

## SNACKY THINGS

EDAMAME CHIDI GARDIK <b>GF</b> <b>V</b> <b>Ve</b> .....	8
PAN FRIED EDAMAME BEANS W CHILLI GARLIC & SOY	
GOBOU CHIPS <b>V</b> <b>Ve</b> .....	8
CHEWY CRUNCHY BURDOCK ROOT TEMPURA & SHICHIMI MAYO	
TAKOYAKI   10PC .....	10
OSAKA STYLE BALL SHAPED THINGS W DICED OCTOPUS INSIDE, SECRET SAUCE, MAYO, RED GINGER, NORI FLAKES & KATSUOBUSHI FLAKES	
MISO DENGAKU <b>GF</b> <b>V</b> <b>Ve</b> .....	14
EGGPLANT, HUG-SMOTHERED IN NANNA SAIKYO MISO & FLAME-THROWN RAMBO STYLE FOR JUST A MINUTE... MELTY MISO MAGIC MEMBERSHIP	
KAISEN CHOP <b>GF</b> .....	14
SASHIMI CUTS TOSSED W A LIGHT SOY ZINGY DRESSING & CRUNCHY CRACKERS	
KARAAGE IS LEEKING <b>GF</b> .....	16
OUTSIDE CRUNCHY INSIDE SQUISHY FRIED CHICKEN W A SPICED LEEK SAUCE	
CORN TAILS   4PC <b>GF</b> <b>V</b> .....	16
x4 PIECES SWEET AND SALTY BBQ STYLE CORN CUTS THAT CURL LIKE TAILS	

## MUST HAVE SIDES

JAPANESE RICE <b>GF</b> <b>V</b> <b>Ve</b> .....	S4   M6
SUPER FLUFFY WHITE RICE YOU CAN ADD TO ANY SHARE DISH	
TSUKEMONO <b>GF</b> <b>V</b> <b>Ve</b> .....	8
HOME-MADE SELECTION OF PICKLES TO CLEANSE THE PALATE... WE REALLY SHOULD PUSH THIS DISH MORE COZ PICKLES ARE GLORIOUS	
CHICKEN CELERY SALAD .....	12
SHREDDED CHICKEN, WASABI PICKLE MAYO W CRACKED PEPPER ZING	
SCRUFFY DUTCHIES <b>GF</b> <b>V</b> <b>Ve</b> .....	13
A CHEEKY SPECIAL OF ROASTED ZUCCHINI & DUTCH CARROTS, ZINGY KOMBU DASHI FSHIONED MARINADE W SCRUFFY LOOKIN SHISO	
WASABI 9MM <b>GF</b> <b>V</b> .....	14
MIXED GREEN SALAD W CAULIFLOWER ONION CARROTS & JUMBLED W WASABI PEANUT SESAME DRESSING   ADD BACON FOR 3	

## KIND OF A BIG DEAL

AGEDASHI TOFU <b>V</b> <b>Ve</b> .....	18
DUSTY BLOCKS OF TOFU IN A LIGHT SWEET DASHI MUSHROOM BROTH, EGGPLANT, MUSHROOMS, RENKON W BITEY YUZU KOSHOU	
SAIKYO MISO GLAZE <b>GF</b> .....	21
SWEET MISO MARINATED SWORD FISH FILLET, BAKED, FLAME THROWN, THEN SERVED VERY SIMPLY	
SASHIMI MAYHEM <b>GF</b> .....	29
FRESH CUT SALMON / TUNA / KING FISH / SCALLOPS ALL DOING STAX-ON FOR THEIR ANNUAL SWIMMING PHOTO	
- TUNA SASHIMI	8PC 15
- SALMON SASHIMI	8PC 18
- KING FISH SASHIMI	8PC 18
HONEY GRINDERS <b>GF</b> .....	20
HONEY SOY MARINATED LAMB RIBS BRAISED & FLUNG ON THE CHAR, TOPPED W PICKLED RED ONION, CHIVES & GROUND SESAME	
BUTA NO KAKUNI W ONSEN TAMAGO <b>GF</b> .....	20
TWICE COOKED PORK BELLY CUBES OF DELICIOUSNESS W SOFT EGG & SIMMERED ROOT VEGIES (ONSEN TAMAGO IS LIKE A SLOW POACHED EGG BUT BETTER)	
CHAR GRILLED BEEF TEPPANYAKI <b>GF</b> .....	27
SUPER TENDER GRAIN FED EYE FILLET CHARGRILLED W A SMATTERING OF TEPPANYAKI SAUCE & YUZU KOSHOU	

# JAPANESE AZABU JUBAN BAR+KITCHEN

LICENCED FOR TAKEAWAY LIQUOR WITH YOUR FOOD ORDERS... OR WITHOUT...

