

Menu



## SMALL PLATE

<b>Edamame (GF/V)</b> Japanese soybean with a hint of yuzu citrus	\$8
<b>Crisp Edamame (V)</b>  Edamame wrapped into mini rolls, served with sweet chilli sauce	\$8.5
<b>Lotus chip (GF/V)</b> Chilli powder on side + \$1	\$6.5
<b>Crumbed camembert cheese (V)</b> Deep fried, crumbed camembert cheese served with blueberry espuma	\$14
<b>Takoyaki (4pcs)</b>  Crispy savory octopus dumplings topped with rich sauce, mayo, aonori, and bonito flakes.	\$10

## SASHIMI & TATAKI

<b>Wagyu Beef Tataki (GF)</b> Thin-sliced wagyu beef in signature homemade sauce, fried onion and soybean	\$22
<b>Scallop Nanban 4pcs (Sashimi grade)</b> Lightly deep-fried scallop with lotus chips & spicy mayo Extra scallop: + \$5.50/ piece	\$22
<b>Sashimi Of The Day (GF)</b> Assorted sashimi 9pcs (Salmon, Tuna & Kingfish) Extra: 3pcs salmon: +\$6 Salmon only: +\$3	\$27
<b>Tuna Toro Onsen Egg (GF)</b> Ground sashimi tuna, wonton crisps, poached egg in soy & wasabi sauce	\$18
<b>Tartare Style Sashimi</b> Diced sashimi fish in mild chilli sauce, crispy wonton, wasabi mayo	\$18
<b>Ruby Shiozake</b>  Lightly salted salmon, cream, onion and sanbaizu sauce	\$18

## TOFU & SALAD

<b>Tofu salad with wonton crisps (GF)</b> Sesame / Soy mustard sauce	\$18
<b>Agedashi Tofu (GF)</b> Deep fried tofu in tentsuyu sauce	\$15
<b>Fresh Spring Roll (GF)</b> Rice paper roll with cream cheese, pickles, spicy mayo, whole grain mustard	\$16
<b>Fried root veges &amp; poached egg (GF)</b> Sesame / Soy mustard sauce	\$18
<b>Veges Tempura (V)</b> Assorted vegetables tempura with tentsuyu sauce	\$19

GF: Gluten Free option available

V: Vegetarian option available

Chilli can be removed

Any dietary request please inform our friendly staffs

## GRILLED & FRIED

<b>Grilled Octopus</b> dressed with garlic panko, plum paste and sesame oil	\$23
<b>Gyoza</b> Pan fried dumplings with ponzu sauce & yuzu pepper paste, and thin sliced onions	\$21
<b>Nikujaga (4pcs)</b>  Deep fried potato dumplings with slow cooked beef filling Extra: + \$4.5/ piece	\$18
<b>Chicken Karaage</b> Deep fried chicken thighs with pepper sauce & plum mayo	\$18
<b>Chicken Teriyaki</b> Pan fried chicken thighs with Halu signature teriyaki sauce	\$18
<b>Ebi-mayo Prawn</b>  Golden prawn with mayo sauce, in wonton basket & poached egg	\$24
<b>Foiled Bake Salmon</b> Baked salmon with cabbage, onion, mushroom in ponzu sauce	\$22
<b>Fish Tatsuta</b>  Deep fried fish with green salad & chilli mayo	\$21
<b>Blue Spot Emperor (GF)</b> Pan fried emperor, served with kombu, plum vinaigrette, tempura crumb	\$21
<b>Grilled Duck</b> Grilled duck breast in Halu signature sauces & wholegrain mustard	\$26
<b>Pork Belly Ka-kuni</b> Slow cooked pork belly in light soy jus	\$19.5
<b>Grilled Okonomiyaki</b> Savory pancake with simmered mince meat & cheese	\$19.5
<b>Beef &amp; Miso Plum sauce</b> Grilled tender beef with miso plum sauce & chili oil shallots	\$28
<b>NOODLE &amp; RICE</b>	
<b>Cloudy Ramen (V)</b>  Creamy noodle soup in small serving	\$8.5
<b>Steamed rice</b>	\$4
<b>Miso soup</b>	\$3
<b>DESSERT</b>	
<b>Soy milk pannacotta</b> with raspberry, soymilk granita and tea jelly	\$10.5
<b>Green tea ice cream</b> with chocolate red bean and mango granita	\$10.5
<b>Black sesame tiramisu</b> with sesame crunch, fresh cream and coffee base	\$10.5

Please note there is 1.6% surcharge on all card payments  
Sunday surcharge 10%

# Wine list

## CHAMPAGNE & SPARKLING

### Sanmartino Prosecco N/V Veneto, ITALY

Fresh and lively, subtle citrus, pear and stone fruit flavours, with crisp citrus flavours balanced by a thread of sweetness

### Trentham Prosecco N/V (200ml)

BTL

\$50

\$17



GLS | BTL

## WHITE WINE

### Tim Adams - Pinot Gris/ Clare Valley, SA

Off-dry, gently textured white with ripe pear, stone fruit and lychee notes, a hint of citrus zest and a crisp, refreshing finish.

