

DRINKS

BALTER XPA	5
MR MICK VERMENTINO dry, apple and nashi pear with a touch of sweetness	5
MR MICK SHIRAZ soft and rounded, raspberries, spice and pepper	5
SOFT DRINK coke, coke zero, ginger beer, lemonade	4
LEMON LIME BITTERS	4
SPARKLING WATER	2.5 pp
GENMAICHA GREEN TEA	2 pp

RAW BAR AND ABURI

ABURI SASHIMI COMBO 9pc daily fresh sashimi aburi style	28
ASSORTED SASHIMI GFO 9pc daily fresh sashimi	22
SIGNATURE ABURI GFO 7pc Kitty K's favourite aburi nigiri	20
SALMON OSHI pressed salmon, sweet soy, Kitty K's aburi sauce	16
SUSHI CONE choice of salmon, chicken katsu or prawn tempura	pc/4

BENTO

CHICKEN KATSU BENTO deep fried panko crumbed chicken with katsu sauce and tomato	13
WAGYU YAKINIKU BENTO grilled wagyu beef with japanese BBQ sauce and seasonal vegetables	15
TERIYAKI SALMON BENTO grilled tasmanian salmon with teriyaki	16
CHEESY TOFU BENTO (V) tofu tempura, dashi melted cheese, tamago egg and shimeji mushroom	12

All bentos come with macaroni salad, crunchy salad, edamame, rice, miso soup

SPRING SPECIAL

UDON KNOW ME (V) hot udon noodle with dashi broth, seasonal vegetables	13
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SIDES

EDAMAME (V) GFO lightly salted soybeans	6
TERIYAKI TAKOYAKI 6pc deep fried tenkasu balls with diced octopus, tartare, teriyaki	8
CREAMY CROQUETTE deep fried breadcrumb potato mash, shredded crabsticks, sweet chilli mayo	8
CHICKEN KATSU deep fried panko crumbed chicken with katsu sauce	8
MISO SOUP	3
STEAMED RICE	2

TAKEAWAY AVAILABLE

* items not available for takeaway

HOUSE BEER OR WINE FOR \$5

KITTY K'S ROLLS

SALMON AVO ROLL GFO tasmanian salmon, avocado, mayo	10
THE GREEN LEAF (V) zucchini tempura, cream cheese, lotus chip, sweet chilli mayo, teriyaki	13
KAMIKAZE ebi tempura, shredded crabsticks, avocado, masago, Kitty K's aburi sauce	13
LOVE ME TENDER chicken tempura, cucumber, lettuce, avocado, seared breadcrumbs, tartare	13
FRY ME TO THE MOON deep fried roll, salmon and cream cheese, sweet chilli mayo, teriyaki	15
CHASING SUNSET GFO seared salmon, sweet potato fries, tamago egg, cucumber, spring onion, Kitty K's aioli	16

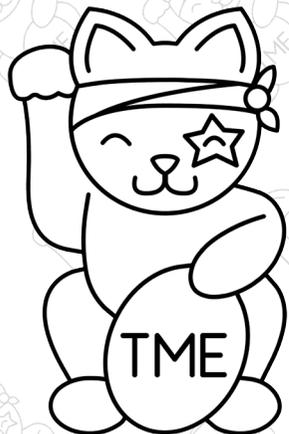
BOWLS

JAPANESE CURRY RICE (V) choice of chicken katsu or tofu tempura. japanese curry, seasonal vegetables	13
ABURI POKE BOWL miso marinated sashimi, grilled seasonal vegetables with house dressing	15
TERIYAKI SALMON POKE grilled teriyaki tasmanian salmon, grilled seasonal vegetables with house dressing	16
VEGAN POKE BOWL (V) GFO grilled baby corn, shimeji mushroom, zucchini, tofu, gluten free house dressing	15
ABURI CHASHU BOWL slow cooked marinated pork, Kitty K's slaw, seared kewpie mayo, rice	16
PALI PALI SALAD (V) GFO crunchy salad, sweet potato fries, lotus chips, sesame dressing	12

DESSERTS

FUJI * apple compote, miso caramel mousse, almond & brown sugar streusel	14
MATCHA PANNACOTTA GFO * yuzu creme, white chocolate crumb, citrus segments, sherbet, meringue	14

Please advise us of any allergies and dietary requirements when you order
(V) vegetarian option
GFO can be made gluten free
10% surcharge applies on public holidays



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