

DINNER

Available 5pm - 10pm
Everyday except Tuesday

SNACKS

Chips Salt and Vinegar lotus root chips **8**

Tsukomono pickles house made pickles and ferments **9**

Korroke Fried pork belly and potato croquette with pickles & mustard **8**

Sashimi Hiramasa kingfish blood orange gochujang **20**

Karaage Chicken with house mayo **15**

Fried Tofu in life affirming gochujang sauce **15**

Pork and Ginger Gyoza with chilli oil magic **15**

Yasai Vegetable Gyoza with with chilli oil magic **15**

Japanicoise Salad Tuna, potato, beans, shiso, ajitama, furikake & wafu dressing **22**

DIY Belly Hand Roll Glazed spicy sweet pork, koshihikari rice and nori **30**

KUSHIYAKI (over coals)

King Mushroom charred and glazed with yuzu kosho **14**

Yakitori kimchi brined thigh with ferment butter **16**

Beef Harvey Bay koji rump cap with pickles and lettuce cup **18**

RAMEN

The Darkness Roast pork bone and chicken broth shoyu style **26**

Topped with free range pork belly, pickled shiitake, black fungus, menma, onsen egg, onions and nori

The Light Chicken and dashi broth shio style **26**

Topped with free pork range belly, pickled shiitake, menma, braised cavalo nero, marinated egg, green onion and nori

The Monk Spicy vegetable broth miso style **26**

Braised cavalo nero, pickled shiitake, miso pumpkin, menma, black fungus, green onion, marinated egg and nori

AFTERS

Cake see display or ask our staff for details **15**

Cicccone & Sons sorbet ask staff for flavours **10**

SET MENUS

Izakaya Set \$65 per person

Tsukemomono pickles
Pork and ginger gyoza with chilli oil magic
Blood orange gochu sashimi
Yakitori thigh with kimchi butter
White asparagus and black garlic
DIY pork belly handrolls
Orange and ginger sorbetto

Bottomless whisky highballs + \$35

Ramen Set \$65 per person

Ramen of your choice
Pork and ginger gyoza with chilli oil magic
Karaage chicken with house mayo
Yakitori - kimchi brined thigh with ferment butter
Orange and ginger sorbetto

Bottomless whisky highballs + \$35

*15% public holiday surcharge applies **10% service applies to tables of 6+

RAMEN

Breakfast Ramen 26

Buttered toast bone broth w bacon, egg & tomato

The Light 26

Broth: Tasmanian ethical free range chicken, three fish dashi

Shio: Smoked salt, ginger, apple, garlic, onion

Toppings: Roasted free range pork belly, greens, shiitake, bamboo, marinated egg, green onion, nori

The Darkness 26

Broth: Tasmanian ethical free range chicken, roasted pork bones, shiitake, smoked hocks

Shoyu: Soy sauce, mirin and sake

Toppings: Roasted free range pork belly, black fungus, shiitake, bamboo, onsen egg, blackened onion, green onion, nori

The Monk 26

Broth: shiitake and sea kelp

Miso: Chillies, peppers, ginger, roast garlic & onions

Toppings: greens, black fungus shiitake, bamboo, miso pumpkin, marinated egg, green onion, nori

The Special 26

Ask our staff for details

Kids ONLY 12

Choice of broth: Breakfast, Dark, Light or Monk.

Choice of 2 Toppings: Pork belly, egg, nori, greens, shroom, sprouts, miso pumpkin, bamboo, black fungus, green onion

