

DRINKS

BALTER XPA ON TAP	5
HOUSE WHITE	5
HOUSE RED	5
COLD PRESSED JUICE	6.5
<i>Hydrate, Immunity or Purify</i>	
KOMBUCHA	5
<i>Ginger and Pear or Citrus Lemon Lime</i>	
SOFT DRINK	4
<i>Coke, Coke No Sugar or Lemonade</i>	
LEMON LIME BITTERS	4.5
GINGER BEER	4.5
SPARKLING WATER	2.5 pp
HOT GREEN TEA	2.5 pp

PLEASE ORDER AT
THE COUNTER ^ _



themoderneatery.com.au



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RAW BAR AND ABURI

ASSORTED SASHIMI GFO	22
<i>9pc daily fresh sashimi</i>	
ABURI SASHIMI COMBO	28
<i>9pc daily fresh sashimi aburi style</i>	
SIGNATURE ABURI GFO	20
<i>7pc Kitty K's favourite aburi nigiri</i>	
SALMON OSHI	16
<i>6pc blowtorched pressed salmon sushi, sweet soy, Kitty K's aburi sauce</i>	
SUSHI CONE	pc/4
<i>choice of salmon, chicken katsu or prawn tempura</i>	

HOUSE BEER OR WINE FOR \$5

KITTY K'S SUSHI

SALMON AVO ROLL GFO	11
<i>6pc huon tasmanian salmon, avocado, mayo</i>	
THE GREEN LEAF ①	13
<i>8pc zucchini tempura, cream cheese, lotus chip, sweet chilli mayo, teriyaki</i>	
KAMIKAZE ROLL	13
<i>4pc prawn tempura, shredded crabsticks, avocado, masago, Kitty K's aburi sauce</i>	
LOVE ME TENDER	13
<i>4pc chicken tempura, cucumber, lettuce, avocado, seared breadcrumbs, tartare</i>	
FRY ME TO THE MOON	15
<i>6pc deep fried roll, salmon and cream cheese, sweet chilli mayo, teriyaki</i>	
CHASING SUNSET GFO	16
<i>8pc seared salmon, sweet potato fries, tamago egg, cucumber, spring onion, Kitty K's aioli</i>	

BENTO

CHICKEN KATSU BENTO	13
<i>deep fried panko crumbed chicken with katsu sauce and tomato</i>	
WAGYU YAKINIKU BENTO	15
<i>grilled wagyu beef with japanese BBQ sauce and seasonal vegetables</i>	
TERIYAKI SALMON BENTO	16
<i>grilled tasmanian salmon with teriyaki</i>	
CHEESY TOFU BENTO ①	12
<i>tofu tempura, dashi melted cheese, tamago egg and shimeji mushroom</i>	

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

BOWLS

JAPANESE CURRY RICE ①	13
<i>choice of chicken katsu or tofu tempura. japanese curry, seasonal vegetables</i>	
ABURI POKE BOWL	15
<i>miso marinated sashimi, grilled seasonal vegetables, sushi rice with house dressing. Add avocado for \$2</i>	
TERIYAKI SALMON POKE	16
<i>grilled teriyaki salmon, grilled seasonal vegetables, sushi rice with house dressing</i>	
VEGAN POKE BOWL ① GFO	15
<i>grilled baby corn, shimeji mushroom, zucchini, tofu, sushi rice with gluten free house dressing</i>	
ABURI CHASHU BOWL	16
<i>slow cooked soy marinated pork, seared kewpie mayo, rice and Kitty K's slaw</i>	
PALI PALI SALAD ① GFO	12
<i>crunchy salad, sweet potato fries, lotus chips, sesame dressing</i>	

SUMMER SPECIAL

NASU POKE ①	15
<i>grilled miso eggplant, grilled seasonal vegetables, sushi rice with house dressing</i>	

SIDES

EDAMAME ① GFO	6
<i>lightly salted soybeans</i>	
TERIYAKI TAKOYAKI	8
<i>6pc deep fried tenkasu balls with diced octopus, tartare, teriyaki</i>	
CREAMY CROQUETTE	8
<i>4pc deep fried breadcrumbed potato mash, shredded crabsticks, sweet chilli mayo</i>	
CHICKEN KATSU	8
<i>4pc deep fried panko crumbed chicken with katsu sauce and kewpie mayo</i>	
MISO SOUP GFO	3
SUSHI RICE GFO	2

DESSERTS

MATCHA CHEESECAKE ① GFO	9
HOJICHA CREME BRULEE ① GFO	8

Please advise us of any allergies and dietary requirements when you order

① vegetarian option

GFO can be made gluten free

10% surcharge applies on public holidays