

# RAKU IZAKAYA

## LUNCH MENU

### DONBURI

Comes with rice, salad, pickles, wakame & miso soup.

#### -KIMCHEE PORK \$21

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

#### -YAKINIKU BEEF \$21

Pan fried sweet soy marinated wagyu beef. Onion.

#### -TERIYAKI CHICKEN [G] \$21

Pan fried teriyaki chicken. Seasonal vegetables.

#### -TERIYAKI SALMON [G] \$22

Pan fried teriyaki salmon. Seasonal vegetables.

### BENTO BOX

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

#### -TERIYAKI CHICKEN [G] \$28

Pan fried teriyaki chicken. Seasonal vegetables.

#### -TERIYAKI SALMON [G] \$29

Pan fried teriyaki salmon. Seasonal vegetables.

#### -CHICKEN KATSU \$29

Deep fried bread crumbed chicken. Katsu sauce.

#### -WAGYU STEAK [G] \$34

Chargrilled wagyu beef. Teriyaki butter. Seasonal vegetables.

#### -SPICY SEAFOOD \$30

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

#### -VEGETARIAN [V] [VG] \$28

Teriyaki tofu. Vegetable sushi roll. Tendashi.

### NOODLE SOUP

#### -SEAFOOD UDON \$22

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

#### -PLAIN UDON \$17

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

## COLD STARTERS

#### -TUNA TATAKI [G] \$22

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

#### -KINGFISH CARPACCIO [G] \$20.5

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

#### -WAGYU BEEF TATAKI [G] \$22

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

#### -SPICY SASHIMI POKE \$21

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

## HOT STARTERS

#### -EDAMAME [G] [V] [VG] \$9

Soy bean. Salt.

#### -SPICED EDAMAME [G] [V] [VG] \$12.5

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

#### -KANI CREAM KORROKE \$18

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

#### -PORK GYOZA \$18

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

#### -POPCORN PRAWN \$18.5

Tempura prawn. Sweet mayo. Bittersweet sauce. Parsley.

#### -AGEDASHI TOFU [G] [V] [VG] \$16

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

#### -NASU DENGAKU [G] [V] [VG] \$18

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

#### -SALT & PEPPER SQUID \$21

Bread crumbed squid. Raku special batter. Mayo.

**-MISO HOTATE [G] \$18**

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

**-CHICKEN KARAAGE [G] \$21**

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

**-K.F.C / KOREAN FRIED CHICKEN \$22**

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

**TEMPURA**

**-PRAWN TEMPURA (4pcs) \$20**

**-PRAWN & VEGETABLE TEMPURA \$24**

(PRAWN 2pcs + VEGETABLE 4pcs)

**-VEGETABLE TEMPURA (6pcs) [V] [VG] \$20**

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

**SALAD**

**-SOFT SHELL CRAB SALAD [G] \$23**

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

**-GRILLED SALMON SALAD \$23**

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

**SUSHI & SASHIMI**

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

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

**-TUNA SASHIMI (7pcs) [G] \$31**

**-SASHIMI YONTENMORI (11pcs) [G] \$38**

Salmon. Tuna. Kingfish. Scallop.

**-SUSHI NANATENMORI (7pcs) [G] \$28**

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

**-FLAME-SEARED SALMON SUSHI (7pcs) [G] \$29**

Bittersweet sauce. Mayo. Tobiko. Red onion

**ROLL**

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

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

**-VOLCANO ROLL [G] \$24**

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

**-SPICY TUNA ROLL \$25**

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

**-PRAWN TEMPURA ROLL \$23**

Tempura prawn. Avocado. Sesame seeds sprinkle. Mayo.

**-SALMON CHEESE ROLL [G] \$25**

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

**-VEGETABLE ROLL [G] [V] [VG] \$22**

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

**HAND ROLL**

**-SOFT SHELL CRAB [G] \$12.5**

Soft shell crab. Tamago. Cucumber. Mayo

**-PRAWN TEMPURA \$11.5**

Tempura prawn. Avocado. Tamago. Mayo

**-SALMON [G] \$12.5**

Fresh Salmon. Avocado. Tobiko. Mayo.

**-COOKED TUNA [G] \$10.5**

Cooked tuna. Cucumber. Mayo.

**-VEGETABLE [G] [V] [VG] \$9.5**

Cucumber. Avocado. Mixed leaves.

**SIDES**

**-MISO SOUP \$4**

**-STEAMED RICE \$4**

**-JAPANESE PICKLE TRIO \$10**

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*