

FAMOUS DUMPLINGS

CLASSIC PORK GYOZA

served grilled with black vinegar dipping sauce

PRAWN GYOZA

served poached with ginger and spring onion dressing

LEMONGRASS CHICKEN GYOZA

grilled with sweet vinegar, crispy vermicelli

DUCK GYOZA

served poached with spiced vinegar, candied orange

GARLIC BUTTER CRAB GYOZA

served grilled with house-made nori crackers

SHIITAKE MUSHROOM GYOZA

served grilled with ponzu sauce, tempura seaweed

CLASSIC VEGETABLE GYOZA

served grilled with ponzu sauce

CHEESEBURGER GYOZA

served crispy-fried with ketchup, mustard, pickles

BUFFALO CHICKEN GYOZA

served crispy-fried with buffalo and blue cheese sauce

MOZZARELLA GYOZA

served crispy-fried with cheese dust and oregano

Please note: Items listed are subject to availability.

Please let us know if you have any allergies or dietary requirements.

IZAKAYA SHARE PLATES

EDAMAME

with salt or spicy garlic soy

MISO SOUP

LOTUS CHIPS

with shichimi salt

HARUMAKI SPRING ROLLS

with Karashi soy

CHICKEN KARAAGE

spicy or original

CHICKEN WINGS

spicy or original

POPCORN SLOW COOKED PORK BELLY

served with chilli caramel slaw

BEEF TATAKI

served with yuzu & wasabi dressing

STEAMED GREENS

served with goma sesame dressing

MISO TOGARASHI BUTTER CORN RIBS

JAPANESE POTATO SALAD

CAULIFLOWER KARAAGE

SPICY KARAAGE CHICKEN BAO

EGGPLANT TEMPURA STACK

with sweet tempura sauce

AGEDASHI TOFU

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BOWLS

CHICKEN TERIYAKI BOWL

with mix salad & Japanese pickles

KARAAGE CHICKEN CURRY BOWL

with fukujinzuke

TOFU TERIYAKI BOWL

with mix salad & Japanese pickles

PRAWN KATSU CURRY BOWL

with fukujinzuke

CHICKEN KATSU CURRY BOWL

with fukujinzuke

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DESSERTS

CRISPY BAO

choose from golden gay time, snickers & oreo

NUTELLA GYOZA

with Nutella ice cream, raspberry coulis, sesame brittle

RAINDROP CAKE

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VEGAN ITEMS

SHIITAKE MUSHROOM GYOZA

served grilled with ponzu sauce, tempura seaweed

CLASSIC VEGETABLE GYOZA

served grilled with ponzu sauce

EDAMAME

with salt or spicy garlic soy

LOTUS CHIPS

with shichimi salt

EGGPLANT TEMPURA STACK

AGEDASHI TOFU

Request vegan version

SHOESTRING FRIES

STEAMED GREENS

TOFU TERIYAKI BOWL

with mix salad & Japanese pickles

RAINDROP CAKE

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YUM COCKTAILS

VERY MANDARIN

with Tilde Aus Raw Vodka and StrangeLove Very Mandrin (Low-Cal) Soda

GIN-GER BEAR

with Four Pillars Bloody Shiraz Gin and StrangeLove Double Ginger Beer (Low-Cal)

SWEET & SPICY

with Batanga Tequila (or ilegal Mezcal) and StrangeLove Lime & Jalapeno (Low-Cal) Soda

YUZU CHU-HIGH (HIGHBALL)

WATERMELON SAKE SPRITZ

PLUM SPRITZ

FRESH TAP BEER

YOYOGI PALE ALE

YOYOGI DRY LAGER

YOYOGI IPA

YOYOGI APPLE CIDER