

JA²

MENU

- Please notify our staff for any allergies and dietary requirements prior to ordering
- While we take great care in preparing our food, we cannot guarantee that dishes are completely free from allergens due to the potential for cross-contamination during the preparation process.
- 1.5% surcharge applies on all card transactions
 - Weekend surcharge 10%
 - Public holiday surcharge 15%
- All Price include GST



Entrée

Osaka's Signature Pancake

Okonomiyaki - Mayonnaise - Tonkatsu sauce

Coconut Curry Kofta 🌱

Sauteed Pork Skewers - Coconut Curry Sauce

Panko Menchi Katsu

Crispy Pork and Beef Patty - Red Cabbage Coleslaw - Spicy Mayo
- BBQ sauce

Crispy Nest Celeriac Salad 🌱

Celeriac and Daikon Radish Slaw - Fried Somen Noodles - 65°C Egg

Grilled Miso Eggplant 🌱 🌱

Grilled Eggplant - Miso Sauce - Parmesan Cheese

Agedashi Tofu 🌱 🌱

Crispy Tofu - Dashi Broth - Pickled Beetroot - Radish

Creamy Truffle Tteokbokki 🌱

Korean Rice Cake - Truffle Cream Sauce - Parmesan Cheese

Char Grilled Corn Ribs 🌱 🌱

Grilled Corn Ribs - Chipotle Sour Cream - Paprika

Thai -Style Chicken Wing

Twice cooked Chicken Wings - Lemon Grass and Chilli Sauce

Scallop Sashimi 🌱

Scallop Sashimi - Lime Jelly - Soy Pearls

Cured Salmon Sashimi

Orange Ponzu - Pickled Beetroot - Tobiko - Spring Onion Oil



À la carte

Cha Soba Salad 🌱❤️ \$19.00

Soba Noodles - Quinoa - Edamame - Spinach - Soy Dressing -
Spring Onion Pesto - Matcha Powder

Curried Cauliflower Steak 🌱❤️ \$21.00

Cauliflower Steak - Cous Cous - Crispy Kale - Curry Sauce -
Paprika

Chicken Nanban \$22.00

Crisped Chicken Thigh - Homemade TarTar Sauce - Cos Lettuce

Ginger Lemon Thigh-me \$23.00

Confit Chicken Thigh - Lemongrass Ginger Sauce - Orange
- Cous Cous - Cherry Tomato

Curry Crispy Tofu Udon 🌱❤️ \$21.00

Fried Tofu - Japanese Curry - Udon Noodles - Edamame
- Seasonal Vegetables

Curry Crispy Chicken Katsu Udon \$23.00

Chicken Katsu - Japanese Curry - Udon Noodles
- Seasonal Vegetables

Loco Moco \$23.00

Japanese Hamburger Steak - 65°C Egg - Seasonal Vegetables -
Rice - Demi-glaze Sauce

Korean Style Pork Belly \$26.00

Crispy Pork Belly - Kimchi Puree - Ginger Soy Sauce

Seafood Takikomi Rice \$26.00

Miso Marinated Fish - Clams - Soy Seasoned Rice - Crispy Kale

Porterhouse Steak \$30.00

Reverse - Seared Porterhouse - Cauliflower Puree
- Garlic Ponzu Sauce

Sauteed Barramundi Fillet 🌱 \$30.00

Crisped Skin Barramundi Fillet - Tri colored Quinoa - Fennel -
Tamarind Sauce - Crisped Lotus Root

Side Dishes

Steam Rice \$5.00

Spring Rolls 🌱❤️ \$7.00

Wedges 🌱❤️ \$7.00

Steam Seasonal Vegetable 🌱❤️ \$8.00

Smashed potatoes 🌱🌱❤️ \$10.00

Tossed Garden 🌱🌱❤️ \$10.00



Set Menu

“Set Menu : minimum of 2 Diners”

Vegetarian

Char Grilled Corn Ribs

Grilled Corn Ribs - Chipotle Sour Cream - Paprika

Grilled Miso Eggplant

Grilled Eggplant - Miso Sauce - Parmesan Cheese

Agedashi Tofu

Crispy Tofu - Dashi Broth - Pickled Beetroot - Radish

Curried Cauliflower Steak

Cauliflower Steak - Cous Cous - Crispy Kale - Curry Sauce - Paprika

Cha Soba Salad

Soba Noodles - Quinoa - Edamame - Spinach - Soy Dressing
- Spring Onion Pesto - Matcha Powder

Sorbet with Fruits

Assorted Sorbet - Seasonal Fruits

\$42.00

Premium

Agedashi Tofu

Crispy Tofu - Dashi Broth - Pickled Beetroot - Radish

Cured Salmon Sashimi

Orange Ponzu - Pickled Beetroot - Tobiko - Spring Onion Oil

Grilled Miso Eggplant

Grilled Eggplant - Miso Sauce - Parmesan Cheese

Panko Menchi Katsu

Crispy Pork and Beef Patty - Red Cabbage Coleslaw
- Spicy Mayo - BBQ Sauce

Porterhouse Steak

Reverse - Seared Porterhouse - Cauliflower Puree - Garlic Ponzu Sauce

Matcha Panna Cotta

Matcha Flavoured Panna Cotta - Raspberries - Blueberries
- Vanilla Buttermilk - Matcha Powder

\$52.00



Gluten Free



Vegetarian



Vegan

Please advise our staff if you have any food allergies or special dietary requirements.