

# JASQUARE

## Entree

Dashi Edamame 🌱 🍃	\$7
Lightly salted edamame infused with kombu dashi	
Lotus Root Chips 🌱 🍃 🍷	\$6
Crispy house-made lotus root chips served with yuzu kosho mayonnaise	
Agedashi Tofu 🌱 🍷	\$12
Deep-fried tofu in special dashi-based sauce	
Wagyu Gyoza	\$15
Pan-fried dumplings filled with juicy minced wagyu beef	
Tsukune (Pork)	\$12
Grilled pork meatballs glazed with yakitori sauce	
Miso Eggplant 🌱 🍷	\$12
Grilled eggplant with sweet miso glaze and parmesan cheese	
Menchi Katsu	\$12
Breaded and fried minced meat cutlet	
Crispy Chicken Tulips	\$15
Deep-fried chicken drumettes served with sansho mayonnaise	
Crispy Oysters	\$13
Deep-fried oysters with tartar sauce	
Beef Tataki with Tosazu Sauce	\$15
Chilled seared beef with tosazu and leek oil	
Miso Soup	\$4
Classic miso soup made with house dashi	

## Sashimi

Salmon 🌱	\$22
Tuna 🌱	\$25

## Rolls

Salmon Roll 🌱	\$17
Crab Roll	\$18
Vegetable Roll 🌱 🍃 🍷	\$12
Spicy Tuna Roll 🌱	\$18

## Main Dishes

Cold Soba Noodles with Wagyu and Sesame Sauce	\$23
Chilled soba noodles topped with sliced wagyu and a special sesame sauce	
Bara Chirashi Sushi	\$26
Assorted fresh fish and vegetables on seasoned sushi rice	
Smoky Teriyaki Chicken Bowl 🌱	\$22
Teriyaki chicken with a hint of smoky flavor	
Eel & Umami Rice Hitsumabushi	\$26
Grilled eel on seasoned rice served hitsumabushi style with dashi broth	
Salmon Chazuke	\$18
Steamed rice with salmon flakes and hot dashi broth	
Black Curry	\$22
Rich black curry with your choice of Chicken Katsu, Pork Katsu + \$1, or Wagyu + \$3	
Katsu Curry Udon	\$23
Curry soup served with Chicken Katsu, and your choice of udon noodles or crispy noodles	
Add \$4 to any main to include Miso Soup and Pickles.	

1.6% surcharge applies on all card transactions  
 10% - Weekend surcharge, 15% - Public holiday surcharge  
 All Prices included GST

## Assorted Set

Assorted Sashimi - Salmon, tuna, and crab meat sashimi selection 🌱	\$28
Temaki Sushi Set - Hand roll sushi assortment 🌱	\$25
Seasonal Fresh Fish (Please ask our staff)	-

# JA SQUARE

## Bento

Teriyaki Fish	\$25	Chicken Karaage	\$21
Teriyaki Chicken (G.F. Option)	\$21	Roast Beef (G.F. Option)	\$21
Udon Noodles 🌱	\$22	Beef Hamburger	\$21
Takikomi Rice with Menchi Katsu	\$22	Miso Eggplant (G.F. Option)	\$18

## Black Curry

All options come with rice and veggies

Sliced Wagyu Beef	\$25	Pork Katsu	\$23
Hamburger Steak	\$24	Chicken Karaage	\$21
Chicken Katsu	\$22	Calamari	\$20

## Dessert

Matcha Shaved Ice 🌱 🌱	\$12
with Warabi Mochi and Red Bean	
Chocolate Mousse 🌱	\$12
Rhubarb with Orange and Vanilla Ice-cream	
Matcha Panna Cotta 🌱	\$12
(Mix vanilla buttermilk with raspberries and blueberries as a garnish)	

## Sides

Wedges - Spicy Mayonnaise 🌱 🌱	\$7
Spring Roll - Sweet Chili Sauce 🌱 🌱	\$7
Plain Rice 🌱 🌱 🌱	\$4

## Drinks

### Mocktail

Honey Yuzy Soda	\$6
Blue Citrus Calpico	\$7
Green Tea Yuzu Sour	\$8
Mango Coconut Milk Cap	\$10

### Soft Drinks

Coke, Zero	\$3.5
Solo, Sprite	
Ginger Beer	\$4.5
Lemon Lime Bitters	\$6.9
San Pellegrino	\$5

### Coffee

	Regular
Short Black	\$3.9
Long Black, Flat White	\$4.9
Latte, Cappuccino	
Mocha	\$5.4
Iced Lemon Coffee	\$6.9
Iced Coffee	\$6.9
Make it iced	\$1
Add espresso (shot)	\$1

