

LUNCH MENU

Available from 1130am to 3pm









LUNCH MENU

Available from 1130am to 3pm

Please order at the **FRONT DESK** or BAR

BURGERS

Burger / +Fries

Burger / +Fries

CLASSIC BURGER

11/15

single 80/20 beef patty (120g), american cheese, tomato, onion, lettuce, gherkins, house tomato jam, garlic aioli, mustard

GANGBANG BURGER

16/20

double beef patty, jalapeno cheese, kransky, pepper jack, lettuce, jalapeno, garlic aioli, smoked chipotle bbq sauce

JUICY AF CHICKEN BURGER



13/17

juicy crispy fried chicken, tomato, lettuce, chilli mayo, garlic aioli

BIG BAD CHICKEN WAFFLE

16/20

juicy crispy fried chicken maryland, crunchy waffle, chilli mayo, maple

BACON COME BACK BURGER



18/22

juicy tender off bone braised pork rib, shichimi maple bacon, housemade bacon hash, apple slaw, seeded mustard aioli, smoked chipotle bbg sauce, chilli mayo

THE ASAHI BURGER



18/22

ASAHI beer infused wagyu 180g patty, suntory whisky & bulldog sauce, tasty cheddar, grilled gherkins, tomato, lettuce, shichimi maple bacon & Asahi battered onion rings.

WHAT THE DUCK BURGER



18/22

single 80/20 beef patty (120g), peking duck, fries, fried egg, double cheese, asian slaw, chinese ginger scallion oil, housemade hoisin, aioli, coriander

YEGETARIAN HALOUMI BURGER



14/18

rice,oat haloumi vegetarian patty with cheddar cheese, guacamole, haloumi, chips & garlic aioli

4

6 4

2

2

3

ADDITIONS

add shichimi maple bacon add single 80/20 120g beef patty add 180g ASAHI 9+ wagyu beef patty add fried chicken add cheese add egg add mushrooms add hashbrown

ASAHI on TAP for \$7 when you order burger with fries

FUSION BURGERS

RAMEN BURGER

14/18

Our signature dish made iconic @ the Night Noodle Markets. Ramen noodle buns infused with ramen soup sauce - It's crispy on the outside & soft in the middle.

MATCHA BAOGER™



14/18

Traditional soft pillowy Asian steamed bao's infused with matcha that will soften your taste buds

>> >> Choose your filling << <<

- a) Original Beef single 80/20 (120g) patty
- b) Braised Pork Rib
- c) Teriyaki Chicken
- d) Miso Tofu Vegetarian

All fusion burgers come with green tea mayonnaise, sriracha chilli sauce, lettuce, corn, spanish onion, tomato.

BAOGER™

Traditional soft pillowy Asian steamed bao's with Korean bulgogi beef, pickled daikon, asian slaw, tomato, lettuce, green tea mayonnaise



3 14/18

SIDES

MATCHA FRIES

with green tea salt, seaweed or shichimi spicy

PEKING DUCK FRIES

with spicy hoisin sauce, fried shallots & shallots

PEKING DUCK WAFFLE FRIES

with spicy hoisin sauce, fried shallots & shallots

POPCORN CURRY CHIKCEN

with green tea lime mayo sauce

10

JUICY AF MONSTER FRIED CHICKEN

Juicy crispy buttermilk fried chicken with chilli mayo (3pc)

EDAMAME

with sambal miso or tea smoked salt

GARDEN SALAD



1) All prices inclusive of GST 2) All CARD payments will incur a 2% surcharge













NEW (S)

2 for 16

3 for 21

2 for 16

3 for 21

21

16

11

16

25

DESSERTS MENU

Available all day

DESSERTS

ONE TER COOKIE SHOT

This promises to be a new instagram sensation!
Delicious crunchy cookie shots with a hot creamy beverage
(1) Choose your cookie (Set of 2 or 3)

- Matcha, Chocolate Brownie, Red Velvet (2) Choose your beverage (Only one per set)
- Matcha Latte, Peanut Butter Latte, Nutella Latte, Red Velvet Latte
- * Limited quantities available daily
- * Rotating new flavours every fortnight!

