

EAST **WEST**

FOOD & DRINKS

(フード&ドリンク)

OTSUMAMI (おつまみ)

Edamame (gf, vg) 9.0

Edamame topped with moshio salt, togarashi and furikake seasoning, served with sesame and soy sauce

Lotus Root Chips (vg) 10.0

Lotus chips, moshio salt

Char Siu Pork Belly Bao ★ 12.0

Char Siu pork belly, red cabbage, spring onion, Kewpie mayo & sesame dressing in a steamed bao

Pork Gyoza (5pc) 12.0

Pork-filled gyoza served with a dipping sauce

Vegetable Gyoza (5pc) (v, gf) 16.0

Gluten-free vegetable-filled gyoza served with a dipping sauce

Vegetable Gyoza (5pc) (vg) 16.0

Vegan vegetable-filled gyoza served with a dipping sauce

RAMEN (ラーメン)

Breakfast Ramen ★ 19.0

Choice of Broth: Tonkatsu Pork or Miso Chicken

Signature broth with sliced bacon, free-range soy egg, nori, bamboo shoots, spring onion, black fungus and ramen noodles

Miso Tonkotsu Ramen ★ 22.0

Choice of Broth: Tonkatsu Pork or Miso Chicken

Signature broth with sliced pork, free-range soy egg, nori, spring onion, black fungus and ramen noodles

ADD MORE (追加トッピング)

Kewpie Mayo +2.0

Bacon / Tofu / Soy Egg / Bamboo Shoots +4.0

Sliced Pork / Roast Chicken / Black Fungus Mushroom +6.0

POKE BOWLS (ポケボウル)

- Kimchi & Crispy Pork Poke Bowl (gf)** 18.0
Crispy pork belly, brown rice, edamame, cucumber, carrots, kimchi, coriander, red cabbage, shallots
- Smoked Salmon & Sesame Poke Bowl (gf)** 19.0
Fresh salmon, brown rice, edamame, cucumber, red cabbage, spring onion, black sesame, fresh lime, sesame dressing

BUNS & SHOKUPAN (パンズ&食パン)

- Sriracha Scrambled Egg & Black Sesame Croissant ★ (v)** 15.0
Free-range scrambled eggs, black sesame, sriracha, baby spinach and coriander in a croissant
- Roasted Pork Belly Bun** 16.9
Marinated pork belly, pickled cucumber & carrot, red onion, sesame-honey-soy-yuzu sauce
- Mirin Egg & Bacon Shokupan** 14.9
Mirin scrambled free-range egg, bacon, spring onion
- Salami & Mozzarella Shokupan** 13.9
Salami, mozzarella, grilled red capsicum, baby spinach

SOMETHING SWEET (スイーツ)

- Soufflé Pancakes ★ (v)** 12.0
Fluffy Japanese soufflé pancakes served with maple syrup, caramelised banana and butter
- Hokkaido Egg Tart (v)** 8.0
- Green Tea Ice Cream (gf, vg)** 8.0
- Black Sesame Ice Cream (gf, vg)** 8.0
- Hojicha Ice Cream (gf, vg)** 8.0

gf = gluten-free v = vegetarian vg = vegan ★ = signature dish

Our food is freshly prepared locally and may contain allergens, not all ingredients and specified and listed on the menu. If you have a food allergy, please notify one of our team members. A 15% surcharge applies on public holidays. 1% credit card surcharge applies to all purchases.

COFFEE (コーヒー)

Small 8oz / Regular 12oz

| | |
|---|-----------|
| Babychino | 2.0 |
| Espresso | 5.0 |
| Piccolo | 5.0 |
| Macchiato (Short / Long) | 5.0 |
| Long Black | 5.8 / 6.8 |
| Flat White | 5.8 / 6.8 |
| Latte | 5.8 / 6.8 |
| Cappuccino | 5.8 / 6.8 |
| Batch Brew (Filter) | 6.0 |
| Cold Brew | 6.0 |
| Chai Latte | 5.8 / 6.8 |
| Matcha Latte | 5.8 / 6.8 |
| Mocha | 5.8 / 6.8 |
| Hot Chocolate | 5.8 / 6.8 |
| Iced Latte / Long Black / Mocha / Chocolate / Chai / Matcha | 8.0 |

