



- ク イ ッ ク -

QUICK

CHOI-NOMI SMALL PLATE SET

\$33

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

SHIO EDAMAME *VG/GF*

Salt

\$8

MONAKA NOODLE PRETZEL *VG*

House Made Ramen Noodle, Salt

\$8

HIYAYAKKO TOFU *V/GF*

Silken Tofu, Ginger, Chives, Bonito Flake

\$9

PRAWN CEVICHE-OKINAWA VIBES *GF*

Mango, Coconut Cream, Chilli,
Coriander, Avocado

\$11

NASU NO NIBITASHI *V/GF*

Braised Eggplant in Soy-Dashi Sauce
Bonito Flake

\$10

MISO BUTTER CORN GRACORO *V*

Japanese Croquette Filled With Creamy Miso
Béchamel Sauce and Ramen Noodle
Corn

\$11

FISH NANBAN-ESCABECHE *GF*

Sweet Sour Marinaded Fried Fish
Onion, Garlic, Chilli

\$11

CHICKEN&TOFU CLOUD BITES *GF*

Chicken Tofu TSUKUNE Meat Ball,
Beni-Shoga, Ponzu Sauce

\$11

SHIO-KOMBU CHAT POTATO *V/GF*

Fried Chat Potato, Butter, Salted Kelp

\$9

GOBO FRIES *VE*

Burdock, Salt

\$9

YAKI-TOMOROKOSHI *V/GF*

Grilled Sweet Corn, Butter, Soy Glaze, Spicy Mayo,
Shichimi

\$9

KAKUNI PORK BITES *GF*

Braised Pork Belly, Karashi Mustard

\$11

- 野菜 -

VEGETABLES

VEGETABLE GYOZA *V*

Soy Beans, Garlic, Chilli,
Soy Sauce, Sesame

\$15

PERI PERI BROCCOLI *VG/GF*

Broccoli, Garlic, Chilli

\$17

MISO BUTTER BEANS *V*

Sauteed Green Beans, Miso Butter
Shaved Grana Padano

\$17

MISO EGGPLANT *VG*

Eggplant, "Dengaku" Sweet Miso, Sesame, Chives

\$21

AGEDASHI TOFU *VE/GF*

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

\$22

TOFU CAPRESE SALAD *V*

Silken Tofu, Heirloom Tomatos
Dashi Concentrate, Shiso

\$23



SURCHARGE APPLIES

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

- 海鮮 -

SEAFOODS

KARAAGE FISH <i>GF</i>	\$23	TORO-TAKU TACOS	\$24
Marinated Seasonal Fish, Op-Mayo, Ao-Nori		Tuna Belly, Avocado Guacamole Smoked Pickled Radish (IBURIGAKKO) Cream Cheese, Coriander	
HIRAMASA KINGFISH CRUDO <i>GF</i>	\$24	TUNA TATAKI SALAD	\$28
Thinly Sliced Hiramasa Kingfish, Finger Lime, Jalapeno, Dashi Jelly Blood Orange, Capers		Yukari-Crusted Seared Tuna, Yuzu-Kosho Vinaigrette, Spring Onion, Fennel, Baby Herbs, Nori Seaweed	
MONAKA CHIRASHI SUSHI <i>GF</i>	\$38	YUAN-YAKI SALMON <i>GF</i>	\$45
Assorted Sashimi, Avocado, Egg Pickled Ginger, Edamame		Yuan(Soy) marinade Tasmania salmon, Namasu Daikon Salad, Shishito Pepper Grilled Lemon	
SASHIMI TRIO <i>GF</i>	6 pieces \$28 9 pieces \$38 12 pieces \$48		
Tuna, King Fish, Salmon,			

- お肉 -

MEATS

PORK GYOZA 6PC	\$14	PORK CHASHU BAO	\$12
Pork, Garlic, Chive, Shallot, Soy Vinaigrette, Chilli Oil		Grilled Pork Chashu, Coriander, Pickled Vegetable, Shiraga-Negi, Shichimi	
M.F.C KARAAGE <i>GF</i>	\$23	SOUS-VIDE WAGYU TATAKI <i>GF</i>	\$29
Marinated Chicken Thigh, Shichimi Mayo		+9 Wagyu Eye Round, Water Cress Salad Onion-Truffle Sauce, Pickles Crashed Garlic Chips	
SHIO-KOJI CHICKEN <i>GF</i>	1pc \$23 2pc \$42	SHABU SHABU SALAD	\$34
Koji Chicken Thigh, Picked Fennel Ginger Shallot Sauce, Coriander		Pork Belly, Shredded Cabbage Harbs, Egg, Sprout, Sesame Dressing +\$5 House Made Noddle	
WAGYU SIRLOIN STEAK <i>GF</i>	\$53		
Shio-Koji Aged Steak, Asparagus, Shallot			