CALL TO ORDER & PICKUP

## 9048 4190

34 BALLARAT STREET, YARRAVILLE

SATURDAY & SUNDAY 5:30PM - 9:30PM

## OYSTERS | 1/2 DOZEN

NATURAL W VINAIGRETTE & LEMON <b>GF</b> .....	21
RESTING NAKED ON ROCKS W OUR JUBAN PONZU VINAIGRETTE & LEMON	
KAKIFRY .....	21
DUSTED & HILL-ROLLED IN CRUNCHY PANKO W FRIED LEEK / NEGI / PICKLED WASABI TARTARE SAUCE	

## BAO BUNS | 2 PC

VEGGIE BAO <b>V</b> .....	16
PANKO COATED EGGPLANT CRESCENTS, LIGHTLY FRIED W JAPANESE MAYO, HOME-MADE PICKLES & LETTUCE... OH AND A STICKY SAUCE ON CHEWY STEAMED BAO BUNS	
KARAAGE BAO .....	16
FRIED CHICKEN GOODNESS W HOME-MADE CUCUMBER PICKLES, WASABI MAYO, CRISPY LETTUCE... AND AGAIN, W THE STICKY SAUCE ON CHEWY STEAMED BAO BUNS	
PORK BELLY BAO .....	16
BUTA NO KAKUNI (PORK BELLY) IN A STEAMED BUN WITH JAPANESE MAYO HOME-MADE PICKLES & LETTUCE... AND JUST LIKE BEFORE, STICKY SAUCE & CHEWY BUNS	

## GYOZA | 5 PC

STEAMED GYOZA   PORK OR PRAWN .....	12
JAPANESE STYLE STEAMED DUMPLINGS W A LIGHT PONZU (CITRUS SOY) SAUCE... SORRY, NO MIXING	
SILLY CHILI GYOZA   PORK OR PRAWN .....	12
JAPANESE STYLE STEAMED DUMPLINGS W PONZU CHILI, PRICKLY ASH OIL & SPRING ONION... AGAIN, NO MIXING	
VEGETARIAN QUINOA GYOZA <b>V</b> .....	12
JAPANESE QUINOA DUMPLINGS STEAMED W A LIGHT SMOKEY SESAME DRESSING	

EVERYTHING IS MADE TO SHARE **GF** CAN BE GLUTEN FREE  
 NO VARIATIONS TO DISHES **V** CAN BE VEGETARIAN  
 YOU CAN PAY AT YOUR TABLE **Ve** CAN BE VEGAN  
 ALL CARDS ADD 1.65%  
 PUBLIC HOLIDAYS ADD 10%  
 YOROSHIKU

## BEER / BOTTLE

COEDO RURI PILSNER	10
COEDO BENIACA SWEET POTATO	12
HITACHINO NEST WHITE ALE	11
HITACHINO NEST CLASSIC IPA	12
YEBISU PREMIUM MALTS	10
KIRIN NODOGOSHI NAMA *GLUTEN FREE BEER	9

## SAKE / BY GLASS / 90ML

### SAKE / ONE CUP / 180ML

PANDA [1 CUP] / JUNMAI	14
DRY & FRESH W BIG UMAMI FLAVOR SMOOTH & RICH FOR ANY OCCASION – LIKE DRINKING BY YOURSELF	

### SAKE / BOTTLE / 300ML

JOZEN MIZUNOGOTOSHI / JUNMAI GINJO	27
GREAT INTRODUCTION FOR SAKE BEGINNERS. LIGHT & FRUITY NATURE WITH MILD AFTERTASTE	

SEASIDE SPARKLING / NIGORI SPARKLING	32
MADE THROUGH SECONDARY FERMENTATION IN BOTTLE. CITRUS NOTES & REFRESHING FINISH FROM USE OF WHITE KOJI MATCHES ANY SEAFOOD ESPECIALLY OYSTERS!	

KIKUMASAMUNE TARU / JUNMAI	25
LIGHT TASTE WITH NICE OAKY AROMA FROM YOSHINO CEDAR. TRADITIONALLY, WE CELEBRATE WITH SAKE IN CEDAR BARREL	

SHOUN / JUNMAI DAIGINJO	30
WELL BALANCED MEDIUM BODY SAKE W FRUITY SCENT	

GASSAN / JUNMAI GINJO	33
ETHEREAL & SMOOTH AS SILK. FLORAL, FRUITY, FRESH AIR LIKE SPRING. BEAUTIFUL ELEGANT GINJO AROMA. THIS IS GOOD WITH SALAD, SASHIMI & AGEDASHI TOFU	

GOKUJO YOSHINOYAWA / GINJO	35
DELICATE, DRY & FRAGRANT OF STONE FRUITES LIKE PEACH. WITH A CRISP CLEAN FINISH. BEST MATCH WITH SASHIMI. FROM NIGATA	

IPPIN / JUNMAI GINJOU	35
BEST BALANCE OF UMAMI & ACIDITY IN GINJO FRAGRANCE. RICH MELLOW TEXTURE. MATCHES RICH FOOD LIKE MISO DENGAKU	

### SAKE / BOTTLE / 500ML

GOZENSU9 / JUNMAI	49
COLD, CLEAN & CRISP WITH RICE FLAVOUR. BUT WARM IT WILL EXHIBIT DRY UMAMI SHIITAKE LIKE OVERTONES	



**JAPANESE** AZABU  
JUBAN  
**BAR+KITCHEN**