## MR·J0E

-					
ALL DAY BREAKFAST Set	rved until 2pm	TAMAGOYAKI OMELETTE	19	CHICKEN KATSU SANDO	16
		Grilled pork with miso dressing, apple cucumber salad,		Fried chicken, mayo, tonkatsu sauce on soft white bread	
TOASTED GRAINS PORRIDGE	14.5	sautéed mushroom <b>GF</b>		and side salad	
Buckwheat & quinoa porridge, almond	butter, toasted				
coconut flakes, smoked pecan, seasonal fruits. VE, GF,		ROAST CAULIFLOWER	17.5	KOREAN CHICKEN BURGER	16
DF		Miso pine nut hummus, sautéed green, crushed		Fried chicken, mayo, homemade s	weet chill sauce & mix
		cashewnuts & poached eggs on toast V DF		salad on brioche bun	
SOURDOUGH/ QUINOA TOAST /FRU	JIT TOAST 8				
With butter & preserves		SMOKED BEEF EGG BENEDICT	19	SIDE / CREATE YOUR OWI	N
		Sun dried tomato pesto, smoked wagyu beef brisket,		Eggs your way on toast	
CHIA AÇAI PUDDING	NG 17 sautéed green, two poached eggs & harissa hollandaise		andaise	Extra toast /Relish /Almond butter /	Hollandaise 2.5
Toasted coconut flakes, almond butter,	, local mixed	on toast		Extra egg / Oven baked tomato	3
berries, mint. VE, GF, DF				Grilled Chorizo / Halloumi	3
		POTATO ROSTI	22	Half avocado with lime & salt flakes	s 6
JAPANESE SOUFFLÉ HOTCAKE 21		Tsukiji tuna fillet, avocado, edamame, miso crear	n sauce,	Avocado feta Smash / Grilled salmon	
Pickled peach, candied nuts, spiced crumble, citrus		pumpkin salad,& wafu vinegary jelly		Sautéed Mushroom / Sautéed Greens/Bacon	
frozen mascarpone, seasonal berry fru	it & matcha syrup			Potato rosti	5.5
		CRABMEAT CROQUETTES	22		
MASHED GREENS	17.5	Fried egg, avocado, yuzu miso cream, salmon ro	e,	<b>GF</b> = Gluten Free	<b>DF</b> = Dairy Free
Avocado & edamame mash, dried chilli flakes, feta,		cherry tomato, Furikake & torched tuna		<b>V</b> = Vegetarian	<b>VE</b> = Vegan
crushed cashewnut, pine nut & miso hu	ummus, cherry				
tomato & poached egg on toast. V		GRILLED SALMON	19	Not all changes to the menu	
		Pumpkin & edamame croquette, fried egg, torche	ed mayo,	accommodated, we apprecia	ate your
FIVE SEED CRACKER	17.5	salmon roe, mix seaweed salad & Furikake		understanding. Please advis	e our staff of any
Oyster mushroom, black fungus, blue o	cheese dressing,			food allergies.	
poached eggs, avocado, cherry tomato V, GF		TAMAGOYAKI SANDO	10		
		With Japanese mayo on soft white bread and side	e salad	10% SURCHARGE APPLIE HOLIDAYS.	S ON PUBLIC

