

DRINKS

- YUZU GARDEN (HOT/COLD)** 7
yuzu citrus, lime, mint
- 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
- KOMBUCHA** 5
Ginger and Pear or Citrus Lemon Lime
- COLD DRINKS** 4
coke, coke no sugar, ginger beer, lemon lime bitters or iced green tea
- GREEN TEA** 2.5 pp
genmaicha or hojicha

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
4pc salmon oshi, 3pc Kitty K's aburi nigiri
- ITACHOU NIGIRI GFO** 18
6pc Kitty K's fresh nigiri
- SALMON OSHI** 16
6pc blowtorched pressed salmon sushi, sweet soy, Kitty K's aburi sauce

BENTO

- CHICKEN KATSU BENTO** 12
deep fried panko crumbed chicken with katsu sauce and kewpie mayo
- WAGYU YAKINIKU BENTO** 14
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** 13
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** 8
6pc avocado, cucumber, lettuce, capsicum, sweet chilli mayo
- SALMON AVO ROLL GFO** 11
6pc huon tasmanian salmon, avocado, mayo
- THE GREEN LEAF** 13
8pc zucchini tempura, cream cheese, lotus chip, sweet chilli mayo, teriyaki
- KAMIKAZE ROLL** 13
4pc prawn tempura, shredded crabsticks, avocado, masago, Kitty K's aburi sauce
- LOVE ME TENDER** 13
4pc chicken tempura, cucumber, lettuce, avocado, seared breadcrumbs, tartare
- FRY ME TO THE MOON** 15
6pc 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** 15
teriyaki marinated sashimi, grilled seasonal vegetables, house dressing
- NASU POKE** 15
deep fried miso eggplant, spring onion, nori, grilled seasonal vegetables with house dressing
- VEGAN POKE BOWL** 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** 12
crunchy salad, sweet potato fries, lotus chips, sesame dressing

Add avocado for bowls \$2

SIDES

- EDAMAME** 6
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
- KUROGI GYOZA** 14
5pc pork gyoza with umamiso, spring onion, chilli
- MISO SOUP GFO** 3
fermented soybean paste with bonito soup
- SUSHI RICE GFO** 2

DESSERTS

- MATCHA CHEESECAKE** 9
- GREEN TEA ICE CREAM** 6
- FRIED ICE CREAM BAO** 9

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

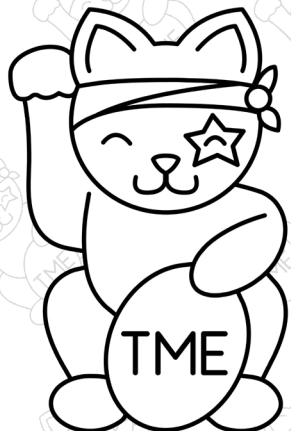
✓ vegetarian option

GFO can be made gluten free

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

DAILY SPECIAL 16

Ask us about it!



themoderneatery.com.au



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