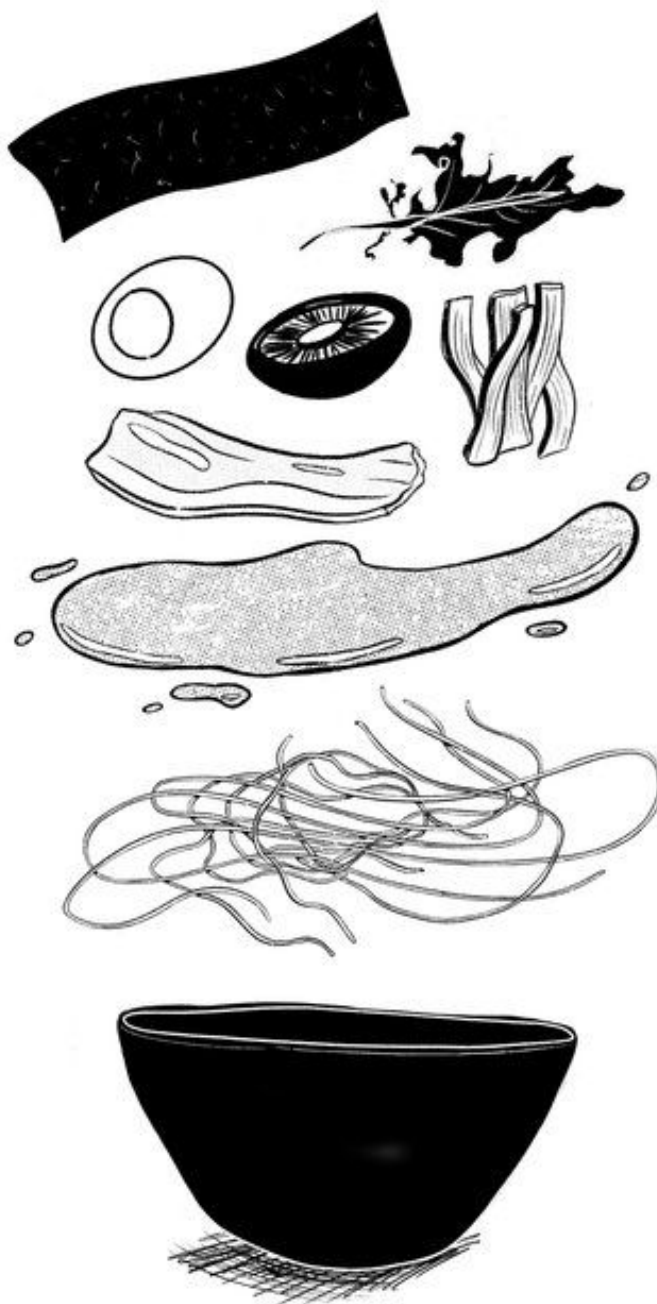
EXTRAS

Pork belly +4 | Extra noodles +3.5 Onsen egg | Soy egg +2

Shiitake | Greens | Bamboo | Black fungus +1.5

Blackened onion | Sprouts | Miso Pumpkin +1

Nori | Green onion +50c



Available 12pm- 3pm Monday - Friday

8am - 3pm Saturday - Sunday

PLATES

Rising Sun breakfast plate 26

Seared bonito, dashi omelette, maple pumpkin, cavolo nero, tsukemono, purple rice, miso soup.

Japanicoise Salad 22

Confit white tuna, dashi potato, green beans, cherry tomato, shiso ajitama, furikake and wafu dressing

SANDO

Tamago (egg) sando 16

Classic shokupan sandwich with a ramen egg twist

Eggplant katsu sando 16

Panko crumbed eggplant, house slaw, charred pickles and bulldog sauce on shokupan

BUNS

Cheese Burger 18

Pork belly, pickle, cheese, nori, kimslaw, Azuki bun

Mushroom 16

Mushroom, egg, cheese, kimslaw, Azuki bun

Bacon 16

Bacon, egg, cheese, kimslaw, Azuki bun

SNACKS

Gyoza 15

Pork and ginger with chilli oil magic (6pc)

Yasai vegetable with chilli oil magic (6pc)

Fried tofu and Bam! sauce 15

Crispy momen tofu in life affirming gochujang sauce

Karaage Chicken 15

Free range chicken cutlet with special sauce and lime

Banana bread 9.5

with espresso butter

SWEET

Cake 15

See display or ask our staff for details

Cookie 6

Brown butter, dark chocolate & sea salt

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**1.5% Surcharge applies for all Credit Cards, 2.5% for American Express

