



SINCE INCEPTION,
YOKU ONO HAS STRIVED TO
TRANSPORT YOU FROM DOWNTOWN
MELBOURNE TO AN AUTHENTIC LITTLE
SIDE STREET IN THE HEART OF JAPAN.
SERVING A MIX OF TRADITIONAL
AND CONTEMPORARY PLATES
IN A WARM AND CASUAL ATMOSPHERE,
WE AIM TO MAKE YOU FEEL THE
COMFORTS OF ENTERTAINING AT HOME
WHILST ENJOYING THE BELOVED
FLAVOURS OF JAPAN.

BUSHI WA KUWANEDO TAKA YOJI

“even if a samurai hasn’t eaten, he uses his toothpick like a lord”

-JAPANESE PROVERB-

ZENSAI

edamame \$9

vegan / gluten free / dairy free / celiac friendly

pork gyoza \$12

dairy free / contains nuts

add extra piece \$3

vegetarian gyoza \$12

vegan / dairy free / contains nuts

add extra piece \$3

swordfish bao bun w/ thai basil mayo, yuzu pickles \$9

chicken karaage bao bun w/ chilli mayo \$9

pork belly bao bun w/ thai basil mayo, yuzu pickles \$9

fried tofu bao bun w/ miso green curry mayo \$9

tempura prawn bao bun w/ thai basil mayo \$9

daikon rocket salad w/ ponzu sauce \$15

vegan / dairy free

tempura vegetables \$11

vegan / dairy free / gluten free & celiac friendly available

tempura vegetables & tempura prawn \$16

CHILLED RAMEN

fried tofu ramen w/ tomato, cucumber & sesame sauce \$23

vegan available / gluten free & celiac friendly available / dairy free

pork mince ramen w/ tomato, cucumber & sesame sauce \$24

dairy free /

fresh tuna sashimi ramen w/ tomato, cucumber
& wasabi sauce \$25

dairy free / celiac friendly available

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OSOZAI

fresh tuna sashimi w/ light soy and wasabi leaves \$15/\$28

gluten free & celiac friendly available / dairy free

fresh salmon sashimi w/ chilli yuzu sauce \$15/\$28

gluten free & celiac friendly available / dairy free

agedashi tofu \$14/\$25

vegan / gluten free & celiac friendly / dairy free

+ spicy pork mince extra \$5

classic chicken karaage w/ yuzu mayo \$13/\$22

gluten free & celiac friendly / dairy free

yoku ono chicken karaage w/ spicy sauce \$13/\$22

dairy free /

RAMEN

yoku ono ramen w/ chicken thigh or pork belly \$26/\$28

gluten free & celiac friendly available / dairy free / nut free

* our take on a shoyu style broth, light in flavour *

miso broth ramen w/ chicken thigh or pork belly \$27/\$28

dairy free / nut free

* red miso broth, more savoury & salty, heavy umami flavour *

tan tan sesame ramen w/ chicken thigh or pork belly or
spicy pork mince \$27/\$28/\$29