TEA (お茶)

Regular 12oz

| | |
|------------------------|-----|
| Genmaicha (Loose Leaf) | 6.0 |
| Bancha (Loose Leaf) | 6.0 |
| English Breakfast | 6.0 |
| Peppermint | 6.0 |
| Lemon & Ginger | 6.0 |

ADD (追加トッピング)

| | |
|--|------|
| Extra Shot | +1.0 |
| Almond / Oat / Soy / Lactose-Free Milk | +1.0 |
| Caramel / Vanilla / Hazelnut Syrup | +1.0 |

COLD DRINKS (冷たい飲み物)

Juice by The Juice Farm

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|-----------------------|------|
| Orange | 10.0 |
| Apple | 10.0 |
| Crushed Lemonade | 10.0 |
| Orange, Apple & Mango | 10.0 |

Japanese Drinks

| | |
|-----------------------------|-----|
| T4U Aloe Vera Lychee Drink | 7.0 |
| T4U Aloe Vera Drink | 8.0 |
| Calpis Water | 7.0 |
| Sangaria Green Tea & Matcha | 7.0 |
| Hata Ramune Melon Soda | 9.0 |
| Hata Ramune Pineapple Soda | 9.0 |
| Hata Ramune Original Soda | 9.0 |

Water

| | |
|---|------------|
| Still Water | 6.0 |
| Still or Sparkling Water by Strangelove (350ml / 750ml) | 8.5 / 13.5 |

Soda

| | |
|-------------|-----|
| Lemonade | 6.0 |
| Ginger Beer | 6.0 |
| Pepsi | 6.0 |
| Pepsi Max | 6.0 |

HOUSE-MADE REFRESHMENTS (自家製リフレッシュメント)

Yuzu Lime Bitters 12.0

Yuzu, lemonade, Angostura bitters, fresh lemon

Lychee Sencha 12.0

Cold brewed green tea, lychee fruit

Yuzu Iced Tea 12.0

Cold brewed green tea, yuzu, fresh lemon

Cold Brewed Sencha 12.0

Cold brewed green tea, matcha powder

SIGNATURE COCKTAILS (シグネチャーカクテル)

| | |
|---|-------------|
| <i>Lychee Margarita</i> | 22.0 |
| Tequila, Cointreau, lime juice, lychee, sugar syrup | |
| <i>Momo Bellini</i> | 22.0 |
| White Peach Momo Liqueur, Prosecco | |
| <i>Matcha Gin Fizz</i> | 23.0 |
| Gin, yuzu, matcha powder, sugar syrup, soda water | |
| <i>Sake Grapefruit</i> | 23.0 |
| Japanese sake, agave, grapefruit juice, thyme | |
| <i>Yuzu Whiskey Sour</i> | 24.0 |
| Japanese whisky, yuzu, Angostura bitters, sugar syrup | |

CLASSIC COCKTAILS (クラシックカクテル)

| | |
|--------------------------------------|-------------|
| <i>Mimosa</i> | 19.0 |
| Prosecco, orange juice | |
| <i>Espresso Martini</i> | 21.0 |
| Vodka, Kahlúa, espresso, sugar syrup | |
| <i>Aperol Spritz</i> | 21.0 |
| Aperol, Prosecco, soda water | |
| <i>Amaretto Sour</i> | 23.0 |
| Amaretto, lemon juice, sugar syrup | |

BEER (ビール)

| | Tankard / Pint |
|------------------|----------------|
| On Tap | |
| Sapporo | 19.8 |
| Sapporo Black | 15.0 / 19.8 |
| Coopers Pale Ale | 18.5 |

Bottled Beer & Cider

| | |
|--|------|
| Byron Bay Lager | 13.5 |
| Hahn Super Dry | 13.5 |
| Little Creatures Pale Ale | 14.0 |
| Stone & Wood Pacific Ale | 14.5 |
| White Rabbit Dark Ale | 14.0 |
| Heineken Zero | 11.0 |
| James Squire Orchard Crush Apple Cider | 14.5 |