### MR·J0E

Crabmeat croquettes(2pcs)	6	Bottomless sparkling water.	3 per table	NANBUBIJIN DAIJINGO	35
Gluten free toast	1.5			SMV+4 ABV 16-17% Gorgeous ginjo arol	ma, soft taste of rice.
		COKE/DIET COKE/SPIRIT (CAN 375	5 <b>ML)</b> . 4		
COFFEE Served until 6pm		COLD PRESS JUICE		COCKTAIL	
SEASONAL BLEND & SINGLE ORIGIN BY SEVEN SEEDS		CLASSIC OJ	6	Watermelon Punch	S 15 Jug 30
&SMALL BATCH		BREAKFAST SUNNY- Orange apple	carrot ginger. 7	White wine, passionfruit syrup, citrus	juice, pineapple
Black	3.8	RED DELIOUS- Beetroot pear lemon	. 7	juice, orange juice, fresh fruits & watermelon juice	
White	4	MINTY GREEN- Apple cucumber min	nt. 7	Purple Paradise	19
Pour Over	5	WATERMELON JUICE	7	7 Sake, Cointreau, cherry brandy, blue curacao, lemon	
Mocha	4.5			juice & tonic water	
Iced Latte	4.5	MOCKTAIL		Lost in Tokyo	21
Iced Coffee	6.5	YUZU MINT COOLER	7	Shiso shochu, strawberry blueberry syrup, lime juice &	
Iced Mocha	6.5	Yuzu juice, crushed mint, sugar syrup & sparkling water soda water			
Cold Brew	4.5	WATERMELON LIME CRUSHER	7	Passion Sangaria	18
Espresso Tonic with Lime	6	Watermelon, lime, sugar syrup& sparl	kling water	Herbal red wine, thyme syrup, black	tea liqueur &
Large +0.8 Extra shot+0.5 Bonsoy +0.5 Almond Milk +0.8		Add a shot +5		passionfruit pulp	
				Ginger Cuba Libra	16
LOOSE LEAF TEA BY CHAMELLIA	4.5	SAKE 200ml		White rum, ginger syrup, coke & lime	<b>,</b>
		YAMATOSHIZUKU JUNGIN - AKITASEIS	SHU JUNMAI 19.5	Green Zen	17
ENGLISH BREAKFAST, EARL GREY, GREEN		SMV+5 ABV 15-16% 55% polished rice, m	nild flavour.	Whisky, matcha syrup & orange bitte	r
SENCHA, LEMONGRASS GINGER, CHAMOMILE		IPPONGI DENSHIN YUKI JUNGIN - FUK	UI GINJO 25	Pear a Kiss	19
		SMV undefined ABV 15-16% 55% polishe	d rice.	Apricot Gin, elderflower syrup, lychee	e & pear juice, basil
OTHER BY PRANA CHAI, MORK & ETC		TATENOKAWA SEIRYU - YAMAGATA JUNMAI DAIJINGO 28		leaves and lemon juice	
Hot chocolate by Mork	4.5	SMV-2 ABV 14% 50% polished rice, fresh	fruity aroma. Best	Watermelon Candy box	18
Chai	4.5	served chilled.	·	Passionfruit flavour vodka, yakult & v	vatermelon juice
UJI Matcha latte.	5	HAKKAISAN JUNMAI GINJO - NIIGATA	30	,	,
Iced chocolate.	6.5	SMV+4 ABV 15.5% 50% polished rice, sm	nooth texture with rich	BEER ON TAP 370ml	
Iced chai.	6	flavour. Best served chilled or warmed.		Suntory Premium Malt Draft	10
Iced matcha.	6.5			· · · · <b>,</b> · · · · · · · · · · · · · · · · · · ·	. •

## MR·J0E

#### JAPANESE WHISKY

NIKKA - From the barrel, blended	16
HAKUSHU 'DISTILLERS RESERVE' - Single malt	18

