

SNACKY THINGS

EDAMAME CHIDI GARDIK GF V Ve	8
PAN FRIED EDAMAME BEANS W CHILLI GARLIC & SOY	
GOBOU CHIPS V Ve	8
CHEWY CRUNCHY BURDOCK ROOT TEMPURA & SHICHIMI MAYO	
TAKOYAKI 5PC	10
OSAKA STYLE BALL SHAPED THINGS W DICED OCTOPUS INSIDE, SECRET SAUCE, MAYO, RED GINGER, NORI FLAKES & KATSUOBUSHI FLAKES	
CHESTY CROQUETTE 2PC V	14
SWEET POTATO & CHESTNUT CROQUETTES, PANKO COATED & HANGING OUT IN A DARK LANEWAY W A MYSTERIOUS-VEGETABLE-SAUCE-LOOKIN TYPE KAT	
MISO DENGAKU GF V Ve	14
EGGPLANT, HUG-SMOTHERED IN NANNA SAIKYO MISO & FLAME-THROWN RAMBO STYLE FOR JUST A MINUTE... MELTY MISO MAGIC MEMBERSHIP	
KAISEN CHOP GF	14
SASHIMI CUTS TOSSED W A LIGHT SOY ZINGY DRESSING & CRUNCHY CRACKERS	
KARAAGE IS LEEKING GF	16
OUTSIDE CRUNCHY INSIDE SQUISHY FRIED CHICKEN W A SPICED LEEK SAUCE	
CORN TAILS 4PC GF V	16
x4 PIECES SWEET AND SALTY BBQ STYLE CORN CUTS THAT CURL LIKE TAILS	

MUST HAVE SIDES

JAPANESE RICE GF V Ve	S4 M6
SUPER FLUFFY WHITE RICE YOU CAN ADD TO ANY SHARE DISH	
TSUKEMONO GF V Ve	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	
DUTCHIES GF V Ve	13
MAPLE GLAZED DUTCH CARROTS W CRUSHED NUTS & A SPRINKLE OF AONORI	
WASABI 9MM GF V	14
MIXED GREEN SALAD W CAULIFLOWER ONION CARROTS & JUMBLD W WASABI PEANUT SESAME DRESSING ADD BACON FOR 3	

KIND OF A BIG DEAL

AGEDASHI TOFU V Ve	18
DUSTY BLOCKS OF TOFU IN A LIGHT SWEET DASHI MUSHROOM BROTH, EGGPLANT, MUSHROOMS, RENKON W BITEY YUZU KOSHOU	
SAIKYO MISO GLAZE GF	21
SWEET MISO MARINATED SWORD FISH FILLET, BAKED, FLAME THROWN, THEN SERVED VERY SIMPLY	
SASHIMI MAYHEM GF	29
FRESH CUT SALMON / TUNA / KING FISH / SCALLOPS ALL DOING STAX-ON FOR THEIR ANNUAL SWIMMING PHOTO	
HONEY GRINDERS GF	21
HONEY SOY MARINATED LAMB RIBS BRAISED & FLUNG ON THE CHAR, TOPPED W PICKLED RED ONION, CHIVES & GROUND SESAME	
BUTA NO KAKUNI W ONSEN TAMAGO GF	26
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 GF	34
SUPER TENDER GRAIN FED EYE FILLET CHARGRILLED W A SMATTERING OF TEPPANYAKI SAUCE & YUZU KOSHOU	

JAPANESE AZABU JUBAN BAR+KITCHEN

OYSTERS | 1/2 DOZEN

NATURAL W VINAIGRETTE & LEMON GF	21
RESTING NAKED ON ROCKS W OUR JUBAN PONZU VINAIGRETTE & LEMON	
PONZU FRY GF	22
GLEAMING LITTLE FELLAS QUICKLY PANFRIED IN A CENTENIAL PONZU BLAZE OF GLORY	
KAKIFRY	23
DUSTED & HILL-ROLLED IN CRUNCHY PANKO W FRIED LEEK / NEGI / PICKLED WASABI TARTARE SAUCE	
TEMPURA	24
LIGHT & CRUNCHY FRIED BIRD-NEST TEMPURA BATTER WITH AN 'AUNTIE DOT' WORTH OF GINGER	

BAO BUNS | 2 PC

VEGGIE BAO V +1 FOR 8	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 +1 FOR 8	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 +1 FOR 8	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	13
JAPANESE STYLE STEAMED DUMPLINGS W A LIGHT PONZU (CITRUS SOY) SAUCE... SORRY, NO MIXING	
SILLY CHILI GYOZA PORK OR PRAWN	14
JAPANESE STYLE STEAMED DUMPLINGS W PONZU CHILI, PRICKLY ASH OIL & SPRING ONION... AGAIN, NO MIXING	
VEGETARIAN QUINOA GYOZA V	14
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