ICE CREAM BAOGER

One of the most instagrammed desserts in Sydney 2 x Slider size fried Baogers with ice cream & miso caramel

- Green tea, Black Sesame, Lychee, Red Bean
- White Chocolate Ferrero Rocher (+\$1)

MATCHA LAYA BOMB

Matcha white chocolate lava cake with a oozing molten centre lit up with a shot of orange liqueur, served with fresh fruit, miso caramel & waffle flakes * Please note that there is a 15 minute prep time for this dessert

MATCHA MAGIC

Create your own Matcha Magic in a smoking pot of matcha ice cream, matcha cookie crumble, polenta crumble, green tea castella, fresh fruit & matcha white chocolate sauce

MATCHA RAIN DROP

Experience the tranquility of our Matcha Rain Drop cake with matcha molecular beads, fresh fruit & crumble

MATCHA YUZU TART

Classic Japanese citrus tart with matcha ice cream, chocolate crumble, fresh fruit & matcha meringue

MATCHA FONDUE (Share for 2)

BACK BY POPULAR DEMAND! You can never get enough matcha so what better than to indulge into a pot of Matcha White Chocolate with housemade matcha cookies, matcha castella cake, matcha marshmallows and fresh fruit



COOKIE SHOT @itd_be_rude_not_to



COOKIE SHOT @thishungrybunny



ICE CREAM BAOGERS

@gavrilatheodora



MATCHA LAVA BOMB @willxia1



MATCHA MAGIC @aniiitaa1989



MATCHA RAINDROP @itd_be_rude_not_to



MATCHA YUZU TART @onetealounge



MATCHA FONDUE @imstillhungry_











DRINKS MENU

Available all day

SIGNATURE COCKTAILS

Matcha Made In Heaven

A contemporary twist on a classic cocktail with a delicate balance of vodka, lime, Japanese Green tea & Yuzu finished with a spray of salted nori. It's fresh and zesty to the palate - A true blessing from heaven...

Splice Up Your Life

A green tea twist of the iconic Midori Splice cocktail that so many love. Midori topped with green tea infused pineapple juice finished with a sweet decadent layer of whipped cream. It's sweet and creamy and the perfect drink for the ladies!

So Pre-Tea

A refreshing tipple of cucumber, elderflower & citron vodka enhanced with a high of citrus & Gyokuru green tea. Floral delicate balance of flavour and truly pretty as a picture

Japanese Highballer

A twist on a classic whisky highball. Kakubin whisky topped with house-made matcha soda for refreshing & sophisticated edge with notes of apricot, honey & vanilla

Made in Japan

Applejack Apple Brandy combined with Cointreau & lemon juice and served in a classic coupette with a vibrant green tea sugar rim. Our funky little salute to the classic Sidecar cocktail, always a crowd pleaser & a parter starter.

* All your favourite classic cocktails are also available upon request. Should you not desire green tea in your cocktail as an ingredient, we are happy to advise you with tasty substitute alternatives.

Just ask our friendly bar staff and they will be more than happy to help!

SHARE COCKTAILS

Our share cocktails are served in a smoking teapot and sake cups & can be shared between 2-4 people

You can also upgrade with the MATCHA WHEEL where the cocktail will be served on a ferris wheel & bed of billowing dry ice cloud for a truly spectacular & unique drinking experience for an additional \$18

The ONE Tea Experience

Gin, peach, lemon with chilled green tea & a hint of rose. Relax & unwind with this aromatic creation & lose the stress. Served as a Japanese tea ritual...

Moteato

Mojitos! Everyone's favorite wind down cocktail with a cool herbal spin. White rum, mint & honey charged with our house-made green tea soda. Served in a Japanese teapot...

Mocktail available

The MATCHA Wheel

Get your phone cameras out as we spin your cocktail around on our Matcha Wheel above a billowing cloud of ice. It's a uber cool fun experience



👺 +18 extra

MATCHA ICE TUBES

Smoke, ice, matcha & alcohol - it's healthy fun matcha chemistry!

Our housemade matcha liqueur mixed with Japanese whisky or your choice of spirits & served in a rack with billowing smoke

\$13 per tube / \$8 per tube (Mocktail)

Minimum 4 tubes per rack

JAPANESE SAKE 酒

Ippin Junmai Daigingo Ippin Junmai Daigingo Kozaemon Yuzushu Okuechizen Ginkobia Umeshu Savuri Junmai Nigori 330ml	B73 B99 B115 B120
Sayuri Junmai Nigori 330ml	*B30

(C=Carafe 220ml / B=Bottle 720ml)

SHOCHU焼酎

Tantakaten Shiso C32 / B90 Densetsu Mugi C37 / B105

(C=Carafe 220ml / B=Bottle 720ml)

