

# Metatai Modern Japanese Dinner Seasonal Menu



## Main Dish

**House Chicken Karaage 8 Pcs** \$ 18  
Choikara Mayo (Right amount of spicy),  
Orange sweet dressing, Shallot, Lemon salt  
seasoning

**Chicken Katsu (3 Pcs) with Egg** \$ 15  
Served with Raw Egg and cooked on Stove

**Teriyaki Kinoko Tofu (3 Pcs)** \$ 15  
3 Piece Deep Fried Tofu, with Edamame Mush-  
room Teriyaki Sauce

**Kaisen Don** \$ 19.8  
Wasabi soy dressing, Chef Selection fish, Oka-  
ki, Kizami nori, Tobiko, Alfalfa

**Australian Premium Wagyu Beef Hamburg**  
2\* Original \$ 20  
1\* Original 1\* Cheese \$ 22.5  
2\* Cheese Topping \$ 25

Extra Hamburg 1\* Original \$ 4

Extra Hamburg 1\* Cheese Topping \$ 6.5

**Shio Koji Zuke Salmon** \$29.8  
Marinated Shio Koji Salmon Serve with Ja-  
panese style beurre Blanc Mizuna, Blended  
Green oliver oil

**Misozuke Roasted Duck** \$ 29.8  
Yuzu Kosho, serve with cauliflower Karaage,  
Seven Spiced pepper

\*\* Join our membership for a free sauce bowl with every  
Hamburg set purchased.

## Seafood Starter

**Hiramasa King Fish Crude** \$ 22.8  
5 Piece, Thick cut King Fish,  
Ume Shiso paste, Avocado puree, Fried  
egg plant, Blended Negi oil, Soy dressing

**Salmon Carpaccio** \$ 21.8  
5 Piece, Thick cut Salmon,  
Wasabi soy dressing, Negishio, Ume  
paste, Fried Garlic, Togarashi

**Sashimi Tartare** \$ 18  
Chopped fresh fish, Chives, Capers, mixed  
herbs, fish tartare sauce, tobiko,

**Sydney Rock Oyster (1 pcs) / (4 pcs)** \$ 6 / \$ 20  
Natural or  
Hachimitsu Ume Mignonette

**Salmon Sashimi (6 pcs)** \$ 16

**Hiramasa King Fish Sashimi (6 pcs)** \$ 16

**Assorted Sashimi (8pcs) / (12pcs)** \$ 20 / \$ 28.8  
Salmon, Hiramasa king fish, Hokkaido  
Scallop, Tobiko

**Hokkaido Scallop (1 pcs) / (3 pcs)** \$ 8 / \$ 19.8  
Asparagus, wasabi butter, Tobiko, Panko

**Tempura Prawn (1 pcs) / (4 pcs)** \$ 6.5 / \$ 19  
Oroshi Daikon Tentsuyu

## Vege Side Dish

Sorry No Split Bills / Please advise staff of any food allergies /  
Minimum Charge for 'Dine In' is \$25 Per Person / BYO - \$5 per person /  
10% Surcharge Applies on Sunday / 15% Surcharge applies on public holiday

# Metatai Modern Japanese Lunch Special Menu



## Lunch Set

\*\* All set come with Rice / Quinoa Mix Bowl Add \$2, Miso soup and Seasonal Vegetable (Yes, is Refillable)

\*\* Takeaway Boxes with an additional 50 cents each

<b>Australia Premium Wagyu Beef Hamburg Set</b> Hand Craft 2 Piece Original (90g each), Free Range Onsen Tamago / Raw Egg Yolk	<b>\$ 28.8</b>	
<b>Australia Premium Wagyu Beef Hamburg Set</b> Hand Craft 2 Piece Both with Cheese topping (90g each), Free Range Onsen Tamago / Raw Egg Yolk	<b>\$ 33.8</b>	
<b>Australia Premium Wagyu Beef Hamburg Set</b> Hand Craft 1 Piece Original and 1 Piece Cheese (90g each), Free Range Onsen Tamago / Raw Egg Yolk	<b>\$ 31.3</b>	
<b>Shio Koji Zuke Salmon Set</b> (Takeaway Available 10+ mins) 1 Piece 150g Marinated blended shio koji serve with Japanese style beurre blanc, wakame oil, green elk	<b>\$ 32.8</b>	
<b>Chicken Katsu Set</b> (Takeaway Available) 3 Piece Chicken Katsu, Free Range Egg cook on stove	<b>\$ 23.8</b>	
<b>Karaage Curry Chicken Set</b> (Takeaway Available) 6 Piece Chicken Karaage, Chokara Mayo, Shallot, lemon salt seasoning Server with House blend Curry Sauce	<b>\$ 26.8</b>	
<b>Kinoko Ankake Tofu Set</b> (Takeaway Available) 3 Piece Deep Fried Tofu, with Edamame Mushroom Teriyaki Sauce Free Range Onsen Tamago / Raw Egg Yolk	<b>\$ 24.8</b>	
<b>Kids Meal Set</b> (Only Available for Kids below 12-year-old) 2 Piece Chicken Karaage with Teriyaki Mayo Sauce, 2 Piece 45g Original Beef Hamburg, Short Grain Rice, Japanese Potato Salad House made blended Ice cream	<b>\$ 16.9</b>	

