

MR. JOE

ALL DAY BREAKFAST Served until 2pm		TAMAGOYAKI OMELETTE 19	CHICKEN KATSU SANDO 16
TOASTED GRAINS PORRIDGE 14.5	Buckwheat & quinoa porridge, almond butter, toasted coconut flakes, smoked pecan, seasonal fruits. VE, GF, DF	Grilled pork with miso dressing, apple cucumber salad, sautéed mushroom GF	Fried chicken, mayo, tonkatsu sauce on soft white bread and side salad
SOURDOUGH/ QUINOA TOAST /FRUIT TOAST 8	With butter & preserves	ROAST CAULIFLOWER 17.5	KOREAN CHICKEN BURGER 16
CHIA AÇAÍ PUDDING 17	Toasted coconut flakes, almond butter, local mixed berries, mint. VE, GF, DF	Miso pine nut hummus, sautéed green, crushed cashewnuts & poached eggs on toast V DF	Fried chicken, mayo, homemade sweet chill sauce & mix salad on brioche bun
JAPANESE SOUFFLÉ HOTCAKE 21	Pickled peach, candied nuts, spiced crumble, citrus frozen mascarpone, seasonal berry fruit & matcha syrup	SMOKED BEEF EGG BENEDICT 19	SIDE / CREATE YOUR OWN
MASHED GREENS 17.5	Avocado & edamame mash, dried chilli flakes, feta, crushed cashewnut, pine nut & miso hummus, cherry tomato & poached egg on toast. V	Sun dried tomato pesto, smoked wagyu beef brisket, sautéed green, two poached eggs & harissa hollandaise on toast	Eggs your way on toast 11
FIVE SEED CRACKER 17.5	Oyster mushroom, black fungus, blue cheese dressing, poached eggs, avocado, cherry tomato V, GF	POTATO ROSTI 22	Extra toast /Relish /Almond butter /Hollandaise 2.5
		Tsukiji tuna fillet, avocado, edamame, miso cream sauce, pumpkin salad,& wafu vinegary jelly	Extra egg / Oven baked tomato 3
		CRABMEAT CROQUETTES 22	Grilled Chorizo / Halloumi 3
		Fried egg, avocado, yuzu miso cream, salmon roe, cherry tomato, Furikake & torched tuna	Half avocado with lime & salt flakes 6
		GRILLED SALMON 19	Avocado feta Smash / Grilled salmon 6.5
		Pumpkin & edamame croquette, fried egg, torched mayo, salmon roe, mix seaweed salad & Furikake	Sautéed Mushroom / Sautéed Greens/Bacon 4.5
		TAMAGOYAKI SANDO 10	Potato rosti 5.5
		With Japanese mayo on soft white bread and side salad	

GF = Gluten Free **DF** = Dairy Free
V = Vegetarian **VE** = Vegan

Not all changes to the menu can be accommodated, we appreciate your understanding. Please advise our staff of any food allergies.

10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.

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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 aroma, soft taste of rice.	
COFFEE Served until 6pm		COKE/DIET COKE/SPIRIT (CAN 375ML).	4	COCKTAIL	
SEASONAL BLEND & SINGLE ORIGIN BY SEVEN SEEDS		COLD PRESS JUICE		Watermelon Punch	S 15 Jul 30
&SMALL BATCH		CLASSIC OJ	6	White wine, passionfruit syrup, citrus juice, pineapple	
Black	3.8	BREAKFAST SUNNY- Orange apple carrot ginger.	7	juice, orange juice, fresh fruits & watermelon juice	
White	4	RED DELIOUS- Beetroot pear lemon.	7	Purple Paradise	19
Pour Over	5	MINTY GREEN- Apple cucumber mint.	7	Sake, Cointreau, cherry brandy, blue curacao, lemon	
Mocha	4.5	WATERMELON JUICE	7	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& sparkling 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	
LOOSE LEAF TEA BY CHAMELLIA	4.5	SAKE 200ml		Ginger Cuba Libra	16
ENGLISH BREAKFAST, EARL GREY, GREEN		YAMATOSHIZUKU JUNGIN - AKITASEISHU JUNMAI	19.5	White rum, ginger syrup, coke & lime	
SENGHA, LEMONGRASS GINGER, CHAMOMILE		SMV+5 ABV 15-16% 55% polished rice, mild flavour.		Green Zen	17
OTHER BY PRANA CHAI, MORK & ETC		IPPONGI DENSHIN YUKI JUNGIN - FUKUI GINJO	25	Whisky, matcha syrup & orange bitter	
Hot chocolate by Mork	4.5	SMV undefined ABV 15-16% 55% polished rice.		Pear a Kiss	19
Chai	4.5	TATENOKAWA SEIRYU - YAMAGATA JUNMAI DAIJINGO	28	Apricot Gin, elderflower syrup, lychee & pear juice, basil	
UJI Matcha latte.	5	SMV-2 ABV 14% 50% polished rice, fresh fruity aroma. Best		leaves and lemon juice	
Iced chocolate.	6.5	served chilled.		Watermelon Candy box	18
Iced chai.	6	HAKKAISAN JUNMAI GINJO - NIIGATA	30	Passionfruit flavour vodka, yakult & watermelon juice	
Iced matcha.	6.5	SMV+4 ABV 15.5% 50% polished rice, smooth texture with rich		BEER ON TAP 370ml	
		flavour. Best served chilled or warmed.		Suntory Premium Malt Draft	10

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JAPANESE WHISKY

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

LOOSE LEAF TEA BY CHAMELLIA 4.5
ENGLISH BREAKFAST, EARL GREY, GREEN SENCHA, LEMONGRASS
GINGER, CHAMOMILE

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 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.
HAKKAISAN JUNMAI GINJO - NIIGATA 30
SMV+4 ABV 15.5% 50% polished rice, smooth texture with rich flavour. Best 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 15
White wine, passionfruit syrup, citrus juice, pineapple juice, orange juice, fresh fruits & watermelon juice
Midori Spritz 14
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 14
White rum, ginger syrup, coke & lime
Green Zen 17
Whisky, matcha syrup & orange bitter
Pear a Kiss 17
Apricot Gin, elderflower syrup, lychee & pear juice, basil leaves and lemon juice
Watermelon Candy box 15
Passionfruit flavour vodka, yakult & watermelon juice

RED
SEWN PINOT NOIR, YARRA VALLEY, VIC, 13.5% 48
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 48
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 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% 48
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
LIZ HEIDENREICH WATERVALE RIESLING, CLARE VALLEY, SA11% 48
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 flavour.

RUN FREE SAUVIGNON BLANC, GREAT SOUTHERN, WA, 12.9% 9/42
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% 48
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% 48
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% 48
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 sparkling to tingle the taste buds. Our selection even includes a choice of vegan wines!

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