

RAKU IZAKAYA

TAKE AWAY MENU

LUNCH: MONDAY TO SATURDAY/11:30AM TO 01:30PM

DINNER: MONDAY TO SATURDAY/05:30PM TO 7:45PM

DONBURI(LUNCH ONLY)

(Rice, Salad, pickled ginger & miso soup)

-KIMCHEE PORK \$21

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

-YAKINIKU BEEF \$21

Pan fried sweet soy marinated beef. Onion.

-TERIYAKI CHICKEN [G] \$21

Pan fried teriyaki chicken. Seasonal vegetables.

-TERIYAKI SALMON [G] \$22

Pan fried teriyaki salmon. Seasonal vegetables.

BENTO BOX (LUNCH ONLY)

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

-TERIYAKI CHICKEN [G] \$28

-TERIYAKI SALMON [G] \$29

-CHICKEN KATSU \$29

Deep fried bread crumbed chicken. Katsu sauce.

-WAGYU BEEF STEAK [G] \$34

Chargrilled wagyu beef. Teriyaki butter. Seasonal vegetables.

-SPICY SEAFOOD \$30

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

-VEGETARIAN [V] [VG] \$28

Teriyaki tofu. Vegetable sushi roll. Tendashi.

NOODLE SOUP(LUNCH ONLY)

-SEAFOOD UDON \$22

-PLAIN UDON \$17

RAKU KIDS MENU(LUNCH & DINNER)

-COOKED TUNA BABY ROLL [G] \$8

-AVOCADO BABY ROLL [G] \$8

-CUCUMBER BABY ROLL [G] \$8

-TERIYAKI CHICKEN & SALAD \$18

-CHICKEN KATSU & SALAD \$18

COLD STARTERS(LUNCH & DINNER)

-KINGFISH CARPACCIO [G] \$20.5

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

-TUNA TATAKI [G] \$22

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

SALAD(LUNCH & DINNER)

-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. Biter sweet sauce. Mayo. Raku dressing.

HOT STARTERS(LUNCH & DINNER)

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

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

-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 (LUNCH & DINNER)

- PRAWN TEMPURA (4pcs) \$20
- PRAWN & VEGETABLE TEMPURA \$24
- VEGETABLE TEMPURA (6pcs) [V] [VG] \$20

SASHIMI (LUNCH & DINNER)

- SALMON (7P) [G] \$29
 - KINGFISH (7P) [G] \$29
 - TUNA (7P) [G] \$31
 - SASHIMI YONTENMORI (11pcs) [G] \$38
- Salmon. Tuna. Kingfish. Scallop.

SUSHI (LUNCH & DINNER)

- SUSHI NANATENMORI (7pcs) [G] \$28
 - FLAME-SEARED SALMON SUSHI (7pcs) [G] \$29
- Salmon. Tuna. Kingfish. Scallop. Prawn. Tamago.
Salmon & tobiko
Bittersweet sauce. Mayo. Tobiko. Red onion.

ROLL (LUNCH & DINNER)

- SPIDER ROLL [G] \$23
 - VOLCANO ROLL [G] \$24
 - SPICY TUNA ROLL \$25
 - PRAWN TEMPURA ROLL \$23
 - SALMON CHEESE ROLL [G] \$25
 - VEGETABLE ROLL [G] [V] [VG] \$22
- Soft shell crab. Philadelphia cheese. Cucumber.
Kuro tobiko. Spicy mayo.
Crab salad. Cucumber. Avocado. Creamy sauce.
Scallop. Bittersweet sauce. Furikake. Tobiko.
Spring onion.
Fresh tuna. Cucumber. Korean sweet chilli sauce.
Kuro tobiko.
Tempura prawn. Avocado. Sesame seeds sprinkle.
Mayo.
Cooked tuna. Avocado. Flame-seared salmon.
Cheese mayo. Chilli mayo. Bitter sweet sauced.
Sautéed mushroom. Mixed leaves. Cucumber.
Avocado. Sesame seeds sprinkle.

HAND ROLL

- SOFT SHELL CRAB [G] \$12.5
 - PRAWN TEMPURA \$11.5
 - SALMON [G] \$12.5
 - COOKED TUNA [G] \$10.5
 - VEGETABLE [G] [V] [VG] \$9.5
- Soft shell crab. Tamago. Cucumber. Mayo
Tempura prawn. Avocado. Tamago. Mayo
Fresh Salmon. Avocado. Tobiko. Mayo.
Cooked tuna. Cucumber. Mayo.
Cucumber. Avocado. Mixed leaves.

MAIN DISHES (DINNER ONLY)

- WAGYU BEEF [G] \$40
 - PORK BELLY \$36
 - PORK KATSU \$37
 - TERIYAKI SALMON [G] \$36
 - TERIYAKI CHICKEN [G] \$31
 - TERIYAKI TOFU [G] [V] [VG] \$29
 - SEAFOOD NABEYAKI UDON \$29
- Char grilled wagyu beef striploin. Baked sweet potato and Chats potato. Broccoli. Carrot. Teriyaki butter sauce.
Twice cooked pork belly (Sous vide & Char grilled). Kimchee confit. Sesame ponzu sauce.
Deep fried panko crumbed pork loin. Red & white cabbage with Yuzu dressing. Classic Katsu sauce. Shallot. Sesame seeds.
Pan fried teriyaki salmon. Seasonal vegetables.
Pan fried chicken. Zucchini. Carrot. Onion. Broccoli. Teriyaki sauce. Mixed leaves. Raku dressing.
Pan fried teriyaki tofu. Seasonal vegetables.
Udon noodle soup. Octopus. Squid. Prawn. Mussel. Clam. Fish cake. Spring onion. Seaweed. Poached egg and Prawn tempura.

All main dishes are served with salad, rice and pickles. (Except udon).

SIDES (LUNCH & DINNER)

- 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