

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-

YOKU ONO

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

OSOZAI おそうざい

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

RAMEN ラーメン

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%

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

YOKU ONO

SAKE

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

うめしゅ JAPANESE WINES

Umeshu Japanese Plum Wine

original	$16
yuzu	$16
grape	$16
black sugar	$16
green tea	$16

ビール BEER

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

ドリンク SOFT

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

remedy sodaly
raspberry / yuzu / passionfruit / pineapple
$6.50

salaam
cola / diet cola / lemonade
$6

あたたかい TEA

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
WED - FRI
12 PM - 3 PM
YONKU