



MENYA
MONAKA

- ク イ ッ ク -

QUICK

CHOI-NOMI SMALL PLATE SET

\$29

Choose 4 Dishes From Below To Mix and Match to Your Liking

EDAMAME *VE/GF*

Salt

\$7

ASAZUKE PICKLES *V/GF*

Lightly Pickled Vegetables

\$8

TAKO-KARA

Deep Fried Octopus

\$9

NASU NO NIBITASHI *GF*

Braised Eggplant in Soy-Dashi Sauce Bonito Flake

\$9

SHIO-KOMBU CHAT POTATO *V/GF*

Fried Baby Potato, Butter, Salted Kelp

\$9

SPICY EDAMAME *GF*

Garlic, Chilli, Anchovy

\$9

FISH KARAAGE

Tastuta Style Deep Fried Fish, Mayo

\$9

MONAKA NOODLE PRETZEL *VE*

House Made Ramen Noodle, Salt

\$7

GOBO FRIES *VE*

Burdock, Salt

\$8

POTATO SALAD *V*

Potato, QP-Mayo,
Shio-Kombu, Tenkasu, Kizaminori

\$8

GOMA-AE OKURA *VE/GF*

Okura, Soy Sauce, Sesame

\$9

DASHI-MAKI TAMAGO *GF*

Japanese Rolled Omelette, Dashi Stock

\$9

TAKO NO MARINE *GF*

Marinated Octopus, Cucumber,
Cherry Tomatoes

\$9

- 野菜 -

VEGETABLES

VEGETABLE GYOZA *VE*

Soy Beans, Garlic, Chilli,
Soy Sauce, Sesame

\$15

MISO BUTTER CABBAGE *V/GF*

Oven Roasted Cabbage, Miso Butter
Furikake Seasoning

\$16

AGEDASHI TOFU *VE/GF*

GOBO-SHITAKE AN
Fried Tofu, Sasa-Negi, Burdock,
Mushroom

\$21

PERI PERI BROCCOLI *VE/GF*

Broccoli, Garlic, Chilli

\$16

MISO EGGPLANT *VE*

Eggplant, "Dengaku" Sweet Miso, Sesame, Chives

\$19

KING OYSTER MUSHROOM *V*

Grilled K.O.M, Yuzu-Kosho Butter,
Ponzu Sauce

\$23



SURCHARGE APPLIES

CARD CHARGE 1.5% | WEEKENDS 10% | PUBLIC HOLIDAYS 15%

- 海鮮 -

SEAFOODS

ABURI HOTATE 2PC	\$22	TORO-TAKU TACO 2PC	\$24
Grilled Scallop, Spicy Cod Roe, QP-Mayo, Ao-Nori		Tuna Belly, Guacamole, Smoked Pickled Radish(IBURIGAKKO) Cream Cheese, Coriander	
KINOKO TO PRAWN AJILLO GF	\$24	TUNA TATAKI SALAD	\$28
Assorted Mushrooms-Shiitake, Enoki, Shimeji, Garlic Prawn, Chilli, Anchovy, Served With Slice of Baguette		Yukari-Crusted Seared Tuna, Yuzu-Kosho Vinaigrette, Spring Onion, Fennel, Baby Herbs Seaweed	
SASHIMI TRIO GF	6 pieces \$28 9 pieces \$38 12 pieces \$48	SAIKYO FISH GF	\$47
Tuna, King Fish, Salmon,		Black Cod, Sweet Miso, Radicchio, Japanese Mushroom Medley	

- お肉 -

MEATS

PORK GYOZA 6PC	\$14	PORK CHASHU BAO 1PC	\$11
Pork, Garlic, Chive, Shallot, Soy Vinaigrette, Chilli Oil		Grilled Pork Chashu, Coriander, Pickled Fennel, Shiraga-Negi, Shichimi	
ASPARA-NIKUMAKI GF	\$20	WAGYU SUKIYAKI GF	\$39
Asparagus Wrapped in Sliced Pork Belly Sukiyaki Reduction, Shiraga-Negi		Sliced Wagyu, Tofu, Shiitake, Leek, Served With Onsen Egg	
M.F.C KARAAGE	\$21	SHIO-KOJI CHICKEN GF	1pc \$23 2pc \$42
Marinated Chicken Thigh, Shichimi Mayo +\$4 / Add House Made Sweet Sour Sauce		Koji Chicken Thigh, Picked Fennel Ginger Shallot Sauce, Coriander	
WAGYU SIRLOIN STEAK GF	\$53	CONFIT DUCK BREAST GF	\$39
Shio-Koji Aged Steak, Asparagus, Shallot		Kuromitsu Sansho Jus, Spring Onion, Roasted Cauliflower, Yukari Dukkah Leek Puree	

- 甘味 -

DESSERTS

"PURIN" CREME BRULEE GF	\$12	MONAKA ICE CREAM SANDWICH	\$10
Japanese Silky Custard Pudding		Matcha / Vanilla / Black Sesame Rice Wafers, Redbean Paste, Ice-Cream	
YUZU BASQUE CHEESECAKE GF	\$14	MONA TIRAMISU	\$12
Burnt Basque Cheese Cake, Yuzu, Crème Fraiche, Berries		Single O Espresso, Mascarpone, Ganache	
		IZU TIRAMISU	\$12
		Shizuoka Matcha, Mascarpone, Matcha Dust	