RESTAURANT TRADING HOURS

WEEKDAYS

MONDAY 12PM - 10PM
TUESDAY 12PM - 4PM
WEDNESDAY 12PM - 10PM
THURSDAY 12PM - 10PM
FRIDAY 12PM - 10PM

WEEKENDS

SATURDAY 8AM - 10PM
SUNDAY 8AM - 10PM

WORKSHOP TRADING HOURS

WEEKDAYS

MONDAY 10 AM - 3PM
TUESDAY 10AM - 3PM
WEDNESDAY 10AM - 6PM
THURSDAY 10AM - 6PM
FRIDAY 10AM - 6PM

WEEKENDS

SATURDAY 10AM - 6PM
SUNDAY 10AM - 3PM



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Available 12pm- 3pm Monday - Friday
8am - 3pm Saturday - Sunday

COFFEE

Soy +1 | Oat +1 | Strong +1

Espresso Long black	4.5 5
Milk coffee by Single O Killer bee blend capp, flat, latte etc	5
Hot chocolate	5
Iced latte	5
Filter (hot or iced)	7
Fizzy bubbler Espresso, sparkling & lime	7
Affogato Ciconne & Sons hazelnut gelato	9

TEA

T Totaler, Marrickville	7
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Rising Sun blend China keemun, Ceylon, roasted green, ginger & safflower
Daintree black Black tea grown in Northern Australia
Coconut lemon splice Australian grown sencha, lemon myrtle & coconut
Australian roasted green Single origin green tea grown in the Victorian mountains
After dinner mint Australian grown peppermint, liquorice root & aniseed myrtle
Unwind Australian lavender, lemongrass, peppermint, lemon myrtle, passionflower.

RSW honey chai A housemade honey chai steamed with milk	7
RSW caffeine free chai A housemade decaf chai steamed with milk	7

COLD DRINKS

Sparkling tap water	4 pp
Cold brew iced tea Australian grown roasted green tea	7
Sodas Gingerbeer Old timey lemonade Blood Fantasia	7
Fresh squeezed juice Orange	8
Shakes Chocolate Vanilla malt Coffee	9
Soy +2 Oat +2 Whiskey + 13 (adults only)	
Katana Lychee, shiso, yuzu & hojicha topped with sparkling water	12

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DRINKS

Available from 11am

COCKTAILS

The House G&T House-made tonic, Poor Toms Sydney dry gin, grapefruit	14
Whiskey Highball Starward Two-Fold whiskey, soda & lemon	14
Bloody Mary Bryon Bay vodka, tomato, W/shire, chilli, lemon, furikake and pickle	20
Rum O.F. Classic rum old fashion poured over a block of ice	25
Hayabusa Byron Gin, lychee, yuzu, green tea. Served tall with dry orange	25
Native Negroni Bryon Bay gin, Okar island bitter, Maidenii sweet vermouthe	25
Dark 'n' Stormy Brix dark rum, our homemade ginger beer and bitters	25
G'n'G Our homemade ginger beer, Byron gin garnished with fresh mint	14
Sweet Lemon Daquiri Sweet lemons shaken with Brix white rum	22
The Tank slapper Moonshine, local spirits topped with our cascara cola	25
Your Way Martini house vodka or gin, Maidenii dry vermouthe, olives, twist or dirty	22

