

DRINKS

- YUZU GARDEN (HOT/COLD)** 7
yuzu citrus, lime, mint
- MATCHA PLUM (HOT/COLD)** 7
- DREAM**
matcha, plum, lemon
- CHERRY BLOSSOM (COLD)** 7
- PRINCESS**
cherry blossom, lemon, lime and bitters
- HOJICHA SUNSET (HOT)** 7
roasted green tea, ginger, honey
- SAN PELLEGRINO** 8.5
sparkling water 750ml
- COLD DRINKS** 4
coke, coke zero, ginger beer, lemon lime bitters or iced green tea
- GREEN TEA** 2 pp
genmaicha or hojicha

TAKEAWAY AVAILABLE

* items not available for takeaway



RAW BAR AND ABURI

- SALMON GFO** 11 / 14 (Aburi)
5pc huon tasmanian salmon sashimi
- TUNA GFO** 12 / 15 (Aburi)
5pc west australian bigeye tuna sashimi
- HAMACHI GFO** 12 / 15 (Aburi)
5pc south australian hiramasa kingfish sashimi
- ASSORTED SASHIMI GFO** 22
9pc daily fresh sashimi
- ABURI SASHIMI COMBO** 28
9pc daily fresh sashimi aburi style
- SIGNATURE ABURI** 20
7pc Kitty K's favourite aburi nigiri
- ITACHOU NIGIRI GFO** 18
6pc Kitty K's favourite fresh nigiri
- SALMON OSHI** 16
pressed salmon, soy sauce, Kitty K's aburi sauce

BENTO

- CHICKEN KATSU BENTO** 13
deep fried panko crumbed chicken with katsu sauce and kewpie mayo
- WAGYU YAKINIKU BENTO** 15
grilled wagyu beef with japanese BBQ sauce and seasonal vegetables
- TERIYAKI SALMON BENTO** 16
deep fried panko crumbed salmon with teriyaki and tartare
- CHEESY TOFU BENTO** 12
tofu tempura, dashi melted cheese, tamago egg and enoki mushroom

All bentos come with green salad, potato salad and rice

KITTY K'S ROLLS

- VEGGIE ROLL** 7
avocado, cucumber, lettuce, capsicum, sweet chilli mayo
- SWEET POTATO TEMPURA ROLL** 8
sweet potato tempura, kewpie mayo
- SALMON AVO ROLL GFO** 10
huon tasmanian salmon, avocado, mayo
- THE GREEN LEAF** 13
zucchini tempura, cream cheese, lotus chip, sweet chilli mayo, teriyaki
- KAMIKAZE ROLL** 13
prawn tempura, shredded crabsticks, avocado, masago, Kitty K's aburi sauce
- LOVE ME TENDER** 13
chicken tempura, cucumber, lettuce, avocado, seared breadcrumbs, tartare
- FRY ME TO THE MOON** 15
deep fried roll, salmon and cream cheese, sweet chilli mayo, teriyaki

BOWLS

- ABURI POKE BOWL** 15
miso marinated sashimi, grilled seasonal vegetables, house dressing
- TERIYAKI POKE BOWL** 15
teriyaki marinated sashimi, grilled seasonal vegetables, house dressing
- VEGAN POKE BOWL** 15
grilled baby corn, enoki mushroom, zucchini, tofu, gluten free house dressing
- ABURI CHASHU BOWL** 16
slow cooked soy marinated pork, seared kewpie mayo, rice and Kitty K's slaw
- CRUNCHY SALAD** 12
crunchy salad, sweet potato fries, lotus chips, sesame dressing

SIDES

- EDAMAME** 5
lightly salted soybeans
- KAISOU** 5
marinated seaweed, lettuce, capsicum
- CREAMY CROQUETTE** 8
deep fried breadcrumb potato mash, shredded crabsticks, sweet chilli mayo
- CHICKEN KATSU** 8
deep fried panko crumbed chicken with katsu sauce and kewpie mayo
- MISO SOUP GFO** 3
- STEAMED RICE GFO** 2

DESSERTS

- MATCHA CHEESECAKE GFO** 9
- HOJICHA CREME BRULEE GFO *** 8
- GREEN TEA ICE CREAM *** 6

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

ⓧ vegetarian option

GFO can be made gluten free

10% surcharge applies on public holidays. BYO \$3.5 pp.



themoderneatery.com.au



@tme.perth



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