START FROM 11AM TO LATE		RAW		RICE AND NOODLES	
SOMETHING SMALL		TORCHED YELLOWTAIL CAPPACHIO	18	JAPANESE STIRFRIED RICE	14.5
CREAMY CRABMEAT CROQUETTES (3PCS)	10	SOY BASED DRESSING, DAIKON, GREEN SALAD <b>GF</b>		SLICED PORK BELLY, SAKE, SOY SAUCE ,SCALLION, BONITO, EG	iGS
SERVED WITH TONKATSU SAUCE, LIME		MULATO YELLOWTAIL	21	YAKI UDON	14.5
PUMPKIN & EDAMAME CROQUETTES (3PCS)	10	CHARRED JALAPENO & CORIANDER DIPPING SAUCE, MULATO, CHE	RRY	SLICED PORK BELLY, CABBAGE, BONITO & SPECIAL SAUCE	
SERVED WITH TONKATSU SAUCE, LIME		TOMATO, <b>GF</b>		SHIRU NASHI TANTANMEN	15.5
SALT & PEPPER OYSTER MUSHROOM	19	SEARED TUNA CEVICHE	21	PORK MINCE, SESAME PASET, HOMEMDE CHIILLI PASTE, SESAM	IE SEED,
EDAMAME, MARINATED TOFU, BLACK FUNGUS, BLUE CHEESE SAUCE		YUZU, ORANGE AND LIME DRESSING, SESAME SEED, ARTICHOKE,		GREEN VEGETABLES.	
VE,GF		CHERRY TOMATO, FENEL, WHITE WINE VINEGAR, PINE NUT PESTO	GF	SPICY MISO RAMEN	17.5
GRILLED SABA FILLET	12	SEARED TUNA APPLE SALAD	19	PORK MINCE, BONITO FLAKE, OENSEN EGG, HOMEMDE CHIILLI I	PASTE,
CUMIN SEED, SHICHIMI CHILLI, LIME GF		APPLE & VEGETABLE SALAD, SESAME SEED APPLE SYRUP, GREEN		SESAME SEED.	
TSUKIJI TUNA FILLET	20	VEGETABLE <b>GF</b>		GYUMESHI	15.5
SEARED TUNA FILLET, TERIYAKI SAUCE, OYSTER BUTTER, GRILLED		TORCHED TUNA CAPPACHIO.	18	RICE, SLICED BEEF BELLY, RED ONION, SPECIAL SAUCE, ONSE	N EGG &
SCALLION, SHICHIMI		GINGER AND APPLE PUREE DRESSIN, SHICHIMI, SESAME SEED		PICKLED GINGER	
BUTASABU SALAD	12	SALMON TARTARE	21	NANBAN EGGPLANT DON	14.5
SLICED PORK, GREENS, SOY VINEGARY SAUCE & SESAME OIL GF		SPECIAL SPICY DRESSING OR NON SPICY, SESAME CRACKER, FING	SER	RICE, NANBAN VINEGARY SAUCE, SCALLION & SESAME SEED	VE GF
NASU DENGAKU	10	LIME, CUCUMBER, AVOCADO, CORIANDER & SALMON ROE		GINGER PORK DON	18.5
GRILLED EGGPLANT, MISO GLAZE, PICKLED GINGER <b>V GF</b>				RICE, PICKLED GINGER, ONSEN EGG, SESAME SEEDS	
MIXED SEAWEED SALAD.	9	GRILLED		WAGYU BEEF DON	21.5
DAIKON, CUCUMBER, SESAME SEEDS, TAHINI DRESSING <b>V GF</b>		CHARRED GRILLED CHICKEN WINGS	22	GRILLED WAGYU SOTCH FILLET, EDAMAME, ONSEN EGG, PICKLI	ED
SILKEN TOFU SALAD	10	CUMIN SEED, BLACK PEPPER, CHILLI, PICKLED GINGER, SESAME S	EED	GINGER, SCALLION, SESAME SEED, FURIKAKE	
CUCUMBER, GREEN VEGETABLE, RED ONION, CASHEW NUT, SESAME		GF		GRILLED SALMON DON	18.5
