

DRINKS

- SAPPORO LAGER** 6
Sapporo, Japan
- THATCHERS APPLE CIDER** 5
North Somerset, England
- OTHERSIDE FESTIVE ALE** 5
Fremantle, Western Australia
- HUNKY DORY SAUV BLANC** 5
Malborough, New Zealand
- BURNS & FULLER SHIRAZ** 5
Langhorne Creek, South Australia
- LEMON LIME BITTERS** 4.5
- SOFT DRINK** 4
coke, coke zero, ginger beer, lemonade
- SPARKLING WATER** 2.5 pp
- GENMAICHA GREEN TEA** 2 pp

DAILY SPECIAL

Ask us about it!



RAW BAR AND ABURI

- SALMON GFO** 12 / 14 (Aburi)
5pc huon tasmanian salmon sashimi
- TUNA GFO** 13 / 15 (Aburi)
5pc west australian bigeye tuna sashimi
- HAMACHI GFO** 12 / 14 (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
6pc blowtorched pressed salmon sushi, sweet soy, Kitty K's aburi sauce

HOUSE BEER / CIDER / WINE FOR \$5

KITTY K'S ROLLS

- KATSU KING** S 10 / L 18
chicken katsu, shredded red cabbage, mesculin, kewpie mayo, teriyaki sauce
- FREO ROLL GFO** S 10 / L 18
huon tasmanian salmon, cream cheese, cucumber, teriyaki sauce
- ANGRY SNOWMAN** S 10 / L 18
croquettes, shredded crabsticks, prawn, seared breadcrumbs, cream sauce
- MR BEAN** V S 10 / L 18
mesculin, avocado, cucumber, capsicum, in-ari, miso sauce

BOWLS

- JAPANESE CURRY RICE** V 13
choice of chicken katsu or tofu tempura. japanese curry, seasonal vegetables
- ABURI POKE BOWL** 15
miso marinated sashimi, grilled seasonal vegetables, house dressing
- NASU POKE** V 15
deep fried miso eggplant, spring onion, nori, grilled seasonal vegetables, house dressing
- VEGAN POKE BOWL** V GFO 15
grilled baby corn, enoki mushroom, zucchini, tofu, gluten free house dressing
- WAGYU DON** 18
grilled wagyu beef with japanese BBQ sauce and seasonal vegetables, rice
- CRUNCHY SALAD** V GFO 12
crunchy salad, sweet potato fries, lotus chips, sesame dressing

Add avocado for \$2

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
- CHEESY TOFU BENTO** V 12
tofu tempura, dashi melted cheese, tamago egg and enoki mushroom

All bentos come with green salad, potato salad, rice, miso soup

SIDES

- EDAMAME** V GFO 6
lightly salted soybeans
- KAISOU** V 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
fermented soybean paste with bonito soup
- SUSHI RICE GFO** 2

DESSERTS

- MATCHA CHEESECAKE GFO** 9
- HOJICHA CREME BRULEE GFO * 8**
- SEASONAL DESSERT * 9**

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. BYO wine only; \$10 per bottle.



themoderneatery.com.au



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