

HOW'S YOUR ONMI?
おむぎはこむぎ



ハウスルール



**OUR RESTAURANT IS IZAKAYA STYLE,
FOOD COMES OUT AS ITS READY.**

Our kitchen uses seafood – please inform us if you have any allergies.

12.5% service charge will be added to tables of 8 or more.

Our menu is built around fresh ingredients and changes frequently. As a result, some items may become unavailable during the evening.

Corkage will be charged at R80 per bottle.

TUESDAY - SATURDAY

12PM - 9PM

SUNDAY 12PM - 4PM

47 MAIN ROAD, GREEN POINT

www.howsyouroni.co.za

@howsyouroni

076 738 3132

47 Main Road, Green Point

ONIGIRI

Riceballs with fillings inside, wrapped in nori.

OKAKA 60

Bonito flakes

TUNA MAYO 60

Tuna with kewpie mayo and jalapeno

MIGHTY MUSHROOM (V) 75

Mixed Asian mushrooms with soy and teriyaki

BBQ JACKFRUIT (V) 70

Pulled jackfruit with a Korean BBQ sauce

SALMUN (V) 70

Smoked carrot salmun with avocado

KIMCHI AND EDAMAME 70

Homemade kimchi fried with edamame beans

HONEY BUTTER CHICKEN 75

Fried chicken with a honey mustard sauce and avocado

PANKO PRAWN 80

Panko prawns with sweet chilli, avocado and mayo

SPICY SHRIMP 90

Prawns with spicy mayo and spring onion

WAGYU MISO 130

Premium Japanese wagyu beef with sumo miso

SALMON WASABI MAYO 90

Salmon, wasabi, mayo and teriyaki

UNAGI 140

BBQ Japanese eel with homemade kabayaki sauce



PANKO YOUR ONI

+15

IPPINRYORI

Small plates to accompany your meal.

EDAMAME 65

Soy beans with yuzu salt

MISO SOUP 75

Homemade dashi, Japanese white miso, wakame, spring onion, mushroom of the day, tofu

TAKOYAKI 100

4pcs savoury filled balls with katsuobushi and your choice of filling:

- Ika (squid)
- Ebi (prawn)
- Shiitake (mushroom)

WAGYU SLICES 180

Premium Japanese beef with real grated wasabi

CHICKEN KARAAGE 110

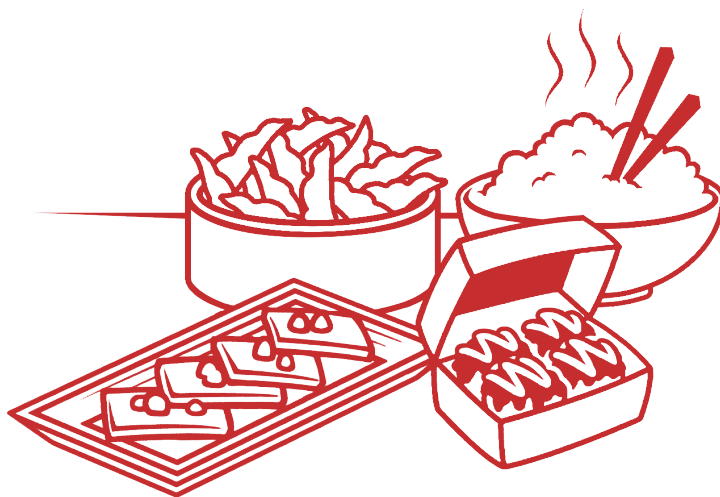
Japanese fried chicken

AGEDASHI TOFU 80

Fried tofu in tempura sauce with katsuobushi

GOHAN 40

Steamed Japanese rice



OKONOMIYAKI

Osaka style savoury pancake with katsuobushi

PLAIN 120

Add Squid +20

Add Prawn +30

KIMCHI AND MOZZARELLA R150



UPSIZE +R50

TEMPURA

Seafood or vegetables, deep fried in a light batter.

EBI 140

4pcs prawn tempura

YASAI 120

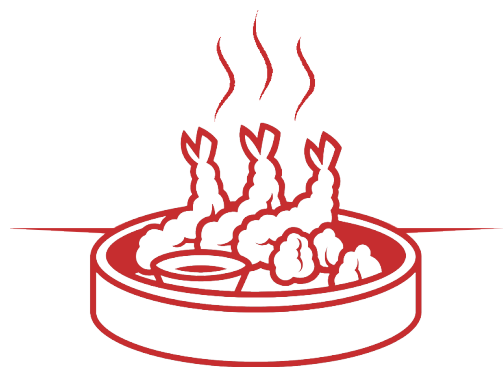
Mixed vegetables tempura

SHIROMI 120

4pcs white fish

MIXED 210 60 minute waiting time

2pcs prawns, 2pcs fish and mixed vegetables



UDON

Thick wheat noodles in broth.

PRAWN 180

Udon of the day with tempura prawns

CHICKEN 170

Udon of the day with katsu chicken

VEG 160

Udon of the day with tempura vegetables



SIDES

KIMCHI 55

Fermented korean cabbage

JAPANESE PICKLES 40

CHILLI 10

REAL GRATED WASABI 40

DRINKS

BEERS

Japanese beers	95
Devils Peak lager	40
Castle lite	40
Devils Peak non alcoholic	40
Jua Hard kombucha	50

WINE

Lubanzi wines:

Sauvignon Blanc	65/240
Chenin	65/240
Cinsault	65/240
Shiraz	65/240

Plum wine	90
-----------	----

SAKE

Hakutsuru	110
-----------	-----

Ask about our sake of the day



SOJU

Green Grape	180
Plum	180
Peach	180
Grapefruit	180



SPIRITS

Vodka	35
Roku Japanese Gin	40
El Jimador tequila	40

Japanese whiskey:

Suntory Toki	55
Hibiki Harmony	180

COCKTAILS

See cocktail menu

DRINKS

SOFT DRINKS

Yuzu iced tea	40	Pocari sweat	40
Coke	30	Japanese melon soda	35
Grapetizer	35	Japanese orange soda	35
Appletizer	35	Japanese grape soda	35
Bos ice tea	35	Still/Sparkling 500ml	20
Iced Green tea	30	Still/Sparkling 1L	40
Jasmine iced tea	58		

HOT DRINKS

Americano	25
Flat White	35
Sencha green tea	40
Jasmine tea	40
Dairy Free milk	10

MATCHA MENU

Matchacano	40
Matcha latte	55
Iced matcha	60
Iced strawberry matcha	65
Iced blueberry matcha	65
Iced jasmine milk tea matcha	65
Iced sakura matcha	65
Sakura latte	45
Hojicha latte	45
Dairy Free milk	10