DRESSING VGF		GRILLED BARRAMUNDI	26	ONSEN EGG, PICKLED GINGER, FURIKAKE, EDAMAME, SESAME	SEED
SAKE VINEGARY CHICKEN	9	MISO YUAN SAUCE, ZUCCHINI, PICKLED BAMBOO SHOOT & OYSTEF	2	CHARRED CHIKEN DON	14.5
CUCUMBER, WAFU DRESSING, GREEN & SESAME SEED <b>GF</b>		MUSHROOM GF		ONSEN EGG, PICKLED GINGER, FURIKAKE, EDAMAME, SESAME	SEED,
PRAWN SALAD	12	GRILLED CONGER EEL	26	SCALLION	
PUMPKIN, CHERRY TOMATO, GREEN VEGETABLES, TAHINI DRESSING	&	ZUCCHINI, PICKLED BAMBOO SHOOT & OYSTER MUSHROOM <b>GF</b>		CHICKEN KATSU DON	17.5
SOY VINEGAR JELLY <b>GF, DF</b>		MARBLE 6 WAGYU SCOTCH FILLET 200G	36	SCRAMBLED EGGS, ONION, PICKLE GINGER, FURIKAKE, BONITO	) FLAKE
SMOKED WAGYU BEEF BRISKET	17	HOMEMADE TERIYAKI SAUCE, LEEK & OROSHI GF		& SCALLION	
SERVED WITH LEEK & OROSHI <b>GF</b>		GRILLED SALMON	26	UNADON	18.5
		ZUCCHINI, PICKLED BAMBOO SHOOT & OYSTER MUSHROOM GF		ONSEN EGG, PICKLED GINGER, FURIKAKE, EDAMAME, SESAME	SEED
A BIT MORE				SMOKED WAGYU BEEF BRISKET DON	18.5
BRAISED HAMACHI KAMA	19	FINGER LICKING GOOD		ONSEN EGG, PICKLED GINGER, FURIKAKE, EDAMAME, SESAME	SEED,
GLAZED YELLOWTAIL COLLAR, PINE NUT, GRILLED LEEK & SOY BASEI	)	BEEF SHORT RIB	28.5	SCALLION	
SAUCE (LIMTED PLEASE ASK THE STAFF TO CHECK THE STOCK )		BONITO, PEANUT, CRISPY SHALLOTS, CORIANDER & ASIAN GREENS	3		
GRILLED TOFU SALAD	22	RED CURRY PORK RIB	28.5	TREAT YOURSELF	
EGGPLANTS, CUCUMBER, CHERRY TOMATO, CORIANDER, CASHEW		CORIANDER, ASIAN GREEN, CRISPY SHALLOTS, CASHEW NUT.		ANNIN TOFU	14.5
NUTS, HOT AND SOUR DRESSING, EDAMAME V GF		CRISPY FRIED CHICKEN	25.5	ESPRESSO SAUCE, WHIPPED SOY MILK CREAM, SEASONAL FRU	JITS
PORK HOCK SALAD	22	SZECHUAN PEPPER, LEMONGRASS, CORIANDER, CHILLI, STIR FRIE	D	JAPANESE CHEESE CAKE	15.5
CUCUMBER & SHISO SALAD, CASHEW NUTS, FERMENTED CHILLI PAS	TE &	GREEN VEGETABLES		MATCHA SYRUP, LEMON SORBET, MELON JELLY, SEASONAL FRU	JITS
GINGER SZECHUAN SACUE		KOREAN FRIED CAULIFLOWER	25.5		
GINGER PORK BELLEY	22	SESAME SEED, HOMEMADE SWEET CHILLI SAUCE ,SALAD MIX, KIM	CHI		
FURIKAKE, SHICHIMI, SHISO SALAD, SCALLION GF		STICKY CHICKEN WINGS	25.5		
CHARRED CHICKEN	22	SWEET GINGER SAUCE, SCALLION, SESAME SEEDS, PICKLES			
DRY SHRIMP, PINE NUT, PICKLED BAMBOO SHOOTS, CASHEW NUT GF	•	DAKGANGJEONG	26.5		
DRUNKEN CHICKEN	25	SWEET CRISPY KOREAN CHICKEN WINGS, SESAME SEEDS, KIMICH	I		
SAKE, CRISPY SHALLOTS, LEEK, CORIANDER, PEANUTS & STIR FRIED	)	NAGOYA TEBASAKI	26.5		

