

# RAKU IZAKAYA

## LUNCH MENU

### DONBURI

Comes with rice, salad, pickled ginger & miso soup. (Except Salmon poke)

#### **-KIMCHEE PORK \$20**

Sautéed kimchee. Pork belly. Onion. Korean chili sauce.

#### **-YAKINIKU BEEF \$20**

Pan fried sweet soy marinated wagyu beef. Onion.

#### **-TERIYAKI CHICKEN [G] \$20**

Pan fried teriyaki chicken. Seasonal vegetables.

#### **-TERIYAKI SALMON [G] \$21**

Pan fried teriyaki salmon. Seasonal vegetables.

### BENTO BOX

Comes with Sashimi, Sushi Roll, Tempura, Salad, Rice and Miso soup.

#### **-TERIYAKI CHICKEN [G] \$27**

Pan fried teriyaki chicken. Seasonal vegetables.

#### **-TERIYAKI SALMON [G] \$28**

Pan fried teriyaki salmon. Seasonal vegetables.

#### **-CHICKEN KATSU \$28**

Deep fried bread crumbed chicken. Katsu sauce.

#### **-WAGYU STEAK [G] \$33**

Chargrilled wagyu beef. Teriyaki butter. Seasonal vegetables.

#### **-SPICY SEAFOOD \$28**

Pan fried Octopus. Squid. Prawn. Mussel. Clam. Teriyaki chilli sauce. Seasonal vegetables.

#### **-VEGETARIAN [V] [VG] \$27**

Teriyaki tofu. Vegetable sushi roll. Tendashi.

### NOODLE SOUP

#### **-SEAFOOD UDON \$21**

Fish broth noodle soup. Octopus. Squid. Prawn. Mussel. Seaweed. Fish cake. Spring onion. Tenkatsu.

#### **-PLAIN UDON \$16**

Fish broth noodle soup. Seaweed. Fish cake. Spring onion. Tenkatsu.

## COLD STARTERS

#### **-TUNA TATAKI [G] \$20**

Flame-seared fresh tuna. Ponzu. Micro herb. Cucumber. Strawberry puree. Bittersweet sauce.

#### **-KINGFISH CARPACCIO [G] \$18.5**

Fresh hiramasa kingfish. Jalapeño. Micro herb. Yuzu ponzu.

#### **-WAGYU BEEF TATAKI [G] \$20**

Seared wagyu beef. Daikon oroshi. Ponzu. Spring onion. Bittersweet sauce.

#### **-SPICY SASHIMI POKE \$20**

Marinated cubed fresh Salmon. Tuna. Kingfish. Korean cho-jang. Sesame seeds. Ikura. Cucumber. Micro herb. Quinoa. Tenkatsu.

## HOT STARTERS

#### **-EDAMAME [G] [V] [VG] \$8**

Soy bean. Salt.

#### **-SPICED EDAMAME [G] [V] [VG] \$11.5**

Soy bean. Cinnamon stick. Red chili. Shichimi. Teriyaki sauce.

#### **-KANI CREAM KORROKE \$17**

Deep fried panko crumbed cream crab croquette. Sweet sriracha sauce.

#### **-PORK GYOZA \$17**

Tempura battered deep fried pork dumplings. Spring onion. Ponzu sauce. Parsley.

#### **-POPCORN PRAWN \$18**

Tempura prawn. Sweet mayo. Bittersweet sauce. Parsley.

#### **-AGEDASHI TOFU [G] [V] [VG] \$15.5**

Potato starched tofu. Daikon oroshi. Ginger. Spring onion. Fish flake. Tendashi.

#### **-NASU DENGAKU [G] [V] [VG] \$16**

Potato starched eggplant. Creamy yuzu miso. Almond sprinkled  
[G] [V] [VG] dishes come with teriyaki sauce.

#### **-SALT & PEPPER SQUID \$19**

Bread crumbed squid. Raku special batter. Mayo.