### Juices

Apple	\$5.9
Orange	
Pineapple	

### Tea

Earl Grey	\$3.9
Green Tea	
Eng Breakfast	
Peppermint	
Honey Yuzu	\$4.9

### Milk

	Regular
Chai Latte	\$4.9
Matcha Latte	
Chocolate	
Medium	\$1
Replace Milk	\$0.7
(Almond, Oat, Skim, Soy)	



# MENU

# JA<sup>2</sup> JA SQUARE DRINKS



## COFFEE

	SMALL	MEDIUM
SHORT BLACK	A\$3.90	
LONG BLACK, FLAT WHITE, LATTE, CAPPUCCINO	A\$4.90	A\$5.90
MOCHA	A\$5.40	A\$6.40
MAKE IT ICED	A\$1.00	
ADD ESPRESSO (SHOT)	A\$1.00	
REPLACE MILK (ALMOND, OAT, SKIM, SOY)	A\$0.70	
ICED LEMON COFFEE	A\$6.90	
ICED COFFEE	A\$6.90	



## MILK

	SMALL	MEDIUM
CHAI LATTE	A\$4.90	A\$5.90
MATCHA LATTE		
HOT CHOCOLATE		



## TEA

EARL GREY	A\$3.90
GREEN TEA	
ENG BREAKFAST	
PEPPERMINT	
HONEY YUZU	A\$4.90



## SOFT DRINKS

COKE	A\$3.50
COKE ZERO	
SOLO	
SPRITE	
GINGER BEER	A\$4.50
LEMON LIME BITTERS	A\$6.90
SAN PELLEGRINO	A\$5.00



## JUICES

APPLE	A\$5.90
ORANGE	
PINEAPPLE	



# Mocktail



## MENU



A\$6.00  
Apple Cucumber Soda

- Sparkling Soda Water
- Green Apple
- Cucumber



A\$6.00  
Honey Yuzy Soda

- Honey Yuzy Citron Tea
- Sparkling Soda Water
- Lemon



A\$7.00  
Blue Citrus Calpis

- Calpis
- Lemon
- Blue Curacao



A\$8.00  
Green Tea Yuzu Sour

- Housemade Yuzu Syrup
- Green Tea
- Ginger Beer
- Lemon
- Egg White
- Aromatic Bitters
- Mint & Lime



A\$10.00  
Mango Coconut Milk Cap

- Mango
- Coconut Milk
- Coconut Cream
- Mango Sorbet
- Mint



A\$9.00  
Watermelon Milk Cap

- Watermelon
- Milk
- Thickened Cream
- Mint



## COCKTAIL & BEER

### Cocktail

	<u>Glass</u>
<b>Espresso Martini</b> Absolut Vodka, Freshly Brewed Coffee, Kahlúa, Dark Chocolate, Biscoff	18
<b>Margarita</b> 100% Blue Agave Tequila, Cointreau, Lime, Agave	23
<b>Toblerone</b> Frangelico, Kahlúa, Baileys, White Crème de Cacao, Fresh Milk, Dark Chocolate	18
<b>Botanic Gin</b> Butterfly Pea Flower-Infused Gin, Lemon, Sparkling Water, Elderflower, Orange	22
<b>Bloody Gin Sour</b> Shiraz-Infused Gin, Lemon, Egg White, Angostura Bitters	20
<b>Japanese Slipper</b> Midori, Cointreau, Lemon, Cream, Green Apple	19

### Beer

	<u>Bottle</u>
<b>Carlton Draught</b>	9
<b>Asahi Dry</b>	10
<b>Corona</b>	10
<b>Tsingtao</b>	10



# WINE MENU

## Wine

	<u>150ml</u>	<u>750ml</u>
Sparkling White Brut N.V. – Foxeys Hangout (Mornington Peninsula)	-	65
Sauvignon Blanc – 2023 Higher Plane “Fumé” (Margaret River)	10	42
Chardonnay – 2023 Perihelion (Adelaide Hills)	12	45
Pinot Noir – 2024 The Red Fox (Mornington Peninsula)	12	45
Syrah – 2021 Fairbank (Central Victoria)	14	55

## Sake

	<u>300ml</u>
<b>Gangi Junmai Ginjo Mizunowa</b> The flavour is preserved, maintaining its freshness. Soft and delicate on the palate, with a smooth, clean finish.	55
<b>Gangi Junmai Sparkling</b> Naturally carbonated Junmai sake, with bubbles formed during fermentation rather than artificial injection, ensuring exceptional quality and refined flavour.	58
<b>Suntetsu (Serve chilled or warm)</b> Fresh and elegant on the nose, with aromas of freshly squeezed, unripe green melon, finishing dry and crisp.	<u>120ml</u> <u>180ml</u> <u>1.8L</u> 9   13   130