- 甘味 -

DESSERTS

WARABI-MOCHI w ICE CREAM <i>GF</i>	\$15	YUZU CHEESECAKE <i>GF</i>	\$15
Matcha / Hojicha / Black Sesame / Vanilla Anko Red Bean Paste, Kinako Dust Monaka, Kuro-Mitsu		Burnt Miso Caramel Scoop of Vanilla Ice Cream	
MONA TIRAMISU	\$13	IZU TIRAMISU	\$13
Single O Espresso, Mascarpone, Ganache		Shizuoka Matcha, Mascarpone, Matcha Dust	



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MENYA
MONAKA

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

CHILLED "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

CHILLED TORIGARA SOY \$25

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

SEAFOOD AND PORK CURRY TSUKEMEN \$25

Dipping style ramen,
Pork chashu, 7 Minute Egg, Bean Sprout, Spring Onion Bamboo Shoots, Seaweed

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

ご飯もの

RICE DISHES

WAGYU BEEF CURRY \$19

Wagyu Beef Broth, Pickled Vegetables, Steamed Rice

+\$8 Chicken Katsu / +\$10 Pork Katsu

YAKI-MESHI FRIED RICE \$25

Pork OR Takana

Egg, Spring Onion, Soy,

TEISHOKU SET *LUNCH ONLY* \$28

-Choose Main-

Chicken Katsu , Karaage , Pork Shoga Yaki , Grilled Fish, Miso Eggplant , Tofu ,

Comes with - Kobachi Vegetables, Pickles , Miso Soup Rice

サイドディッシュ

SIDE DISHES

EDAMAME \$8

RICE \$5

PORK GYOZA \$14



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日本酒

SAKE

90ml / 720ml

MIO - SPARKLING \$13 / \$25^(300ml)

LIGHTLY SPARKLING NATURALLY SWEET
SAKE, -FRUITY , REFRESHING-

TARUZAKE - JUNMAI \$14 / \$55

KIMOTO SAKE BARREL AGED IN
CEDAR, -WOODY, PEPPERY, SAVOURY-

KIMOTO - JUNMAI \$13 / --

OLD PROCESS NATURALLY DEVELOPING
LACTIC ACID, -RICH , COMPLEX-

SHUHO - TOKUBETSU JUNMAI \$14 / \$64

UNFILTERED SAKE MADE FROM OMACHI
RICE VARIETY , -RICH, EARTHY-

CHO KARAKUCHI - JUNMAI DAIGINJO \$15 / \$85

A BALANCE OF FRUITY AROMAS AND
CRISP MOUTH FEEL, -CLEAN , DRY-

HEKIJU - JUNMAI DAIGINJO \$16 / \$90

NIIGATA STYLE "TANREI KARAKUCHI"
SAKE, -LIGHT , DRY-

MORISHIMA - JUNMAI GINJO \$16 / \$95

UNPASTEURISED AND UNDILUTED
PROCESS , -ROBUST , DRY , UMAMI-

HYAKUMOKU - ALT 3 \$17 / \$105

CAREFULLY BLENDED AND
UNDILUTED -COMPLEX , BOLD-

NARUTOTAI - GINJO \$18 / \$110

FRESH PRESSED SAKE RICH IN
FLAVOUR , -AROMATIC , YUMMY-

SEVEN - JUNMAI DAIGINJO - / \$215

AROMAS OF SPRING FLOWERS
ELEGANT AND INDULGENT

ワイン

WINES

SPARKLING

Glass / Bottle

FRANKIE SPARKLING NV \$13 / \$50
SOUTH AUSTRALIA

BABO BRUT PROSECCO NV - / \$75
ITALY

WHITE

GOON TYCOONS CHENIN BLANC \$16 / \$70
2022, MARGARET RIVER WA

MADA PINOT GRIS \$17 / \$75
2024, CANBERRA NSW

LAMBERT CRUDO CHARDONNAY \$18 / \$78
2024, YARRA VALLEY VIC

SHAW+SMITH SAUV BLANC \$20 / \$85
2025, ADELAIDE HILLS SA

QUEALY TURBUL MALVASIA \$20 / \$85
2022, MORNINGTON PENINSULA VIC

ROSE

BONDAR ROSE \$16 / \$67
2025, MCLAREN VALE, SA

RED

CREDARO FIVE TALES SHIRAZ \$15 / \$58
2022, MARGARET RIVER WA

THE HEDONIST SANGIOVESE \$17 / \$73
2022, MCLAREN VALE SA

HEAD RED GRENACHE SHIRAZ MATARO \$17 / \$74
2022, BAROSSA VALLEY SA

TOOLANGI PINOT NOIR - / \$88
2023, YARRA VALLEY VIC

PLACE OF CHANGING WINDS - / \$100
NO.2 SYRAH
2022, HEATHCOTE VIC

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カクテル

COCKTAIL

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

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

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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