



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

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

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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	
	chardonnay 2023	single malt, dry crisp spicy grainy taste	\$26
	haselgrove, adelaide hills, SA		
glass/bottle	\$14 / \$52	suntory the chita	
		single malt, light, delicately sweet	\$22

	Red
	pinot noir 2024
	william downie, yarragon, VIC
glass/bottle	\$14 / \$62

	shiraz 2022	suntory premium malts (fine japanese pilsner)
	mt yengo, adelaide hills, SA	
glass/bottle	\$14 / \$50	small 285 ml \$10
		tall 425 ml \$14

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



WE LOVE AND THANK YOU FOR SUPPORTING OUR YOKU ONO

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