## Quick Lunch

\*\* Join our membership program for an instant rebate

<b>Bento Box</b> (Takeaway Available) 2 Piece Karaage Chicken, 2 Piece (45g each) Wagyu Beef Hamburg 2 Piece Sashimi, with Japanese Potato salad, Daikon Pickles, Seasonal Vegetable	<b>\$ 23.8</b>	
<b>Donburi (Create your own)</b> (Takeaway Available) Beef Hamburg (90g) / Chicken Karaage / Teriyaki Salmon Add \$2 Choose 3 toppings from below options JP Potato Salad, Bean Sprout Namul, Cabbage Kimchi, Goma Spinach, Caramelized Onion and Amazuke Pickled Mushroom	<b>\$ 18.8</b>	

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Steamed Edamame	\$ 6.5	Short Grain Rice	\$ 2.5
Karaage Cauliflower	\$ 6.5	Free Range Egg (Onsen Tamago / Raw Egg Yolk)	\$ 3
Asazuke Pickles	\$ 6.5	Quinoa Mix Bowl	\$ 5
JP Potato Salad Mentaiko Mayo	\$ 6.5		
Umami Cabbage	\$ 2.5	House blend Curry Sauce	\$ 5
Garden salad with Yuzu Vinaigrette	\$ 2.5	House blend Black Pepper Sauce	\$ 5
Bean Sprout Namul	\$ 2.5	House blend Seasonal Sauce	\$ 5
Cabbage Kimchi	\$ 2.5		
Goma Spinach	\$ 2.5		
Caramelized Onion	\$ 2.5		
Asazuke Shiitake Mushroom	\$ 2.5		
<b>Assorted Topping (3 Picks from above)</b>	<b>\$ 7</b>		

## Drinks

Asahi Super Dry - 0% Alcohol	Can	\$ 6.5
Coke / Coke Zero	Bottle 385ml	\$ 4.5
Japanese Yuze Soda	Bottle	\$ 5
Japanese Ramune	Bottle	\$ 5
Calpis Water	Can	\$ 4
Ice Lemon Tea	Bottle	\$ 4.5
Oolong Tea 300ml	Can	\$ 3.5
Green Tea (Hot/Cold)	Glass	\$ 3.5
BYO (Wine or Beer)	Per Head	\$ 5

## Not Satisfied?

House Chicken Karaage 3 Pcs	\$ 6.8
Miso soup - Tofu, Seaweed	\$ 2.5

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## Metatai Sandwich

(Takeaway Available)

\$ 15.5

Hand Craft 1 Piece Katsu Wagyu Beef Hamburg (90g each),  
Japanese Tartare sauce, American Cheese and salad on a White Bread

## Not Satisfied?

Wagyu Hamburg 1* Original	\$ 4	
Wagyu Hamburg 1* with Cheese Topping	\$ 6.5	
Free Range Egg	\$ 3	
Steamed Edamame	\$ 6.5	
Salmon Sashimi	\$ 10.8	4 Pieces
Daikon Pickles	\$ 2	
Asazuke Pickles - Cucumber	\$ 6.5	
Japanese Potato salad with Mentaiko mayo	\$ 6.5	
House Sauce (Blend Curry, Black Pepper, Seasonal)	\$ 5	
Karaage Chicken	\$ 6.8	3 Pieces
	\$ 18	8 Pieces



## Drinks & Dessert

Asahi Super Dry - 0% Alcohol	Can	\$ 6.5	Ice Lemon Tea	Bottle	\$ 4.5
Coke / Coke Zero	Bottle	\$ 4.5	Oolong Tea 300ml	Can	\$ 3.5
Japanese Ramune	Bottle	\$ 5	Green Tea (Hot/Cold)	Glass	\$ 3.5
Calpis Water	Can	\$ 4	Japanese Yuze Soda	Bottle	\$ 5



House made blended White Sesame Ice cream / Hoja Cha Ice cream \$ 6



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