VEGETABLES **GF DF** 





18.5

### **OPEN SEVEN DAYS**

#### FEED ME

CHEF'S FAVORITE SELECTION, INCLUDING DESSERT 59PP (MIN TABLE 2 PEOPLE)

PLEASE ADVISE STAFF OF ALLERGIES AND DIET REQUIREMENTS UPON ORDERING. WE ARE UNABLE TO GUARANTEE TRACE ELEMENTS WILL NOT BE PRESENT.

10% PUBLIC SURCHARGE APPLIES

NAGOYA STYLE CRISPY CHICKEN WINGS, LIME, JAPANESE PICKLE

LOOSE LEAF TEA BY CHAMELLIA ENGLISH BREAKFAST, EARL GREY, GREEN SENCHA, LEMONGRASS GINGER, CHAMOMILE	4.5
OTHER BY PRANA CHAI, MORK & ETC	
Hot chocolate by Mork	4.5
Chai	4.5
UJI Matcha latte.	5
Iced chocolate.	6.5
Iced chai.	6
Iced matcha.	6.5
Bottomless sparkling water. 3 per	r table
Bonsoy +0.5 Almond milk by milk lab +0.8	
COKE/DIET COKE/SPIRIT (CAN 375ML).	4
COLD PRESS JUICE	
CLASSIC OJ	6
BREAKFAST SUNNY- Orange apple carrot ginger.	7
RED DELIOUS- Beetroot pear lemon.	7
MINTY GREEN- Apple cucumber mint.	7
WATERMELON JUICE	7
MOCKTAIL	
HOMEMADE GINGER SODA	6
Homemade ginger syrup, fresh lime juice, mint & sparkling water	
YUZU MINT COOLER	7
Yuzu juice, crushed mint, sugar syrup & sparkling water	
WATERMELON LIME CRUSHER	7
Watermelon, lime, sugar syrup& sparkling water  Add a shot +5	
SAKE 200ml	
YAMATOSHIZUKU JUNGIN - AKITASEISHU JUNMAI	19.5
SMV+5 ABV 15-16% 55% polished rice, mild flavour.	
IPPONGI DENSHIN YUKI JUNGIN - FUKUI GINJO	25
SMV undefined ABV 15-16% 55% polished rice.	
TATENOKAWA SEIRYU - YAMAGATA JUNMAI DAIJINGO	28
SMV-2 ABV 14% 50% polished rice, fresh fruity aroma. Best served chilled	d.
HAKKAISAN JUNMAI GINJO - NIIGATA	30
SMV+4 ABV 15.5% 50% polished rice, smooth texture with rich flavour. Be	est
served chilled or warmed.	
NANBUBIJIN DAIJINGO	35
SMV+4 ABV 16-17% Gorgeous ginjo aroma, soft taste of rice.	
BEER ON TAP 370ml	
Suntory Premium Malt Draft	10
JAPANESE WHISKY	
NIKKA - From the barrel, blended	16
HAKUSHU 'DISTILLERS RESERVE' - Single malt	18

#### COCKTAIL

Watermelon Punch

White wine, passionfruit syrup, citrus juice, pineapple juice, orange juice, fresh fruits & watermelon juice

Midori Spritz

14 jug 30

Midori, sparkling wine, soda water, passionfruit syrup, lime & mint

Purple Pradise

19

Sake, Cointreau, cherry brandy, blue curacao, lemon juice & tonic water

Lost in Tokyo

17

Shiso shochu, strawberry blueberry syrup, lime juice & soda water

Passion Sangaria

16

Herbal red wine, thyme syrup, black tea liqueur & passionfruit pulp

Ginger Cuba Libra

15 Jug 30

14 jug 30

15 Jug 30

### White rum, ginger syrup, coke & lime

Whisky, matcha syrup & orange bitter

Pear a Kiss 17

Apricot Gin, elderflower syrup, lychee & pear juice, basil leaves and lemon juice

### Watermelon Candy box

Passionfruit flavour vodka, yakult & watermelon juice

#### RED

Green Zen

SEWN PINOT NOIR, YARRA VALLEY, VIC, 13.5%

Lifted cherry and all-spice aroma, whilst underneath a more savoury tone with clove and earthy characters. Delicate red berry fruit, cinnamon and toasted oak.

