

JAPANESE AZABU JUBAN BAR+KITCHEN

BAR BITES



EDAMAME CHIDI GARDIK 8 GF
PAN FRIED EDAMAME BEANS W CHILI GARLIC AND SOY
STANDARD EDAMAME IS OK TOO 6

AJITOYA TAKOYAKI 10
OSAKA STYLE BALL SHAPED THINGS, DICED OCTO-
PUS INSIDE, AJITOYA SAUCE, MAYO, RED GINGER, NORI
FLAKES, KATSUOBUSHI FLAKES.

STEAMED GYOZA 13
STEAMED DUMPLINGS W A LIGHT JUBAN SAUCE...
PORK OR PRAWN OR VEG - SORRY NO MIXING

SILLY CHILI GYOZA 14
PONZU CHILI PRICKLY ASH OIL & SPRING ONION...
PORK OR PRAWN OR VEG - SORRY NO MIXING

AGEDASHI TOFU 12 V
2 BLOCKS OF DUSTY TOFU IN A LIGHT SWEET DASHI
MUSHROOM BROTH BUT LOOK OUT FOR THE YUZU KO-
SHOU - IT BITES

KARAAGE IS LEEKING 14 GF
OUTSIDE CRUNCHY INSIDE SQUISHY FRIED CHICKEN W
A SPICED LEEK CHILI SAUCE LEEKING EVERYWHERE

VEGGIE BAO 14 V
PANKO COATED EGGPLANT, FRIED UP CRUNCHY IN A
STEAMED BUN WITH JAPANESE MAYO HOME-MADE
PICKLES & LETTUCE... OH AND A SAIKYO MISO SAUCE

PORK BELLY BAO 16
BUTA NO KAKUNI (PORK BELLY) IN A STEAMED BUN
WITH JAPANESE MAYO HOME-MADE PICKLES &
LETTUCE... OH AND A STICKY SAUCE

SALMON SASHIMI 16 GF
FRESH CUT SALMON SASHIMI LAYED OUT IN A VERY
ORDERLY SCHOOL ASSEMBLY TYPE FASHION

GF = GLUTEN FREE
V = VEGETARIAN & MAY USE LIGHT FISH STOCK FOR THE
BASE (NOT VEGAN)

TAKEAWAY IS SUBJECT TO SHOP BOOKINGS AND BUSY
SERVICE TIMES. PLEASE CHECK SO YOU DON'T GO HUNGRY.

AZABU JUBAN
34 BALLARAT STREET, YARRAVILLE
LUNCH / FRIDAY SATURDAY SUNDAY / 12 TO 4
DINNER / TUESDAY TO SUNDAY
5:30PM TO 10/11PM

DONBURI



AGE DASHI DON 16 V
LITTLE BLOCKS OF DUSTY TOFU IN A LIGHT
SWEET DASHI MUSHROOM BROTH ON RICE

GYU DON 15 GF
THINLY SLICED BEEF SIMMERED IN A SUBTLE YET
SWEET AJITOYA ST YLE SAUCE

KARAAGE DON 16 GF
OUTSIDE CRUNCHY INSIDE SQUISHY FRIED CHICKEN W
A SPICED LEEK CHILI SAUCE LEEKING EVERYWHERE ñ
ON RICE

KATSU DON 19
PANKO COATED HOME-MADE DEEP FRIED PORK CUTS W
AJITOYA SPICED SAUCE

SASHIMI DON 18 GF
SASHIMI CUTS BATHED IN LIGHT SOY / MIRIN / WASABI
DRESSING THEN BOUNCED ON A SOFA CUSHION OF RICE

SIDES



JAPANESE RICE S4 | M6
SUPER FLUFFY WHITE RICE YOU CAN ADD
TO ANY SHARE DISH & MAKE A MEAL OF IT

CHICKEN CELERY SALAD 10 GF
SHREDDED CHICKEN, WHITE WINE WASABI PICKLE MAYO
W CRACKED PEPPER ZING... A GREAT SIDE DISH...

KAISEN SALAD 15 GF
SASHIMI CUTS TOSSED TOGETHER W
A LEAFY SALAD & LIGHT DRESSING

DESSERT

HOIJICHA PANNA COTTA 14 GF
SWEETENED THICKENED CREAM AROMITISED W ROAST-
ED HOIJICHA TEA. AZAIKI PANNA COTTA KIND OF SESAME
BAR & RASPBERRY SAUCE

GREEN TEA TIRAMISU 14
LAYERS OF HEAPS OF GREAT STUFF. GREEN TEA
MOUSSE. HAPPY FINGER SPOUNGE. CREAM. POCKY
STICKS. THERE'S A LOT IN THIS DESSERT & A MUST TRY

SOON