

DINNER MENU

STATERS.....

Tsukemono Platter [V] 13.0

assorted JANKEN-made Japanese pickles

- Nukazuke-pickled in salted rice bran paste
- Sakekasuzuke-pickled in Sake lees from "Zenkuro" in Queenstown
- Amakarazuke-pickled in sweet & sour soy sauce w/chilli, ginger

Organic Tahini Goma-Tofu (4 pieces) [V] 10.0 w/sesame Miso sauce & organic Tamari roasted seeds, Shoyu Koji & spring onion

Imo Mochi (2 pieces) [V] 10.0

pan-fried savory agria potato Mochi cake w/garlic Miso sauce, Nori seaweed, ground black sesame seed

Kinpira Renkon [V] 12.0

Japanese lotus root & carrot stir fry side dish with a slightly tangy, sweet and spicy flavour w/roasted organic Tamari seeds

Edamame [V] 10.0

w/Himalayan pink salt or spicy Shichimi(Japanese chilli pepper) seasoning

Today's Osozai 12.0

daily Japanese-style small dish. ask our staff

SIDE.....

Steamed Multi-Grain Rice [V] 4.0

steamed white rice w/organic grains such as wild rice, quinoa, millet, amaranth

Organic Miso Soup [V] 4.5

w/crispy Tofu, spring onion -add Wakame seaweed +1

[V] Vegan All menu have NO ADDED GLUTEN

Mochi Wrap.....

a bite-sized wrap sandwich with your choice of filling wrapped in an original tortilla of slightly sticky dough.

- ●Eggplant Steak & Sweet Date Miso [V] 7.5 w/salad, pickled ginger
- Garlic Miso Tofu [V] 7.5 w/salad, carrot
- •Teriyaki Free-range Chicken 7.5 w/salad, carrot

ENTREE.....

NZ Angus Beef Tataki 22.0

lightly seared thin sliced beef marinated in Wasabi flavoured JANKEN BBQ sauce w/salad, roasted sesame, shredded chilli, spring onion

Saikyo Sweet Miso Salmon 15.5

pan-fried & steamed Mt. Cook Alpine salmon marinated in sweet Miso sauce w/pickled ginger, lemon

Probiotic Carrot Salad [V] small 16.5/large 23.0 shredded carrot & beetroot, garden salad w/organic Tamari roasted seeds, organic quinoa, JANKEN organic carrot & Koji(rice malt) dressing

If you have any special dietary requirements or allergies, please let us know before you order. Our kitchen handles soy, tree nuts, egg, and so on. Please understand that we can not guarantee 100% free from contaminants but will do our best to cater toward you

SASHIMI & SUSHI

served w/pickled ginger, Wasabi

Sashimi

Mt.Cook Alpine Salmon

6pieces 18.0 / 12pieces 35.0

Salmon Avocado Sushi Roll 28.0

fresh Mt.Cook Alpine Salmon, avocado, carrot, Tamari roasted organic seeds, Nori seaweed

Tofu Salad Sushi Roll [V] 26.0

pan-fried organic Tofu coated with Yuzu-pon dressing, avocado, carrot, cucumber, beetroot, red cabbage, Nori seaweed, Nori salt, sprout w/Yuzu-pon dressing

Teriyaki Free-range Chicken Sushi Roll 25.0 Teriyaki chicken, Nori seaweed w/Teriyaki sauce

Avocado Sushi Roll 16.0

MAIN.....

Chan-chan Garlic Miso Salmon 37.0

pan-fried Mt Cook Alpine salmon & vegetables w/JANKEN Chan-Chan garlic Miso sauce, spring onion

Crispy Shojin Tofu [V] 32.0

Crispy pan-fried JANKEN-made organic vege-Tofu coated with organic quinoa puffs, grilled vegetables w/ Yuzu beetroot Miso sauce, sesame Miso sauce

Nanban-style Karaage Chicken 32.0

Nanban-style Karaage Organic Tofu [V] 29.0

sweet & sour fried chicken or Tofu w/fresh vegetables, spicy mango soy mayonnaise, spring onion, lemon

HOT POT

Creamy Vegan Hot Pot 32.0

organic Tofu, organic Tempeh, seasonal vegetables, rice noodle cooked in a garlic & soy milk Miso soup w/ homemade chilli oil

Seafood Hot Pot 36.0

red prawn, NZ mussel, salmon, today's fish, seasonal vegetables, rice noodles cooked in a Miso based soup w/ shichimi (Japanese chilli powder)

Free-range Chicken Hot Pot 34.0

free-range chicken, seasonal vegetables, rice noodles cooked in a fermented Yuzu Shio(salt) soup w/Yuzu pepper



Information

Breakfast & Lunch: 8am - 3pm (L.O.) Dinner: Friday 5pm - 8pm (L.O.) Monday & Public Holiday Closed

Takeaway menus can be ordered through online. Catering and takeaway are available by prior arrangement. Please feel free to contact us for more information.

Booking 09-360-0555 / janken.order@gmail.com Takeaway Online Order www.jankenjapanese.com