BEER ON TAP

On Tap RSW X YH 'Bösözoku' Pressure Lager, Newtown NSW (4.5%)	10
Guest tap - An ever changing selection from our favourite breweries	15
Tinnie Young Henrys' Hazy Pale Ale, Newtown NSW (5.2%)	13
Tinnie Young Henrys 'Stayer' Mid Strength, Newtown NSW (3.5%)	10
Tinnie Grifter Moderation mid strength Marrickville NSW (3.3%)	10
Grifter Serpents Kiss Watermelon Pilsner Marrickville NSW (4.9%)	14
Tinnie Philter XPA, Marrickville NSW (4.2%)	12
Tinnie Yulli's Kingu Karaoke Rice lager, Alexandria NSW (4.2%)	12
Tinnie Young Henrys 'Motorcycle Oil' Hoppy Porter, Newtown NSW (5.5%)	12
Tinnie Grifter C-BOOGIE Cucumber Kolsch, Marrickville (5.2%)	15
CIDER Young Henrys Cloudy Cider, Newtown NSW (4.6%)	10
CIDER Yulli's Margot Dry Apple Cider, Alexandria (5%)	10
CIDER Sparrow & Vine 'Apfelwein' Cider, McLaren Vale SA (6.2%)	(750ml) 55

NON ALCOHOLIC

Seasonal soda	7
Housemade Soda Gingerbeer with real ginger and fermentation	7
Housemade Old Timey Lemonade	7
Heaps Normal Non-alcoholic 'Quiet XPA', Leichhardt NSW (<0.5%)	10
Katana - Lychee, shiso, yuzu & hojicha topped with sparkling water	12
Sweet Cha - Hojicha with sweet lemons and ice	12
Cascara Cola - Cascara tea with cola bitters	7

SAKE

HAKKAISAN Junmai Daigin Niigata, Japan	9 (60ml) 27 (180ml)
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WINE

Available from 11am

WINE BY THE GLASS or CARAFE

2023 Vermentino by DAZMA wine company	14 37
2022 Kerri Greens Musk Creek, Chardonnay	18 42
2022 TRUTTA Pinot Gris (skin contact)	17 50
2022 Smallfry Tangerine Dream Skin Contact White blend SA	16 42
2022 Konpira Maru Gymkata Syrah Kilmore, VIC	14 37
2022 Poachers Sav Blanc Canberra district	13.5 35
2022 Konpira Maru Pan Opticon Riesling/Gris Whitlands, VIC	14 37
2022 Sassafrass 'White Ancestral' Pet Nat, Canberra ACT	82 50

FIZZ

Sassafrass 2022 'White Ancestral' Pet Nat, Canberra ACT	82
2023 BK Wines 'OISHI' Pinot Gris	75

WHITE

2022 Poachers Sav Blanc Canberra district	63
2022 Kerri Greens Musk Creek, Chardonnay	74
2023 Vermentino by DAZMA wine company	70
2022 BK Wines Carte Blanche Adelaide Hills	75
2022 Konpira Maru Pan Opticon Riesling/Gris Whitlands, VIC	65

ROSE

2023 Petite Vanguard Rose Riverland, SA	67
2022 Chateau Comme Ci Comme Ca Shiraz belnd, Adelaide Hills SA	76
2022 Poppelvej 'Dead Ohio Sky' Mouverde, McLaren Vale SA	78
2021 Parley 'Mood in Scarlet' Cabernet Sauvignon, McLaren Vale SA	75
2021 La Petit Mort Tempranillo Rose, Granite Belt QLD	84

ORANGE

2022 Smallfry Tangerine Dream Skin Contact White blend SA	73
2022 TRUTTA Pinot Gris (skin contact)	88
2021 ARC 'Pink Maceration', Mornington Peninsula SA	92
2022 A.K.A. 'White-ish' Fiano, Southern Highlands NSW	80

RED

2022 RSW 'Good Libations' Grenache, Blewitt Springs SA	75
2011 Bella Ridge GSM WA	95
2021 Les Fruits 'Collines' Syrah	74
2022 Gloria Commune Of Buttons	82
2022 BK Wines Pur Jus Pinot Noir/Cabernet Franc Adelaide Hills	76
2022 Konpira Maru Gymkata Syrah Kilmore, VIC	65
2021 La Petit Mort Tempranillo Rose, Granite Belt QLD	84

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