**-MISO HOTATE [G] \$16.5**

Flame seared scallop. Shiro miso. Shredded potato. Bittersweet sauce.

**-CHICKEN KARAAGE [G] \$19**

Soy ginger marinated. Corn floured chicken. Spicy mayo. Parsley.

**-K.F.C / KOREAN FRIED CHICKEN \$20**

Korean style fried chicken tossed with Korean sweet chili sauce. Almond sprinkled.

**TEMPURA**

**-PRAWN TEMPURA (4pcs) \$19**

**-PRAWN & VEGETABLE TEMPURA \$23**

(PRAWN 2pcs + VEGETABLE 4pcs)

**-VEGETABLE TEMPURA (6pcs) [V] [VG] \$19**

Carrot. Zucchini. Sweet potato. Japanese pumpkin. Broccoli. Mushroom.

**SALAD**

**-SOFT SHELL CRAB SALAD [G] \$21**

Corn floured crab. Soy ginger marinated. Mixed leaves. Tomato. Red onion. Spicy mayo. Raku dressing.

**-GRILLED SALMON SALAD \$22**

Flame seared salmon. Avocado. Red onion. Tobiko. Bitter sweet sauce. Mayo. Raku dressing.

**SUSHI & SASHIMI**

**-SALMON SASHIMI (7pcs) [G] \$27**

**-KINGFISH SASHIMI (7pcs) [G] \$27**

**-TUNA SASHIMI (7pcs) [G] \$29**

**-SASHIMI YONTENMORI (11pcs) [G] \$35.5**

Salmon. Tuna. Kingfish. Scallop.

**-SUSHI NANATENMORI (7pcs) [G] \$27**

Salmon. Tuna. Kingfish. Scallop. Prawn. Tamago. Salmon & tobiko

**-FLAME-SEARED SALMON SUSHI(7pcs) [G] \$28**

Bittersweet sauce. Mayo. Tobiko. Red onion

**ROLL**

**-SPIDER ROLL [G] \$22**

Soft shell crab. Philadelphia cheese. Cucumber. Kuro tobiko. Spicy mayo.

**-VOLCANO ROLL [G] \$23**

Crab salad. Cucumber. Avocado. Creamy sauce. Scallop. Bittersweet sauce. Furikake. Tobiko. Spring onion.

**-SPICY TUNA ROLL \$24**

Fresh tuna. Cucumber. Korean sweet chilli sauce. Kuro tobiko.

**-PRAWN TEMPURA ROLL \$22**

Tempura prawn. Avocado. Sesame seeds sprinkle. Mayo.

**-SALMON CHEESE ROLL [G] \$24**

Cooked tuna. Avocado. Flame-seared salmon. Cheese mayo. Chilli mayo. Bitter sweet sauce.

**-VEGETABLE ROLL [G] [V] [VG] \$21**

Sautéed mushroom. Mixed leaves. Cucumber. Avocado. Sesame seeds sprinkle.

**HAND ROLL**

**-SOFT SHELL CRAB [G] \$12**

Soft shell crab. Tamago. Cucumber. Mayo

**-PRAWN TEMPURA \$11**

Tempura prawn. Avocado. Tamago. Mayo

**-SALMON [G] \$12**

Fresh Salmon. Avocado. Tobiko. Mayo.

**-COOKED TUNA [G] \$10**

Cooked tuna. Cucumber. Mayo.

**-VEGETABLE [G] [V] [VG] \$9**

Cucumber. Avocado. Mixed leaves.

**SIDES**

**-MISO SOUP \$3.5**

**-STEAMED RICE \$3.5**

**-JAPANESE PICKLE TRIO \$8**

Eggplant. Cucumber. Radish.

[G] *Gluten free option available*

[V] *Vegetarian option available*

[VG] *Vegan option available*

*Please notify our staff your dietary requirement.  
& 15% surcharge on Public holidays*