

SOFT DRINK

Japanese green tea (Hot or Cold)	6
Coca cola / Coca cola no sugar	6
Lemon lime bitter	6
Ramune (Japanese lemonade)	6
Japanese yusu soda (StrangeLove)	8
Capi Sparkling Natural Mineral Water	7
Capi Blood Orange	8
Capi Ginger Beer	8
Pineapple lime + Mint soda (Heal Thy Soda)	9
Passionfruit + Berry soda (Heal Thy Soda)	9

BEER +++

Orion beer (tap) 5% ALC/VOL	11
Asahi super dry 5% ALC/VOL	12
Yoyogi pale ale (Japanese craft beer) 4.8% ALC/VOL	15
Hitachino nest yuzu lager(Japanese craft beer) 5.5% ALC/VOL	16
Hitachino nest white ale (Japanese craft beer) 5.5% ALC/VOL	17
TwoBays lager (Gluten - free) 4.5% ALC/VOL	14
Yuzu high ball 7% ALC/VOL Chu-hi peach 4%	16
ALC/VOL Chu-hi yuzu 4% ALC/VOL	14
	14

WINE

Punt Road Gris (white)12.5% ALC/VOL (VEGAN)
Light, crisp and dry with flavours of apple, pear and vanilla
Glass 16 / Bottle 60
SC Pannell Dead End Tempranillo (Red) 14.5% ALC/VOL (VEGAN)
Medium bodied with flavours of black cherry, black berry and dark chocolate
Glass 16 / Bottle 60

SHIMBASHI SOBA

GLUTEN-FREE

SOBA NOODLES-SUSHI-BAR

UMESHU

(80ml with ice)

Japanese traditional liqueur made from Ao Ume as green plum, sugar and clear spirit like shochu or sake - sweet, mild and a little bit sour taste	
The most popular fruit liqueur in Japan	
Choya umeshu original	10% ALC/VOL 12
Umeshu is a Japanese liqueur that made from unripe Ume fruit that is steeped in shochu and sugar	
Choya umeshu shiso herb	15% ALC/VOL 12
Made from Ume fruit, cane spirit, sugar and shiso herb which is Japanese basil perilla. It gives a lightly herb & spicy flavor	
Matcha umeshu	7.5% ALC/VOL 13
Infused with the best Japanese green tea from the Uji region in Kyoto. Using our special coldly-brewed-for -aroma method to bring out the best of Uji tea, enjoy the elegant taste and the relaxing aroma of this unique drink	
Yuzu umeshu	12% ALC/VOL 14
Yuzu is one of the native citrus plants that is a cross between Mandarin and Lime. It has refreshingly citrus aromas and hint of sour and flavour	

ORIGINAL COCKTAIL

Toki high ball	18
Japanese toki whisky, yusu sake and home-made honey soda	
Momo negroni	20
Japanese Roku gin, campari, sweet vermouht and Japanese peach sake	
Haku martini	20
Japanese Haku vodka, matcha umeshu and house sake	



SAKE

(NIHONSHU)

HOUSE SAKE (chilled or warm ask to staff)			
Rihaku < Junmai > 15% ALC/VOL	120ml		17
Dry and clean			
crafted by Rihaku Shuzo, one of the most well-known sake breweries in Shimane Prefecture, using the traditional brewing techniques combined with modern brewing methods. Refreshing taste, crisp flavor, rich aroma, and fruity notes.			
Yuki no bosha < Junmai ginjo>	16% ALC/VOL	120ml	20
Light and fruity			
Yukinobousha Junmai Ginjo is regarded as a premier product of Saiya shuzo Its elegant Ginjo aroma is full of succulent notes of apple, pear, and melon that gradually ensconce your palate. On the pallet, its subtle dryness adds finesse, culminating in a delightful Junmai Ginjo experience.			
SMALL BOTTLES			
Hana kizakura < Junmai ginjo>	12% ALC/VOL	300ml	30
Light and smooth			
Light bodied premium Junmai Ginjo grade sake with an enjoyable aromatic cherry blossom like flavour			
Mio sparkling sake	5% ALC/VOL	300ml	17
Sweet, refreshing and smooth			
MIO entices you with its unique, sweet aroma and refreshing, fruity flavor that crafted in the traditional brewing style, with rice, water, and koji			
SHIMBASHI SOBA ORIGINAL BOTTLES			
Purple label < Junmai super dry>	16% ALC/VOL	300ml	29
Mild and super dry finish			
Made with locally grown rice from the Banshu region			
With a rice polishing ratio of 70%, the rice is not over-polished, giving our junmaishu a gentle aftertaste			
Silver label < Junmai ginjo>	15% ALC/VOL	300ml	32
Aromatic and refreshing			
Made with locally grown rice from the Banshu region			
With a rice polishing ratio of 60%, this Junmai Ginjo, with a lilac flower - like flavour, a refreshing muscat-like acidity and rich taste			
Gold label < Junmai dai ginjo>	15% ALC/VOL	300ml	42
Sweet and rich			
Made with locally grown rice from the Banshu region			
With a rice polishing ratio of 35%, this Junmai Dai Ginjo, with mellow taste and refreshing, flavour melts like cotton candy after taste			
Special sake tasteing set (3 flavours of original sake)			18
30ml each of our original sake as purple label, siver label and gold label			

