

# FOOD



# POP-UP Buddha

WELCOME

ようこそ

Pop-Up Buddha December 2018 - December 2019.

UNTIL 3PM  
**BREAKFAST**

Okonomiyaki cabbage, zucchini, onion, egg w/ layers of tonkatsu sauce & topped with bonito flakes, spring onion & nori	14
Fruit Matcha Pancakes (V) thick house made matcha pancakes, topped w/ fresh berries, edible flowers, kiwifruit, mascarpone & served w/ a raspberry sauce	15
Ramen Pancake bacon, avocado, cucumber & poached egg	16
Granola, Chia Seeds, Yoghurt & Waffle served with fresh fruit in season & yuzu jam	15

UNTIL 3PM  
**BRUNCH TRAYS**

**All trays served with mixed leaf salad, goma-ae, avocado hosomaki, miso soup & steamed white or brown rice**

Tempura Soba Noodles (V) green tea soba noodles & spring onion in vegetable dashi broth served w/ 3 pcs of tempura vegetables & pickles	22
Teriyaki Chicken (GF) char-grilled chicken thigh served on bok choy topped w/ teriyaki glaze, Japanese mayo & nori	22
Vegetable Ankake (V) deep-fried eggplant & zucchini in shiitake mushroom & ginger ankake sauce	22
Spicy Miso Pork Belly slow cooked pork belly w/ red miso glaze & stir fry green beans, broccoli, white cabbage, chilli & sesame seeds	22
Grilled Salmon (GF) 80g grilled salmon served medium rare topped w/ alfalfa sprouts, sesame seeds & gluten free teriyaki sauce	24

ALL DAY  
**DONBURI**

Tofu Katsu Vegetable Curry (V) panko crumbed tofu w/ carrots, potato, daikon, tomato, capsicum, onions & mushrooms over rice & topped w/ pickled red ginger served w/ miso soup	23
Teriyaki Chicken Don (GF) char-grilled thigh fillet w/ teriyaki glaze & mayo served w/ char-grilled broccoli, a salad of mizuna & tomato topped w/ shredded nori over rice served w/ miso soup	23
Sashimi Don (GF) fresh salmon sashimi marinated in yuki soy w/ sliced cucumber, shiso leaf, sesame seeds, alfalfa sprouts & shredded nori over sushi rice served w/ miso soup	24

ALL DAY  
**PORK**

Salmon corn, cucumber, edamame, avocado, radish, fresh salmon	17
Spicy Pan Fried Tofu (V) seaweed, edamame, corn, cucumber, pickled radish, tofu w/ a spicy ponzu dressing	16
Grilled Chicken mango, cucumber, carrot, cos lettuce, brocolli, pea shoots & edamame	17
Honey Prawn (GF) wok tossed prawns w/ beetroot, avocado, asparagus, seaweed, cherry tomato, pineapple & a sticky teriyaki glaze	18

ALL DAY  
**SUSHI**

Prawn Tobiko Maki (4 pcs) carrot, cucumber, avocado & mizuna covered in tempura crumb, tobiko mayo & katsu sauce	17
Smoked Salmon & Cream Cheese Maki Roll (6 pieces)	15
Spicy Tempura Salmon Roll (4 pcs) salmon, zucchini, carrot, asparagus & tobiko w/ spicy mayo	16
Tempura Pumpkin Roll (4 pcs) (V) inside out roll filled w/ tempura pumpkin, beetroot, seaweed salad & avocado topped w/ black sesame & Japanese mayo	17
Soft Shell Crab Roll (4 pcs) inside out roll covered w/ black & white sesame seeds & filled w/ avocado, deep-fried warm soft shell crab & cucumber served w/ tobiko mayo	19
Ocean Trout Nigiri (4 pcs) scorched ocean trout nigiri sushi w/ wasabi leaf	22

ALL DAY  
**SALAD**

Green Tea Soba Salad (V) mizuna, edamame, zucchini, carrot, capsicum, pea sprouts w/ tempura spinach & crunchy renkon	14
Tofu & Mango Salad (V) deep-fried tofu pieces w/ edamame, bean shoots, cos lettuce, capsicum, fresh mango & nori served w/ a mustard miso dressing	15
Tempura Soft Shell Crab Noodle Salad buckwheat noodles, wakame, cherry tomato, red onion & soft shell crab in a sesame dressing	17

ALL DAY  
**SIDES**

Side Salad	6
White or Brown Rice	5
Shoestring Fries OR Thick Cut Chips	6
Miso Soup	4

ALL DAY  
**IZAKAYA**

Gyoza (5 pcs) house made & served w/ ponzu, soya & wasabi mayo - pork & cabbage - vegetable (V)	15
Yakitori (2 skewers) marinated & grilled w/ our yakitori sauce & sesame seeds - carrot, pumpkin, king oyster mushroom & zucchini (VE) - chicken & spring onion - salmon & asparagus	8 10 15
Edamame (V) steamed soy beans w/ rock or chilli salt	8
Goma-ae (V) blanched broccoli & beans in a creamy sesame dressing	8

Renkon Chips (V) crunchy lotus root crispys w/ miso sour cream	7
Tebasaki (3 pcs) fried chicken wings topped w/ sesame seeds, julienne leek & fresh chilli	12

Chicken Ao Nori diced chicken thigh, marinated in garlic & extra virgin olive oil, deep fried in potato starch & coated in ao nori & served w/ mayo & lemon	14
Steamed Noodle Dumplings (5 pieces) (GF) freshly prepared in house - prawn, salmon, water chestnut & chives wrapped in brown rice noodles & steamed served w/ a soy, ginger & sesame oil dressing	19

Chicken & Mushroom Spring Roll (5pcs) minced chicken, shimiji & enoki mushrooms served w/ lettuce, shiso, mint & Vietnamese dipping sauce	16
Steamed Bao Bun slow cooked pork belly, pickled vegetables, cucumber, shallots & pineapple w/ spicy mayo	10

Konnichiwa Burger w/ grilled chicken, pickled onion, carrot, daikon, radish, cucumber, beetroot & caper mayo, shiso tempura + thick cut fries	19
--	----

Curry Fusion japanese/sri lankan spicy beef, onion, potato & tomato curry served w/ rice	17
---	----

Panko Crumbed Barramundi Fillets served w/ wasabi tartare & slaw + fries	18
---	----

Okonomiyaki with Ramen Noodles cabbage, zucchini, onion, egg w/ layers of tonkatsu sauce, ramen noodles, spring onions, nori, mayo, bonito flakes & red ginger	19
---	----

**ALLERGIN INFORMATION:**  
GF / GLUTEN FREE VE / VEGAN V / VEGETARIAN

**PLEASE NOTE:** Our kitchen is unable to co-ordinate meals, we encourage you to start your meal as soon as it arrives.