

RAKU IZAKAYA

DINNER MENU

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. 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.

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.

[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

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.

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.

MAIN DISHES

- WAGYU BEEF [G] \$40
Char grilled wagyu beef. Baked sweet potato and potato. Broccoli. Carrot.
Teriyaki butter sauce.
- PORK BELLY \$36
Twice cooked pork belly (Sous vide & Char grilled). Kimchee confit. Sesame ponzu sauce.
- SALMON [G] \$37
Pan fried salmon. Avocado mash. Tomato. Cucumber. Spanish onion. Lemon juice. Parsley. Teriyaki reduction. Char grilled lemon wheel.
- TERIYAKI CHICKEN [G] \$31
Pan fried chicken. Zucchini. Carrot. Onion. Teriyaki sauce. Mixed leaves. Raku dressing.
- PORK KATSU \$37
Deep fried panko crumbed pork loin. Red & white cabbage with Yuzu dressing. Classic Katsu sauce. Shallot. Sesame seeds.
- DUCK BREAST \$36
Marinated with garlic and dill. Sous vide and pan fried. Crispy renkon. Micro herb. Umeboshi. Mushroom polenta. Balsamic teriyaki reduction.
- SEAFOOD NABEYAKI UDON \$29
Udon noodle soup. Octopus. Squid. Prawn. Mussel. Clam. Fish cake. Spring onion. Seaweed. Poached egg and Prawn tempura.
- TERIYAKI TOFU [G] [V] [VG] \$29
Pan fried tofu. Zucchini. Carrot. Onion. Teriyaki sauce. Mixed leaves. Raku dressing.

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*

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