TAPAS

EDAMAME (vegan) Boiled Japanese green beans	11
AGEDASHI TOFU (vegan) Deep-fried tofu with tempura sauce, spring onion, sesame seeds, and nori seaweed on top (contains sesame, onion)	19
VEGAN GYOZA (vegan) Steamed vegan gyoza with house-special gyoza sauce, pickled cabbage, coriander and fried onion (contains onion, garlic)	17
POTATO SALAD (vegan) Japanese style mashed potato salad	13
NASU DENGAKU (vegan) House-special sweet miso sauce glazed deep-fried eggplant with spring onion sesame seeds and shredded chilli (contains onion, sesame)	19
KARAAGE CHICKEN House-special sweet soy based sauce and mayo glazed Japanese style fried chicken with spring onion, and sesame seeds(contains garlic, onion)	21
SALMON SASHIMI 6pcs of sashimi salmon	21
SALMON CARPACCIO Salmon sashimi with home-made ponzu sauce, pickled ginger and radish	22
ASSORTED TEMPURA (or VEGAN TEMPURA) Prawn, silver whiting, and assorted vegetable tempura (House-special flour blend made Buckwheat flour, making it fully GLUTEN-FREE)	21

RICE BOWL

TEMPURA BOWL + MISO SOUP Bowl of multi-grain rice topped with 2pcs of prawns, 1pc of silver whiting, assorted vegetable tempura drizzled with house-special sweet soy based sauce	33
VEGAN TEMPURA BOWL + MISO SOUP (vegan) Bowl of multi-grain rice topped assorted vegetable tempura drizzled with house-special sweet soy based sauce	33
SALMON SUSHI BOWL + MISO SOUP Bowl of multi-grain rice topped sashimi salmon and seared salmon, cucumber, spring onion, poached egg, nori seaweed and flying fish roe (contains onion)	33
SPICY SALMON SUSHI BOWL + MISO SOUP Bowl of multi-grain rice topped sashimi salmon and seared salmon, home-made spicy sauce, mayo, cucumber, spring onion, poached egg, nori seaweed and flying fish roe (contains onion)	35
CHICKEN KATSU CURRY BOWL + MISO SOUP House-special sauce and mayo glazed original GF panko chicken katsu, Gluten-free Japanese curry, spring onion, and sesame seeds with pickled veg, multi grain rice (curry contains onion, and garlic)	33
VEGAN TOFU CURRY BOWL + MISO SOUP (vegan) House-special sauce and vegan mayo glazed deep-fried tofu, Vegan Gluten-free Japanese curry, spring onion and sesame seeds with pickled veg, multi grain rice (curry contains onion garlic)	33

CHILLED SOBA

(TASMANIAN BUCKWHEAT NOODLE)

SEIRO (vegan) Chilled plain soba noodles with dipping sauce, wasabi, spring onion (contains onion)	19
TEMPURA SEIRO Chilled plain soba noodles with dipping sauce,wasabi, spring onion served with assorted tempura (buckwheat battered) including prawns, silver whiting, and vegetables (contains onion)	34
VEGAN TEMPURA SEIRO (vegan) Chilled plain soba noodles with dipping sauce,wasabi, spring onion served with assorted vegan tempura (buckwheat battered) (contains onion)	34