dairy free / nut free

* chinese influenced, rich & hearty sesame broth *

tan tan sesame ramen vegetarian/vegan \$26

vegan / dairy free / nut free

* savoury & cloudy sesame dashi broth *

vegetarian / vegan ramen \$25

vegan / gluten free & celiac friendly available / dairy free / nut free

* clear mushroom dashi broth, sweet, savoury & light in flavour *

all ramens can be made half portion \$20

gluten free noodles available for all ramens \$2

ALLERGIES AND FOOD INTOLERANCES? PLEASE ASK FOR ASSISTANCE

SATURDAY SURCHARGE 10% & SUNDAY SURCHARGE 15%

COCKTAILS

Geta

melon, pear, yuzu, pineapple \$24

Nashi Paired

nashi pear sake, cinnamon whiskey, lemon, sugar \$24

Sake Drop

yuzu sake, yuzu, sugar \$24

Tomu Kazoo

japanese gin, grape, lemon, sugar \$24

Plum Sour

brown sugar plum, black rum, lemon, sugar \$24

Haiboru

japanese whiskey, lemon, sugar, soda \$25

Raichi Dream

vodka, lychee, apple, yuzu, sugar \$24

Yuzu Margarita

tequila, orange, yuzu, sugar \$24

make it spicy

+ wasabi sake shot \$5

mocktails available upon request

SOFT

Capi

tonic / sparkling mineral (250ml/750ml) \$5/ \$12

Remedy Sodaly

raspberry / yuzu / passionfruit / pineapple \$5

Salaam

cola / diet cola / lemonade
\$5

Japanese Tea

jasmine rose green / genmaicha / lemongrass
& ginger \$7/\$14



SAKE

Sake 1

imanishiki honjo

gentle, light, easy-drinking, best served warm

\$13 / \$27 / \$41

Sake 2

takesuzume yamahai junmai

rich, nutty, creamy, wintery, best served warm/hot

\$15 / \$33 / \$47

Sake 3

gozenshu bodaimoto nigori

cloudy sake, thick, different, best served chilled/room

\$14 / \$29 / \$46

Sake 4

gozenshu junmai

sweet & fruity, best served warm

\$13 / \$25 / \$39

Sake 5

gozenshu bodaimoto kijoshu

light & crisp, easy drinking, cold or warm

\$16 / \$37 / \$51

Sake 6

gozenshu bodaimoto yuzushu (sweet yuzu)

remarkable sweetness, dessert sake, cold or warm

\$14 / \$27 / \$43

ALL COCKTAILS ARE VEGAN FRIENDLY

SATURDAYS SURCHARGE 10% & SUNDAYS SURCHARGE 15%

WINE WHISKY

White	mars iwai
pinot grigio 2024	blend, fruity and rich, full bodied finish \$24
haselgrove, adelaide hills, SA	
glass/bottle \$14 / \$58	nikka miyagikyo
	single malt, dry crisp spicy grainy taste \$26
chardonnay 2023	
haselgrove, adelaide hills, SA	suntory the chita
glass/bottle \$14 / \$52	single malt, light, delicately sweet \$22

Red	BEER
pinot noir 2024	
william downie, yarragon, VIC	Tap
glass/bottle \$14 / \$62	suntory premium malts (fine japanese pilsner)
	small 285 ml \$10
shiraz 2022	tall 425 ml \$14
mt yengo, adelaide hills, SA	
glass/bottle \$14 / \$50	

Rose	Bottle
rose 2023	
haselgrove, adelaide hills, SA	asahi \$13
glass/bottle \$14 / \$52	sapporo \$13
	heaps normal lager 0% \$8
Prosecco	
lumiere, VIC	
glass/bottle \$13 / \$45	

JAPANESE WINES	Yoku Ono Cider
Umeshu Japanese Plum Wine	strawberry cider 8% \$15
original plum wine \$13	passionfruit cider 8% \$15
yuzu plum wine \$14	apple cider 8% \$15
grape plum wine \$14	ginger beer (alcoholic) 8% \$15
black sugar plum wine \$14	
green tea plum wine \$14	

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WE LOVE AND THANK YOU FOR SUPPORTING OUR YOKU ONO

SATURDAY SURCHARGE 10% & SUNDAY SURCHARGE 15%

TEISHOKU SET MENU

Yoku Ono's Teishoku set meal comes with a *main dish* of your choice, a bowl of *rice*, *miso soup*, a side of veggies (*cucumber, wombok & broccoli*), a *steamed egg & mochi* for dessert

CHOICE OF MAINS

Sunday's Agedashi \$35

Chicken Karaage Salad w/yuzu chilli sauce \$36

Tempura Prawn Salad w/mint soy sauce \$37

Stir Fried Pork w/ginger \$38



EXTRA SIDES

Japanese Scrambled Egg \$7

Silken Chilled Tofu \$9

Pickled Wombok \$5/\$9

Ume Kombu Cucumber \$5/\$9

Sesame Broccoli \$5/\$9

Miso Koji Salmon \$14

Torched Mackerel w/chopped wasabi \$14

Soy Marinated Cream Cheese w/chopped wasabi \$6

Steamed Rice \$5

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ALLERGIES AND FOOD INTOLERANCES? PLEASE ASK FOR ASSISTANCE

SUNDAY SURCHARGE 15%

SUNDAY DRINKS LIST

WINE

White

pinot grigio 2024

haselgrove, adelaide hills, SA
glass/bottle \$14 / \$58

Red

pinot noir 2024

william downie, yarragon, VIC
glass/bottle \$14 / \$62

Rose

rose 2023

haselgrove, adelaide hills, SA
glass/bottle \$14 / \$52

Umeshu Japanese Plum Wine

original plum wine \$13
green tea plum wine \$14

WHISKY

mars iwai

blend, fruity and rich, full bodied finish \$24

nikka miyagikyo

single malt, dry crisp spicy grainy taste \$26

suntory the chita

single malt, light, delicately sweet \$22

BEER

Tap

suntory premium malts (fine japanese pilsner)

small 285 ml \$10

tall 425 ml \$14

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