JAPANESE WHISKY

Suntory Kakubin	11
Pepper spice, lemon	
Hakushu Distillers Reserve	16
Mellow citrus, mint, cucumber	
Hakushu 12yo	18
Pear, jasmine, pine needle, campfire smoke	
Hibiki Japanese Harmony	16
Vanilla, honeydew, lemon	
Hibiki 12yo	20
Banana, pineapple, custard	
Hibiki 17yo	25
Melon, vanilla, butter, peach	
Yamazaki Distillers Reserve	15
Red berry fruits, mild choc, spice	
Yamazaki 12yo	19
Apricot, persimmon, pineapple, cinnamon	
Nikka from the Barrel	17
Raisins, clove, cinnamon, leather, oak	
Nikka Miyagikyo 12yo	23
Dried fruits, nuts, toffee	
Nikka Taketsuru 12yo	24
Spice , berries, sultanas	
Nikka All Malt	23
Butter cream, hazelnut, plum, apple	
Nikka Coffey Grain	23
Toffee popcorn, citrus, tropical fruit	
Ichiro's Malt & Grain	29
Peach & dried apricot, sweet butterscotch	4-
Chichibu On The Way (Limited Edition)	45
Dried pear, apricot, maple	
Chichibu Chibidaru (Limited Edition)	65
Caramel, toffee, apple	

oxdot Please note that it is against the law for us to sell or supply alochol to any person under the age of 18 years.

2 All prices inclusive of GST: Credit Card payments will incur a 2% surcharge fee (Minimum \$10 total)

18





DRINKS MENU

Available all day

BEER & CIDER

ASAHI on Tap	9
ASAHI Black on Tap	10
ASAHI Soukai Light 330ml	9
SAPPORO Premium Beer 355ml	9
SAPPORO Premium Lager 650ml Can	17
SNOW Premium Lager 335ml	9
CASCADE Premium Light 375ml	8
LORD NELSON Pale Ale 330ml	12
4 PINES Kolsch 330ml	12
4 PINES Stout 330ml	12
KIRIN Cider 330ml	12

SOFT DRINK / JUICES

Pepsi Cola 300ml	4.5
Pepsi Max 300ml	4.5
Schweppes Lemonade 300ml	4.5
Schweppes Ginger Ale 300ml	4.5
Schweppes Tonic Water 300ml	4.5
Schweppes Soda Water 300ml	4.5
Orange Juice	4.5
Apple Juice	4.5
Pineapple Juice	4.5
San Pellegrino Sparkling Water 500ml	7.5

WINE

W/LITE

WHILE	C11 / D1E
The Fat Lamb	G11 / B45
Sauvignon Blanc 2014 Cheeky Goat Pinot Gris 2013 Tertini Reisling 2014	G12 / B50 G13 / B55
RED Mt Moric Pinot Noir 2012 Hastwell Lightfood 2011 Tertini Nebbiolo The Encounter Cabernet Sauvignon	G11 / B45 G13 / B55 G17 / B70 B80

SPARKLING

G12 / B50 Chandon NV

(G=Glass 90ml / B=Bottle 750ml)

SPIRIT MIXERS

GIN	
Tanqueray	9
Bombay Sapphire	11
Four Pillars	13
Hendricks	15
Japanese Style Gin	15
Tanqueray No.10	15
VODKA	
Ketel One	9
Ketel One Citroen	11
42 Below Pure	11
Grey Goose	13

BOURRON

Tito's Handmade

BOURBUN	
Bulleit	9
Canadian Club	10
Jack Daniels	10
Bulleit Rye	11
Buffalo Trace	11
Eagle Rare	14

COGNAC

Applejack	11
Hennessy VS	12
Hennessy VSOP	17

RUM

Havana 3yo	9
Havana 7yo	9
Sailor Jerry Spiced	10
Dictador 12yo	13
Zacapa 23yo	15

8
10
10
9
9
11
8
9
8
9

JAPANESE GREEN TEA

All Japanese green tea are served in a teapot (1 per person)

SENCHA Popular everyday green tea with a fresh grassy flavor

GENMAICHA Mild tea flavor combining the fresh grassy flavor of green tea with the aroma of the roasted rice kernels.

GYOKURO

12



5

10

10

8 4.5 4.5 50c

The most unique & premium Japanese green tea using only the youngest tea leaves, Gyokuro has a sweet, delicate & mild flavour giving a soft palate texture and has a vivid green colour infusion

MATCHA



Gyokuro tea leaves ground to powder & whisked to a frothy vibrant green colour with a nice smooth flavour. Served in a bowl like the traditional Japanese tea ceremony,

MIXED BEVERAGES

LIOT DEVEDAGES

HUI BEVERAGES	(1)
Matcha Latte	
Matcha Chocolate	
Genmaicha Latte	
Chai Latte	
Mocha / Hot Chocolate	
Large / Double Chat / Cay	MAILL

Large / Double Shot / Soy Milk

ICED BEVERAGES

Ice Green Tea	
Ice Matcha Latte	
Ice Matcha Chocola	te
Ice Genmaicha Latt	е
Ice Chocolate	



8.5 8.5 9







oxdot Please note that it is against the law for us to sell or supply alochol to any person under the age of 18 years.

⁽²⁾ All prices inclusive of GST: Credit Card payments will incur a 2% surcharge fee (Minimum \$10 total)