ntinja bowls

\$14

Roasted eggplant with <i>miso</i> butter, cherry tomatoes, honey-spiced roasted chickpeas, cabbage slaw	
Noka 24-hour braised beef cheek, grilled paprika corn, onsen mixed nuts, cherry tomatoes	\$14 egg,
Tsukiji Tuna tataki, miso cucumbers, buttered <i>edamame</i> , <i>onsen</i> cherry tomatoes, <i>furikake</i>	\$16 egg,
Kabuki Garlic soy chicken thigh, dijon mustard, <i>onsen</i> egg, sauteed mushrooms, cabbage slaw	\$16
Ushi Truffle <i>karubi</i> beef, roasted sweet potatoes, <i>onsen</i> egg,	\$16 chive:
Buta Garlic sesame pork belly, turnips, yuzu-marinated green consen egg	\$14 apple,
Genki Yaki unagi, sauteed zucchinis, buttered <i>edamame</i> , onsen egg, cabbage slaw	\$ 18
Yasai Salmon <i>poke</i> , mixed sultanas, <i>onsen</i> egg, cherry tomatoe	\$16 es
Kaisen Pan-seared Hokkaido scallops, mussels, lemon butter sauce, sauteed mushrooms, charred carrots	\$17

Geisha - vegetarian

Hokkaido

crab sauce, cabbage slaw

Ohayo

\$16

momo tomatoes, pomegranate

Oto-san Slow-cooked chicken leg stew with carrots, potatoes, and shiitake. Served with sourdough toast.	\$16
Otaru Teriyaki salmon confit, pan-seared scallops, cabbage slaw, angel hair pasta, edamame, pomegranate, furikake	\$20
Omotesando Tuna tataki, avocado, rocket, momo tomatoes, ponzu sauc poached eggs, fried shallots, sourdough toast	\$16 e,
Tamago Sandwich Tamago katsu topped with melted gouda cheese, croissant, Japanese curry minced beef, onsen egg	\$16
Harajuku Yaki unagi, roasted cauliflower, mac & cheese, tempura bits, pine nuts	\$18
Ebisu Pan-seared Hokkaido scallops, mussels, miso butter cream, sourdough toast (+\$3 to add Inaniwa Udon) (+\$1 to swap toast to In	\$18 aniwa Udon)
Mentaiko Scrambled Pan-seared Hokkaido scallops, mentaiko scrambled eggs, edamame, furikake, sourdough toast	\$18

Please inform our staff if you'd like your "Ohayo" to be served immediately, or if you'd like for it to be served later. Preparation time of 10min upon instruction.

French toast, maple-glazed pork belly, burrata, rocket,

Pasta

Sake Mussels

Egg fries with kabayaki sauce

Tempura-battered chopped cauliflower,

Shoestring fries, truffle oil, truffle salt

Cauli Pops

sriracha mayo dip

Truffle Fries

\$20

#NiniaBowl



\$12

\$12

Black mussels, Japanese smoked ham, sake, pasta	
Truffle Mushroom - <i>vegetarian</i> Sauteed mixed mushrooms, truffle oil, butter, garlic, p	\$14 asta
Mentaiko Cream Hotate Pan-seared Hokkaido scallops, mentaiko cream, tobiko, tempura bits, pasta	\$18
Niku Ragu Minced beef bolognese braised in Japanese curry, onsen egg, spring onions, pasta	\$14
Bites	
Tamago Fries	\$12





No Service Charge. Please place your orders at the counter when ready.



Tempura-battered fish fillet, soft shell crab, homemade chilli