\$12 | \$52

### Frankland Estate 2022 - Riesling/ Frankland River, WA

Dry, vibrant riesling with lifted lime and tangerine, white peach, and hints of talc and green tea, finishing saline and mineral.

\$13.5 | \$59

### Tepa - Sauvignon Blanc/ NZ

Crisp, aromatic sauvignon with bright citrus, stone fruit and tropical notes, fresh herbs and a zesty, mineral finish.

\$11 | \$50



### Cantina Puiatti - Pinot Gris/ Friuli, ITALY

Luminous, fresh Pinot Grigio showing white peach and pear with subtle stone-mineral notes and a crisp, lingering finish.

\$65

### Swell Season - Chardonnay / Margaret River, WA

Modern, lightly oaked chardonnay with citrus and stone fruit, a touch of creaminess and a clean, refreshing finish.

\$13.5 | \$59

### Santadi 2024 Villa Solaia Vermetino, Sardinia, ITALY

Fresh, coastal Vermentino with crunchy apple and citrus, bright acidity and a clean, mineral finish.

\$15 | \$65

## ROSE WINE

GLS | BTL

### Swell Season 2024 Rose - Margaret River, WA

Dry, pale rosé with notes of strawberry, watermelon and red berries, bright acidity and a clean, savoury finish – very refreshing with food.

\$12 | \$53



### Pierre Papa Rose - Rose/ Languedoc Provence, France

Light, refreshing French rosé with red berry and cherry notes, hints of peach and green apple, and a crisp, dry finish.

\$49

## RED WINE

GLS | BTL

### Rocky Gully - Pinot Noir/ Frankland River, WA

Light, juicy Pinot Noir with red cherry and raspberry, gentle spice and soft tannins, finishing fresh and silky.

\$13.5 | \$56

### Via Caves - Shiraz/ Margaret River, WA

Smooth Margaret River Shiraz with ripe dark berries, gentle spice, soft tannins and a balanced, velvety finish.

\$12 | \$53



### Charles Melton - GSM/ Barossa Valley, SA

Rich Barossa GSM with dark raspberry and plum, sweet spice and soft, velvety tannins on a plush, juicy palate.

\$75

### Jasci 2022 Montepulciano DOC, Abruzzo, ITALY

Organic Montepulciano with violet, strawberry and blackcurrant notes, a touch of cinnamon and vanilla, full-bodied and long, fruity finish.

\$13.5 | \$65

### Rosily - Vineyard Reserve Cabernet Sauvignon/ Margaret River, WA

Organic Wilyabrup Cabernet with concentrated blackcurrant and dark fruits, cedar and bay leaf, fine grainy tannins and a long, polished finish.

\$82

# Beverage

## SAKE (180ML)



## BEER



### Okonomatsu (warm/cold)

\$18

from Fukushima (Sweetness 3/7)

### Jozen (warm/cold)

\$19.5

from Niigata (Sweetness 7/7)

### Akafuji (warm/cold)

\$23

from Hyogo (Sweetness 1/7)

### Koshino Homare (cold)

\$23

from Niigata (Sweetness 4/7)

### Kanazawa (cold)

\$24

from Ishikawa (Sweetness 2/7)

### Sapporo (Draft)

380ml

\$13.5

### Asahi

330ml

\$11

### Kirin Ichiban

330ml

\$11

### Kirin 0% Alcohol

350ml

\$11

### Echigo rice lager

500ml

\$14.5

## VODKA CRUISER

Light, refreshing and bubbly – infused with vibrant fruit flavours (4.6% ABV / 275ml)



### Wild Raspberry

\$11

### Lush Guava

\$11

### Pure Pineapple

\$11

### Juicy Watermelon

\$11

## NON ALCOHOLIC



### Green tea (HOT)

\$5

### Brown tea (HOT)

\$5

### Lychee tea

\$6

### Melon Soda

\$6

### Lemon lime bitter

\$6

### Coke/ Coke zero/ Sprite

\$6

### Sparkling water

\$9.5

## FRUITY SPECIAL

### Yuzu Sake (BTL)

\$69



### Yuzu on rock

\$12

### Cherry Yuzu Mojito

\$17



### Peach Chu-Hai

\$12

Sochu, sodan & white peach

### Plum wine on rock (90ml)

\$10

### Mio Sparkling Sake (150ml)

\$17

### Jack Daniel (mixed Cola 375ml)

\$11



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