

TAKEAWAY MENU

Inspired by the Pacific Rim, crafted with a twist
100% HOMEMADE, VEGAN, GLUTEN FREE & NUT FREE



Upgrades:

- + 0.75 to swap sushi rice to green botanical salad
- + 2 to add carrot kimchi
- + 2 to add Fiery red kimchi
- + 0.75 Gochujang rice 🌶️
- + +0.75 crispy shallots

Make it a meal deal
+ 4.5 for any drink & brownie
(Tahini mocha brownie)

All poké bowls include a warm teriyaki sushi rice base.
Toppings listed in bold served hot.

ADORO

Succulent seared 'pork', marinated in bayleaf, peppercorn, coconut & pineapple
Chilli mango salsa, pickled carrots, charred corn, edamame, pineapple, takuan & red cabbage.
Drizzled with beetroot & lime sauce.
sml 10.45/ lrg 12.95

TERYAKI TOFU

Sweet teriyaki 5 spice glazed crispy fried tofu with onions & peppers
Wakame salad, pickled carrots, pineapple, edamame, cucumber, takuan, & red cabbage.
Drizzled with pea & Thai basil sauce.
sml 9.95/ lrg 12.45

SHIITAKE

Toasted sesame and garlic shiitake mushrooms
Thai sweet potato hummus, avocado salsa, charred corn, pickled slaw, pineapple, wakame salad, & cucumber. Drizzled with pea & Thai basil sauce.
sml 9.45/ lrg 11.95

AUBERGINE

Sweet & sticky peppercorn shoyu glazed aubergine
Pea & Thai basil hummus, sesame & garlic beansprouts, mango, pickled slaw, edamame, takuan, & cucumber. Drizzled with gochujang mayo.
sml 9.95/ lrg 12.45

GOCHUJANG TOFU 🌶️🌶️

Spicy mango gochujang glazed crispy fried tofu with onions & peppers
Chilli mango salsa, chilli charred corn salsa, pickled carrots, pineapple, red cabbage, takuan, & cucumber. Drizzled with sriracha sauce.
sml 9.95/ lrg 12.45

POPCORN CHICK-KANU

Pan-Asian spiced crispy fried popcorn 'chicken'
Pea & Thai basil hummus, chilli charred corn salsa, mango, pickled carrots, edamame, red cabbage, & cucumber. Drizzled with gochujang mayo.
sml 9.95/ lrg 12.45

SMOKY COW-KANU

Smoky & rich umami BBQ marinated grilled 'beef'
Avocado salsa, chilli mango salsa, pickled slaw, edamame, mango, takuan, & cucumber. Drizzled with smoky mayo.
sml 10.45/ lrg 12.95

CRISPY TOFU & VEG IN SUNFLOWER SATAY

Pan seared seasonal veg & deep fried tofu in a creamy mouth watering nutty sauce with sushi rice.
+ 0.50 upgrade to gochujang rice.
10.95

SHOYU STICKY AUBERGINE

Sweet & sticky shoyu-peppercorn aubergine, served with teriyaki sushi rice, fresh green botanical salad, & drizzled with creamy mango -gochujang mayo.
9.95

MOCHIKO CHICK KANU

Hawaiian-style crispy fried mochiko 'chicken' served with teriyaki sushi rice, fresh green botanical salad & luxurious miso-caramel sauce, drizzled with sriracha 🌶️.
9.95

CRISPY COW-KANU SALAD

Crispy fried umami 'beef' inspired strips tossed with juicy green botanical salad & fresh chili mango salsa.
6.95

POPCORN CHICK KANU

Asian-style crispy fried popcorn 'chicken' on our fresh green botanical salad. Drizzled with a pea & Thai basil sauce.
6.45

MANGO GOCHUJANG 🌶️ OR TERYAKI CRISPY TOFU BITES

Glazed crispy tofu bites. Pan fried with juicy red onions & peppers on a bed of fresh Chinese leaf. Finished with your choice of siriacha or Pea & Thai basil sauce.
6.45



Pickled Shiitakes 3.5

Tender & juicy, infused with warming Chinese spices.

Fiery Red Kimchi 🌶️🌶️🌶️ 3.5

Bold, spicy, full of bite.

Carrot Kimchi 3.5

Crunchy, tangy, and lightly fermented with a gentle zing.

Seasonal Pickled Veg 3.5

Ask what we've been pickling!

Bean sprout salad 3.5

Juicy fresh garlic & sesame salad.

Chilli mango salsa 3.5

A vibrant mix of sweet mango, fiery chilli, & zesty lime



MOCHI DOUGHNUT BALLS

Heavenly deep fried chewy bites, dusted with cinnamon sugar & luxurious miso caramel dip.

Choose your flavour:

Ube (Vanilla) / Banana/ mix of both!
6

TAHINI MOCHA BROWNIE

Fudgy chocolate tahini brownie with coffee undertones & miso white chocolate drizzle
2.45



HOMEMADE ICE CREAMS 5.5

+miso caramel sauce & biscuit crumb topping

1. Ube: (nutty vanilla)
2. Pandan: (biscuity)
3. Caramel cacao
4. Black sesame



JUICE

Orange Juice	3
Pineapple Juice	3
Cranberry Juice	3
Apple juice	3



Pandan, coconut & Lime

Summer berries & lemon

Orange & chai

Ginger ale

Orange / lime / lemon 3.5

Japanese cherry blossom green tea & lemon

Passion fruit & orange

Chilli, ginger & grapefruit 🌶️

Lemon & lime bitters

Passion fruit & vanilla

Available as sparkling or still.



Sweet Chai Tea 3.5
Sweet Blue Lady Tea 3.5
(Black tea, Rose, Marigold & Camoile)

Americano 3.7
Latte 4
Ube Latte 4
Pandan Latte 4
Chai latte 4
Dirty chai 4.5
Mocha 4.5

+ 0.50 for espresso shot



Shropshire Brew 3
Decafe Breakfast Tea 3

Fresh mint tea 3.5
Camomile 3
Gunpowder Green 3
Japanese Cherry Blossom Green 3
Chai Tea 3
Blue Lady 3

HOMEMADE SYRUPS

- Chai
- Cinnamon
- Chilli
- Purple ube
- Ginger
- Vanilla
- Pandan

Americano 3.5
Latte 3.8
Cappuccino 3.8
Flat White 3.8
Hot Chocolate 3.8
Mocha 4.2
Chai latte 3.8
Dirty Chai 4.2
Double Espresso 3

oat, coconut or soya milk

