11am  
(pre-booking is essential)