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日本酒
SAKE

90ml / 720ml

MIO SPARKLING SWEET	300ml	\$13 / \$25
TARUZAKE WOODY, DRY		\$14 / \$55
KIMOTO LIGHT, DRY		\$13 / —
MUROKA OMACHI RICH, DRY		\$14 / \$64
CHO KARAKUCHI LIGHT, DRY		\$15 / \$85
KUBOTA HEKIJU RICH, SWEET		\$16 / \$90
MORISHIMA RICH, VERY DRY		\$16 / \$95
HYAKUMOKU LIGHT, SWEET		\$17 / \$105
NARUTOTAI GENSHU RICH, DRY		\$18 / \$110
SEVEN JUNMAI DAIGINJO LIGHT, SWEET		- / \$215

ウイスキー
WHISKEY

STRAIGHT/ROCKS/SODA+\$1

MAKERS MARK BOURBON	\$13
THE GOSPEL SOLERA RYE	\$14
SUNTORY TOKI	\$14
NIKKA FROM THE BARREL	\$18
HIBIKI HARMONY	\$30

酎ハイ
CHU-HAI

HYOKETSU LEMON (CAN)	\$15
UME PLUM SODA	\$14
SPICY PLUM SODA	\$16

ビール
BEERS

SUNTORY PREMIUM MALTS (TAP)	\$14
ASAHI SUPER DRY (TAP)	\$13
ASAHI BLACK	\$13
SAPPORO YEBISU	\$13
HEAPS NORMAL XPA (0.5%)	\$10

カクテル
COCKTAIL

YUZU GIN AND TONIC	YUZU,GIN,TONIC	\$16
LYCHEE SAKELINI	SPARKLING SAKE,LYCHEE, ROSEMARYSYRUP	\$19
CAFE MONAKA	SAKE, MATCHA, CREAM, ANKO	\$21
SUPPA SOUR	WHISKEY,YUZUSHU,LEMON	\$22

ソフトドリンク
SOFT DRINKS

COKE	\$6
COKE ZERO	\$6
SPRITE LEMONADE	\$6
GINGER ALE	\$5

コールドブリューティー
COLD BREW TEAS

SENCHA GREEN TEA	\$6
HOJICHA ROASTED TEA	\$6

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ワイン
WINES

SPARKLING

FRANKIE SPARKLING NV
SOUTH AUSTRALIA

Glass / Bottle

\$13 / \$50

BABO BRUT PROSECCO NV
ITALY

- / \$75

WHITE

GOON TYCOONS CHENIN BLANC
2022, MARGARET RIVER WA

\$16 / \$70

MADA PINOT GRIS
2024, CANBERRA NSW

\$17 / \$75

LAMBERT CRUDO CHARDONNAY
2024, YARRA VALLEY VIC

\$18 / \$78

SHAW+SMITH SAUVIGNON BLANC
2025, ADELAIDE HILLS SA

\$20 / \$85

QUEALY TURBUL MALVASIA
2022, MORNINGTON PENINSULA VIC

\$20 / \$85

ROSE

BONDAR ROSE
2025, MCLAREN VALE, SA

\$16 / \$67

RED

CREDARO FIVE TALES SHIRAZ
2022, MARGARET RIVER WA

\$15 / \$58

THE HEDONIST SANGIOVESE
2022, MCLAREN VALE SA

\$17 / \$73

HEAD RED GRENACHE SHIRAZ MATARO
2022, BAROSSA VALLEY SA

\$17 / \$74

TOOLANGI PINOT NOIR
2023, YARRA VALLEY VIC

- / \$88

PLACE OF CHANGING WINDS
NO.2 SYRAH
2022, HEATHCOTE VIC

- / \$100

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自家製らーめん
RAMEN

Bun crafts our **House-made** medium thick "CHU-FUTOMEN" style noodles every day, recreating his hometown taste in every batch.

TOKYO TONKOTSU - IZAN “伊山” \$25

Choose Between - Soy, Miso or Salt

Pork Chashu, 7 Minute Egg, Bean Sprout, Spring Onion, Bamboo Shoots, Seaweed

TOKYO TORIGARA - CHICKEN \$25

Choose Between - Soy, Miso or Salt

Chicken Chashu, 7 Minute Egg, Bok Choy, Spring Onion, Bamboo Shoots, Seaweed

“Ra” M.V \$25

Monaka Vegan - Tan Tan Style

Soy Milk Base, Shiitake and Kombu Dashi, Umami Tomato, Szechuan Tofu “Mince”, Steamed Greens, Menma Bamboo Shoots, Nori Seaweed

YAKI-MESHI Fried Rice \$18

Choose Between Pork or Takana (vegetarian)

Egg, Spring onion, Soy

WAGYU BEEF CURRY \$19

Wagyu Beef Broth, Picked Vegetables, Steamed Rice
+\$8 Chicken Katsu / +\$10 Pork Katsu

追加トッピング
EXTRA TOPPING

PORK CHASHU \$10

CHICKEN CHASHU \$9

7 MINUTE EGG \$5

BAMBOO SHOOTS \$4

SEAWEED \$3

EXTRA NOODLES \$5

サイドディッシュ
SIDE DISHES

EDAMAME \$7

RICE \$5

PORK GYOZA \$14

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