




# Menu



H A - L U



## SMALL PLATE

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

## SASHIMI & TATAKI

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

## TOFU & SALAD



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

GF: Gluten Free option available  
V: Vegetarian option available  
Chilli can be removed  
Any dietary request please inform our friendly staffs


## GRILLED & FRIED

- Grilled Octopus** \$23  
dressed with garlic panko, plum paste and sesame oil
- Gyoza** \$21  
Pan fried dumplings with ponzu sauce & yuzu pepper paste, and thin sliced onions
- Nikujaga (4pcs)**  \$18  
Deep fried potato dumplings with slow cooked beef filling  
Extra: + \$4.5/ piece
- Chicken Karaage** \$18  
Deep fried chicken thighs with pepper sauce & plum mayo
- Chicken Teriyaki** \$18  
Pan fried chicken thighs with Halu signature teriyaki sauce
- Ebi-mayo Prawn**  \$24  
Golden prawn with mayo sauce, in wonton basket & poached egg
- Foiled Bake Salmon** \$22  
Baked salmon with cabbage, onion, mushroom in ponzu sauce
- Fish Tatsuta**  \$21  
Deep fried fish with green salad & chilli mayo
- Blue Spot Emperor (GF)** \$21  
Pan fried emperor, served with kombu, plum vinaigrette, tempura crumb
- Grilled Duck** \$26  
Grilled duck breast in Halu signature sauces & wholegrain mustard
- Pork Belly Ka-kuni** \$19.5  
Slow cooked pork belly in light soy jus
- Grilled Okonomiyaki** \$19.5  
Savory pancake with simmered mince meat & cheese
- Beef & Miso Plum sauce** \$28  
Grilled tender beef with miso plum sauce & chili oil shallots

## NOODLE & RICE

- Cloudy Ramen (V)**  \$8.5  
Creamy noodle soup in small serving
- Steamed rice** \$4
- Miso soup** \$3 

## DESSERT

- Soy milk pannacotta** \$10.5  
with raspberry, soymilk granita and tea jelly
- Green tea ice cream** \$10.5  
with chocolate red bean and mango granita
- Black sesame tiramisu** \$10.5  
with sesame crunch, fresh cream and coffee base 

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

## 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.

### 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.

### Tepa - Sauvignon Blanc/ NZ

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

### 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.

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

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

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

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



GLS | BTL

\$12 | \$52

\$13.5 | \$59

\$11 | \$50

\$65

\$13.5 | \$59

\$15 | \$65

## ROSE WINE

### 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.

### 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.



GLS | BTL

\$12 | \$53

\$49

## RED WINE

### 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.

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

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

### 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.

### 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.

### 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.



GLS | BTL

\$13.5 | \$56

\$12 | \$53

\$75

\$13.5 | \$65

\$82



# Beverage

## SAKE (180ML)



<b>Okonomatsu</b> (warm/cold)	\$18
from Fukushima (Sweetness 3/7)	
<b>Jozen</b> (warm/cold)	\$19.5
from Niigata (Sweetness 7/7)	
<b>Akafuji</b> (warm/cold)	\$23
from Hyogo (Sweetness 1/7)	
<b>Koshino Homare</b> (cold)	\$23
from Niigata (Sweetness 4/7)	
<b>Kanazawa</b> (cold)	\$24
from Ishikawa (Sweetness 2/7)	

## BEER



<b>Sapporo (Draft)</b>	380ml	\$13.5
<b>Asahi</b>	330ml	\$11
<b>Kirin Ichiban</b>	330ml	\$11
<b>Kirin 0% Alcohol</b>	350ml	\$11
<b>Echigo rice lagnar</b>	500ml	\$14.5

## VODKA CRUISER

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

<b>Wild Raspberry</b>	\$11
<b>Lush Guava</b>	\$11
<b>Pure Pineapple</b>	\$11
<b>Juicy Watermelon</b>	\$11



## NON ALCOHOLIC

<b>Green tea (HOT)</b>	\$5
<b>Brown tea (HOT)</b>	\$5
<b>Lychee tea</b>	\$6
<b>Melon Soda</b>	\$6
<b>Lemon lime bitter</b>	\$6
<b>Coke/ Coke zero/ Sprite</b>	\$6
<b>Sparkling water</b>	\$9.5



## FRUITY SPECIAL

<b>Yuzu Sake (BTL)</b>	\$69
<b>Yuzu on rock</b>	\$12
<b>Cherry Yuzu Mojito</b>	\$17
<b>Peach Chu-Hai</b>	\$12
Sochu, sodan & white peach	
<b>Plum wine on rock (90ml)</b>	\$10
<b>Mio Sparkling Sake (150ml)</b>	\$17
<b>Jack Daniel (mixed Cola 375ml)</b>	\$11



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