WARM SOBA

(TASMANIAN BUCKWHEAT NOODLE)

KAKE SOBA (vegan) Warm soup with plain soba noodle (contains onion)	19
VEGAN TORORO MUSHROOM SOBA (vegan) Warm soup noodle with tororo (grated Japanese yam), truffle mixed mushroom, fried tofu skin, spring onion, wakame seaweed (soup contains sesame, onion and garlic oil)	31
CHICKEN SOBA Warm soup noodle with slow-cooked chicken breast, truffle mixed mushrooms, fried tofu skin, spring onion, wakame seaweed, sesame seeds, and yuzu-pepper (yuzu-kosho) (soup contains sesame, onion and garlic oil)	32
ROASTED DUCK SOBA Warm soup noodle with slow-cooked duck breast, truffle mixed mushrooms, fried tofu skin, spring onion, wakeme seaweed, sesame seeds, and yuzu-pepper (yuzu-kosho) (soup contains sesame, onion and garlic oil)	34
TEMPURA SOBA Warm soup noodle with yuzu zest, spring onion, wakame seaweed, and nori seaweed served with assorted tempura (buckwheat battered) including prawn, silver whiting, and vegetables (contains onion)	34
VEGAN TEMPURA SOBA (vegan) Warm soup noodle with yuzu zest, spring onion, wakame seaweed and nori seaweed served with assorted vegetables tempura (contains onion)	35
WAGYU RED DRAGON Creamy soy milk, sesame and mushroom-based spicy warm soup noodle, sliced wagyu beef, fried tofu skin, truffle mushrooms, bok choy, coriander, poached egg, chili oil, and shredded chili (soup contains sesame, onion and garlic oil)	33
VEGAN RED DRAGON (vegan) Creamy soy milk, sesame, and mushroom-based spicy warm soup noodle. Spicy tan-tan soy meat, fried tofu skin, truffle mixed mushrooms, bok choy, coriander, chili oil and shredded chili (soup contains sesame, onion and garlic oil)	32

We have our own house-special flour blend made Buckwheat flour, making it fully GLUTEN - FREE
Try our GLUTEN - FREE TEMPURA

TEISHOKU

Multi-grain rice, miso soup, pickled vegetable, potato salad, seaweed salad, kinpira veg(lotus, carrot, burdock) with choice of your main protein below (side dishes are all vegan, pickeld veg contains garlic)	
KARAAGE TEISHOKU House-special sauce and mayo glazed Japanese fried chicken with rocket salad	32
TERIYAKI SALMON TEISHOKU House-special teriyaki sauce, egg tartar sauceglazed salmon, with rocket salad	35
TERIYAKI TOFU TEISHOKU (vegan) House-special teriyaki sauce glazed deep fried tofu with rocket salad	32

SUSHI ROLL

(available only dinner time)

VEGAN SUSHI ROLL (vegan) 6 pcs sushi rolls, spicy tantan soy meat, pickled radish, lotus chips on top of sushi roll (zucchini tempura and avocado) with vegan capsicum mayo (contains garlic and onion)	23
SALMON SUSHI ROLL 6 pcs sushi rolls, salmon, flying fish roe, mayo, lotus chips on top of sushi roll (zucchini tempura and avocado)	23
SPICY SALMON SUSHI ROLL 6 pcs sushi rolls, seared salmon, flying fish roe, mayo, spicy sauce, lotus chips on top of sushi roll (zucchini tempura and avocado)	24

DESSERT

ROASTED JAPANESE TEA ICE CREAM (vegan) 2 scoops of ice cream with brown sugar syrup, roasted buckwheat and kinako soy bean powder	12
MATCHA ICE CREAM (vegan) 2 scoops of ice cream with brown sugar syrup, roasted buckwheat and kinako soy bean powder	12

EXTRA

EXTRA SOBA NOODLE (only)	10	POACHED EGG	5
SEIRO DIPPING SAUCE	6	MISO SOUP	5
TORORO (Grated Japanese yam)	8	PICKLED SUSHI GINGER	1
MULTI-GRAIN RICE	5	VEGAN MAYO	2

5% off applies by cash payment

Additional 10% on Sat, Sun weekend surcharge
15% on Publich Holidays