WINE (ワイン)

Sparkling

| | 125ml / 175ml / Bottle |
|-------------------------------|----------------------------------|
| NV, Dal Zotto Pucino Prosecco | King Valley, VIC 16.5 / 20 / 75 |
| NV, Frankie Sparkling Brut | South Australia 14.5 / 17.5 / 65 |

White

| | 150ml / 250ml / Bottle |
|----------------------------------|--------------------------------|
| NV, Até Chardonnay | South Australia 14 / 22.5 / 65 |
| NV, Frankie Sauvignon Blanc | South Australia 14 / 22.5 / 65 |
| NV, RockBare Click 99 Pinot Gris | South Australia 16 / 25.5 / 75 |
| NV, Dead Man Walking Riesling | Clare Valley, SA 18 / 29 / 75 |
| NV, Kismet Moscato | Victoria 16 / 25.5 / 75 |

Rosé

| | 150ml / 250ml / Bottle |
|--------------|--------------------------------|
| NV, Até Rosé | South Australia 14 / 22.5 / 65 |

Red

| | 150ml / 250ml / Bottle |
|-------------------------------------|---------------------------------|
| NV, Frankie Shiraz | South Australia 14 / 22.5 / 65 |
| NV, First Creek Botanica Pinot Noir | New South Wales 15 / 24 / 70 |
| NV, First Creek Harvest | New South Wales 15 / 24 / 70 |
| Cabernet Sauvignon | |
| NV, Amelia Park Cabernet Merlot | Margaret River, WA 17 / 27 / 80 |

SPIRITS & LIQUEURS (スピリッツ&リキュール)

Vodka

| | |
|----------------------|------|
| Haku | 15.0 |
| Chiyomusubi Engine | 15.0 |
| Absolut | 13.0 |
| Grey Goose | 14.0 |
| Archie Rose Original | 15.0 |
| Absolut Vanilla | 15.0 |
| Skyy | 14.0 |
| Smirnoff | 13.0 |

Gin

| | |
|----------------------------|------|
| Beefeater | 13.0 |
| Hendrick's | 14.0 |
| Four Pillars | 15.0 |
| Four Pillars Bloody Shiraz | 15.0 |
| Tanqueray | 15.0 |
| Four Pillars Fresh Yuzu | 16.0 |
| Bombay Sapphire | 16.0 |
| Hayman's Sloe Gin | 16.0 |

Japanese Gin

| | |
|--------------------------------------|------|
| Roku | 15.0 |
| Chiyomusubi Impact Tottori Craft Gin | 16.0 |
| Tenjaku | 16.0 |
| Matsui Hakuto | 16.0 |

Tequila

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|--------------------------|------|
| Jose Cuervo Blanco | 12.0 |
| El Jimador Blanco | 14.0 |
| El Jimador Single Barrel | 14.0 |
| Patrón Silver | 14.0 |
| El Jimador Reposado | 14.0 |
| 1800 Reposado | 15.0 |

Scotch Whisky

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|----------------------------|------|
| Johnnie Walker Red Label | 12.0 |
| Johnnie Walker Black Label | 13.0 |
| Chivas Regal | 13.5 |
| Glenfiddich | 14.0 |

Whiskey

| | |
|---------------|------|
| Jack Daniel's | 13.0 |
| Canadian Club | 13.0 |
| Jameson | 14.0 |

Japanese Whisky

| | |
|---|------|
| Toki | 15.0 |
| Masahiro Kaijin Original Blended | 15.0 |
| Tenjaku Blended | 15.0 |
| Nagahama Roman Blended | 15.0 |
| The Shin Eigashima Serene | 15.0 |
| The Shinobu Daimyo Blended | 15.0 |
| The Shinobu Blended, Mizunara Japanese Oak Finish | 15.0 |
| Suntory Chita | 16.0 |
| Matsui Bourbon Barrel | 16.0 |
| Onikishi Blended | 16.0 |
| Fuji Single Blended | 16.0 |
| Nikka Whisky From the Barrel | 17.0 |
| Tokinoka Eigashima | 19.0 |
| Kamiki Original | 21.0 |

