



SINCE INCEPTION,  
YOKU ONO HAS STRIVED TO  
TRANSPORT YOU TO  
A SIDE STREET IN JAPAN.  
THE KIND YOU FIND BY ACCIDENT.  
QUIET, A LITTLE HIDDEN GEM AND  
ALWAYS WORTH IT.  
BOWLS OF RAMEN, PLATES TO SHARE,  
A DRINK NEVER FAR AWAY.  
THE KIND OF PLACE YOU  
COME BACK TO  
AGAIN AND AGAIN.

武士は食わねど高楊枝

*BUSHI WA KUWANEDO TAKA YOJI*

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

*-JAPANESE PROVERB-*

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## ぜんさい ZENSAI

edamame \$9.50  
v / gf / df / cf / nf

pork gyoza \$15  
df / cn  
add extra piece \$3

vegetarian gyoza \$15  
v / df / cn  
add extra piece \$3

swordfish bao bun \$10  
w/ thai basil mayo, yuzu pickles  
df / nf

chicken karaage bao bun w/ chilli mayo \$10  
df / nf

pork belly bao bun \$10  
w/ thai basil mayo, yuzu pickles  
df / nf

fried tofu bao bun w/ miso green curry mayo \$10  
df / nf

tempura prawn bao bun w/ thai basil mayo \$10  
df / nf

daikon rocket salad w/ ponzu sauce \$18  
v / df / nf

tempura prawns \$16  
df / nf

## ひやしラーメン CHILLED RAMEN

fried tofu ramen w/ tomato, cucumber &  
sesame sauce \$27  
(v / gf & cf available) / df / nf

pork mince ramen w/ tomato, cucumber &  
sesame sauce \$29  
df / nf

fresh tuna sashimi ramen w/ tomato, cucumber  
& wasabi sauce \$30  
df / (cf available) / nf

## おそざい OSOZAI

fresh tuna sashimi w/ light soy and  
wasabi leaves \$17/\$30  
(gf & cf available) / df / nf

fresh salmon sashimi w/ chilli yuzu sauce \$17/\$30  
(gf / cf available) / df / nf

agedashi tofu \$17/\$29  
v / gf & cf / df / nf  
spicy pork mince extra \$5

classic chicken karaage w/ yuzu mayo \$15/\$25  
(gf & cf available) / df / nf

yoku ono chicken karaage w/ spicy sauce \$16/\$26  
df / nf

## ラーメン RAMEN

yoku ono ramen w/ chicken thigh or pork belly  
\$30/\$31  
(gf & cf available) / df / nf  
\* our take on a shoyu style broth, light in flavour \*

miso broth ramen w/ chicken thigh or  
pork belly \$31/\$32  
df / nf  
\* red miso broth, more savoury & salty, heavy umami flavour \*

tan tan sesame ramen w/ chicken thigh or  
pork belly or spicy pork mince \$32/\$33/\$34  
df / nf  
\* chinese influenced, rich & hearty sesame broth \*

tan tan sesame ramen vegan/vegetarian \$28/\$29  
v / df / nf  
\* savoury & cloudy sesame dashi broth \*

vegan / vegetarian ramen \$27/\$28  
v / (gf & cf available) / df / nf  
\* clear mushroom dashi broth, sweet, savoury & light in flavour \*

*\*all ramens can be made half portion \$22\**

*\*gluten free noodles available for all ramens \$3\**

CF coeliac friendly CN contains nuts DF dairy free GF gluten free NF nut free V vegan

\*allergies and food intolerances? ask for assistance\*

\*saturday surcharge 10% & sunday surcharge 15%\*

**カクテル COCKTAILS**

**geta**

melon, pear, yuzu, pineapple  
\$26

**nashi paired**

nashi pear sake, cinnamon whiskey, lemon, sugar  
\$26

**sake drop**

yuzu sake, yuzu, sugar  
\$25

**tomu kazoo**

japanese gin, grape, lemon, sugar  
\$26

**plum sour**

brown sugar plum, black rum, lemon, sugar  
\$26

**haiboru**

japanese whiskey, lemon, sugar, soda  
\$25

**raichi dream**

vodka, lychee, apple, yuzu, sugar  
\$26

**yuzu margarita**

tequila, orange, yuzu, sugar  
\$26

**make it spicy**

+ extra shot  
\$6

***\*mocktails available upon request\****

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**SAKE 日本酒**

**sake 1**

imanishiki honjo  
gentle, light, easy-drinking, best served warm  
\$16 / \$31 / \$48

**sake 2**

takesuzume yamahai junmai  
rich, nutty, creamy, wintery, best served warm/hot  
\$16 / \$35 / \$53

**sake 3**

gozenshu bodaimoto nigori  
cloudy sake, thick, different, best served chilled/room  
\$16 / \$35 / \$53

**sake 4**

Imanishiki Tokubetsu Junmai  
sweet & fruity, best served warm  
\$16 / \$31 / \$48

**sake 5**

gozenshu bodaimoto kijoshu  
light & crisp, easy drinking, cold or warm  
\$17 / \$41 / \$56

**sake 6**

gozenshu bodaimoto yuzushu (sweet yuzu)  
remarkable sweetness, dessert sake, cold or warm  
\$16 / \$31 / \$50

***\*all cocktails are vegan friendly\****

***\*saturdays surcharge 10% & sundays surcharge 15%\****

## ワイン WINE

### White

#### pinot grigio 2024

haselgrove, adelaide hills, SA  
glass / bottle \$16 / \$62

#### chardonnay 2023

haselgrove, adelaide hills, SA  
glass / bottle \$16 / \$61

### Red

#### pinot noir 2024

william downie, yarragon, VIC  
glass / bottle \$17 / \$66

#### shiraz 2022

mt yengo, adelaide hills, SA  
glass / bottle \$17 / \$66

### Rose

#### rose 2023

haselgrove, adelaide hills, SA  
glass / bottle \$16 / \$55

### Prosecco

#### prosecco

lumiere, VIC  
glass / bottle \$16 / \$50

## うめし JAPANESE WINES

### Umeshu Japanese Plum Wine

original \$16

yuzu \$16

grape \$16

black sugar \$16

green tea \$16

## BEER ビール

### Tap

suntory premium malts (fine japanese pilsner)

small 285 ml \$10

tall 425 ml \$15

### Bottle

asahi \$14

sapporo \$15

heaps normal lager 0% \$9.50

### Yoku Ono Cider

strawberry 8% \$18

passionfruit 8% \$18

apple cider 8% \$18

ginger beer (alcoholic) 8% \$18

## SOFT ソフト

### capi

tonic / sparkling mineral (250ml/750ml)  
\$7/ \$12

### remedy sodaly

raspberry / yuzu / passionfruit / pineapple  
\$6.50

### salaam

cola / diet cola / lemonade  
\$6

## TEA おたがい

### japanese tea

jasmine rose green / genmaicha / lemongrass  
& ginger \$7/\$15

we love and thank you for supporting our yoku ono

\*saturday surcharge 10% & sunday surcharge 15%\*

# \$24 LUNCH SPECIAL

RAMEN + BEER/SAKE

THURSDAYS  
12 PM - 3 PM

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