# TURKEY FLAT BUTCHERS BLOCK SHIRAZ, BAROSSA VALLEY, SA 4 Red fruits, capsicum and sweet spice flavours. Modern fresh and fruit driven

wine. A lighter, brighter style of Shiraz designed for drinking while young.

### MAXWELL LITTLE DEMON SHIRAZ GRENACHE, MCLAREN VALE, SA 42

This complex wine has generous Shiraz flavours of plum and berry complimented by the Grenache giving flavours of spice, raspberry and herbs.

## GROWERS GATE CABERNET SAUVIGNON, RIVERLAND, SA, 14% 8/32 Aromas of fresh lifted mint and blackcurrant combine with ripe, dark berry

Aromas of fresh lifted mint and blackcurrant combine with ripe, dark berry flavours providing a rich wine with an elegant silky finish.

## WOODSTOCK DEEP SANDS SHIRAZ CABERNET SAUVIGNON, MCLAREN VALE, SA, 14.5% 42

This classic Australian blend provides soft, plummy richness from the Shiraz, whilst the Cabernet Sauvignon brings a savoury tannin profile. **VE** 

#### **CRAFT BEER**

A LOCAL BEER XPA 355ML 10

#### **SPARKLING & ROSE**

### GROWERS GATE BRUT CUVÉE CHARDONNAY, RIVERLAND, SA 8/32

This sparkling wine exhibits delightfully lifted, fruity aromatics. Driven by early-picked Chardonnay, the palate is rich and full of flavour. This wine possesses a clean dry finish that lingers.

#### HAHNDORF HILL ROSE, ADELAIDE HILLS, SA, 12.7%

Perfectly dry and crisp rose with cherry, quince and strawberry flavours. This vegan wine has excellent structure which allows the perfect match with Asian cuisine and all seafood. **VE** 

#### WHITE

17

#### LIZ HEIDENREICH WATERVALE RIESLING, CLARE VALLEY, SA11%

Aromas of bath salts and bickfords lime, this wine has intense flavours of lemon zest and the natural acidity gives it a freshness and liveliness that is packed full of

#### RUN FREE SAUVIGNON BLANC, GREAT SOUTHERN, WA, 12.9%

A lifted bouquet of green beans and citrus with an underlay of tropical fruit. The palate displays a richness but still retains

that desirable freshness with a clean and flavoursome finish.

#### BABICH BLACK LABEL SAUVIGNON BLANC, MARLBOROUGH NZ, 44

Weighty, ripe, tropical fruit flavoured style. A rich and rounded New Zealand wine. Can be enjoyed with a variety of foods. Best served with seafood or chicken.

#### BALGOWNIE ESTATE BLACK LABEL CHARDONNAY, YARRA VALLEY 48

A crisp, light and delicious light bodied wine with lovely fruit flavour. Flavours of white peach, green mango and nectarine supported by crisp acidity and gentle oak.

#### INDIGO PINOT GRIGIO, BEECHWORTH, VIC, 13.5%

A delicious dry white with aromas of pears and red apples which intermingle with citrus and faint dried honey notes. Clean dry finish, the perfect white for a summers day.

#### ROSS RITCHIE ESTATE GEWÜRZTRAMINER, MANSFIELD, VIC, 14% 4

This delightful, dry wine exhibits archetypal lychee and tea-rose characters with the palate delivering flavours of ginger spice, quince and orange zest.

## HAHNDORF HILL WHITE MISCHIEF GRUNER VELTLINER, ADELAIDE HILLS, SA, 13%

Exuberant aromatics with both the nose and palate brimming with delicious citrus, spice, ruby grapefruit and stone fruit. Perfect for spicy Asian cuisine, seafood and white meats. **VE** 

Our wines have been carefully selected for you to enjoy alongside our delicious food. Be it a fruity and flavoursome white or rose, a delicately rich red or a glass of sparkling to tingle the taste buds. Our selection even includes a choice of vegan wines!

48

9/42

48

Please ask our staff for any other wines offering by glass!