Bourbon

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|--------------|------|
| Jim Beam | 13.0 |
| Wild Turkey | 13.0 |
| Maker's Mark | 14.0 |

Rum

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|----------------------------|------|
| Bacardi | 12.0 |
| Bundaberg | 13.0 |
| Kraken Spiced | 14.0 |
| Malibu | 13.0 |
| Havana Club Añejo Especial | 14.0 |
| Sailor Jerry Spiced | 14.0 |

Liqueurs

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|-----------|------|
| Cointreau | 11.0 |
| Disaronno | 11.0 |
| Kahlúa | 11.0 |

Add Mixer

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| Lemonade / Tonic / Soda / Ginger Ale / Pepsi / Pepsi Max | +1.0 |
|--|------|

SAKE BY THE GLASS (グラスで楽しむ酒)

90ml / 180ml / 720ml Bottle

Chiebijin

24 / 45 / 170

16% ABV / 65% Rice Polishing

Junmaishu - Oita

Fresh & aromatic with notes of white fruit and steamed rice, finishing dry

Toyobijin Jundou Ichizu

32 / 60 / 230

16% ABV / 50% Rice Polishing

Junmai Ginjo - Yamaguchi

Tropical fruits, round mouthfeel and a long aftertaste

Umenoyado Aragoshi Yuzu Fruit Liqueur

26 / 48 / 185

8% ABV

Junmai Sake - Nara

Japanese yuzu juices blended with premium sake for a refined, refreshing taste

SAKE BY THE BOTTLE (ボトルで楽しむ酒)

300ml Bottle

Kizakura Nigori Sake

48.0

10% ABV / 70% Rice Polishing

Nigori - Kyoto

Classic, mild fresh sweet and sour taste like drinking yoghurt

Kizakura Coconut Nigori Sake

52.0

10% ABV / 70% Rice Polishing

Nigori - Kyoto

Rounded Japanese rice sweetness blending with rich silky coconut

Kizakura Matcha Nigori Sake

70.0

10% ABV / 70% Rice Polishing

Nigori - Kyoto

Light matcha flavour with milky and sweet honeydew with a hint of pistachio

Kinokuniya Bunzaemon

48.0

12% ABV / 68% Rice Polishing

Junmaishu - Wakayama

A gentle taste with typical Wakayama rice flavour

| | |
|--|--------------|
| Hana Kizakura | 50.0 |
| 12% ABV / 68% Rice Polishing | |
| <i>Junmai Ginjo - Kyoto</i> | |
| Aromatic cherry blossom flavour, ABV 12% is perfect strength for wine drinkers to be enjoyed with food | |
| Rihaku Blue Purity | 55.0 |
| 14% ABV / 68% Rice Polishing | |
| <i>Junmaishu - Shimane</i> | |
| Clean taste with complex flavours of roasted chestnut, honey & cacao | |
| SAKE BY THE BOTTLE (ボトルで楽しむ酒) | 720ml Bottle |
| Tatenokawa Super Dry | 245.0 |
| 15% ABV / 50% Rice Polishing | |
| <i>Junmai Daiginjo - Yamagata</i> | |
| Fresh tropical fruits, steamed rice aromas, crisp, long finish | |
| Toyobijin Ichiban Matoi | 390.0 |
| 16% ABV / 40% Rice Polishing | |
| <i>Junmai Daiginjo - Yamaguchi</i> | |
| Umenoyado Aragoshi Umesu (Plum) | 185.0 |
| 12% ABV | |
| <i>Umesu - Nara</i> | |
| Umesu made from high-quality sake and natural Japanese ume plums | |
| Umenoyado Lychee Fruit Sake | 185.0 |
| 8% ABV | |
| <i>Junmai Sake - Nara</i> | |
| Handpicked Taiwanese lychee, offering an elegant aroma and mellow sweetness | |
| Umenoyado Aragoshi Momo Fruit Sake | 185.0 |
| 8% ABV | |
| <i>Junmai Sake - Nara</i> | |
| Crafted with sweet, sun-ripened white Japanese peaches (Momo) | |