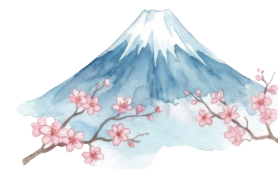


Call Me Curry & Izakaya

Japanese Cuisine & Bar



Snack

Togarashi Sesame Edamame Steamed young soybean tossed with sesame oil, togarashi (mixed chili), soy sauce, vinegar	12	VG, GF
Crispy Renkon Chips Lotus root chips served with guacamole (avocado dip), roasted sesame, and fresh lemon	14	VG, GF
Yuzu Kosho King Prawns[A] Grilled king prawn with yuzu kosho citrus chilli paste, aromatic prawn oil, crispy kale, coriander, herbs and fresh lemon	9 Each	GF
Maguro Tartar[I] Diced tuna with our house-made tangy sauce, served on crispy rice paper with avocado yoghurt purée and spring onion	12 Each	GF

Smaller

Golden Pearl Scallops [A] (3) Butter-seared scallops with cauliflower purée, panko crumble, permesan and microgreens	24	GF option
Hokkaido Korokke (4) Crispy potato and minced beef croquettes, served with honey yoghurt sauce, crispy kale, parmesan	24	
Shogun Crunchy Tacos (4) Crispy wonton shell filled with teriyaki chicken, fresh slaw, topped with our special citrus & sweet chili mayo.	26	
Blossom Soft Shell Crab Salad[I] Crispy soft-shell crab with mixed greens, apple, tangerine, nori emulsion, passion fruit wine glaze vinegar, fish roe, onion and feta cheese	26	
Nanban Karaage (5) Bite-sized Japanese fried chicken glazed with a savoury sauce, topped with creamy aioli, onion, spring onion, sesame and fresh lemon	21	GF
Tokyo Ebi Gyoza (5) Japanese prawn dumplings served with citrus soy sauce, chilli, sesame oil, spring onion and crispy potato threads	19	
Miso-Glazed Eggplant Roasted eggplant glazed with miso teriyaki, served with cauliflower purée, roasted tomato, dill, chili oil and sunflower seeds	22	VG, GF
Kinoko Agedashi Tofu (4) Bean curd served in a warm savoury sauce with mushrooms, bonito flakes, crispy potato threads	16	GF, VG option

Main

Okinawa Hambagu Omurice Fluffy omelette over Japanese-style fried rice with bacon, peas, carrots, and corn, topped with juicy beef hamburger, special rich demi glace sauce and a layer of Cheddar cheese. Serve with miso soup	40	
Combo Katsu Set , Traditional Japanese cutlet deep fried, select 2 choices, <i>Pork Katsu/Chicken Katsu/ Prawn Katsu/ Beef Hamburg Katsu</i> , serve with cabbage salad, Japanese steam rice, miso soup, Tonkatsu sause, sesame mayo	36	
Golden Spring Pork Rib Curry Rice Slow-Braised 400g pork ribs, smoked paprika, teriyaki, served with our signature Japanese curry and grilled potato and carrot, topped with fried onion, spring onion	41	
Roasted Hispi Cabbage & Crispy Tofu served with sesame tofu purée, gochujang-soy dressing, topped with tofu crumble and dill	34	Veg, GF
Wagyu Udon Noodle Soup Japanese udon noodles with sliced wagyu beef, shimeji mushroom, bok choy and onion, served in a rich house-made kombu and shiitake broth	32	
Rose Creamy Seafood Udon [M] Prawns, mussels and squid with Japanese udon noodles in a rich tomato cream sauce, with garlic, basil and Parmesan	42	
Kuro-Mayu Shoyu Ramen Kumamoto style with pork broth, choice of <i>Roasted Pork Belly or Slow Cooked Stew beef</i> , Ajitama (shoyu egg), Corn, Bok Choy, Black garlic oil, Fried onion, Spring onion	31	
Seafood Yume Ramen [M] Prawns, mussels and squid in a house-made broth, finished with aromatic prawn oil, bok choy, fresh herbs and spring onion.	38	
Miso Plant Base Ramen Smooth soy milk-based broth served with glazed teriyaki fried tofu, corn, renkon, bok choy, fried onion, spring onions, seaweed	32	VG
Maji Tantanmen Tasty Minced Pork, Spicy paste, Ajitama, shimeji mushroom, bok choy, sweet corn, Spring onion, sesame	30	

Adding:	Ramen Noodle	5	Ajitama (shoyu egg)	3.5
	Fungus	3	Chashu Pork	8.5
	Stewed Beef	9	Chili oil	1



A 10% surcharge applies on Sundays and 15% on public holidays to help support fair wages for our team under new award rates. We truly appreciate your understanding and continued support.

Signature House-Made Japaneses Curry Rice

Our unique, rich and savory curry is crafted with 24-hour slow-cooked beef broth (vegetable broth also available for vegetarian/vegan option). Made with a blend of variety ingredients, including fresh vegetables and aromatic spices, our curry delivers a smooth texture with complex flavor. Perfectly balanced and served with Japanese steamed rice and your choice of toppings, it's a delightful experience for everyone to enjoy.

Choice of Protein

 Roasted Maryland Chicken	34	 Slow-cooked stew beef	32
Pork Katsu	30	Veggies Katsu (Broccoli,Pumpkin, Eggplant) 	30
 Chicken Katsu	30	 Lava Egg 	28
Karaage Chicken	30	Teriyaki sauce glazed Fried Tofu  / VG option	30
Prawn Katsu	32	Seafood (Mussel, Prawn, Squid) [M]	38
 Japanese Style Beef Hamburg	32		

Or customise with our
tasty toppings

Call me Combo (select 2 choices) 38

Call me Super Combo (select 3 choices) 42
 (Roasted Maryland Chicken or Seafood +5)

* Udon noodle option available (instead of rice) + 3

* Add Mozzarella cheese torch for more umami taste + 3

Must Try! Hokkaido Curry Soup Set

Featuring a slow-simmered chicken broth infused with our house signature spice blend, with seasonal vegetables such as eggplant, broccoli, pumpkin, capsicum, and renkon.

Served with Japanese steamed rice and side dishes including pickles, seaweed salad, and tamago (sweet omelet).

The soup is light, aromatic, and perfectly balanced, something we can enjoy sipping on its own.

Choice of Protein

 Signature Roasted Maryland Chicken	38	Karaage Chicken	34
Pork Katsu	34	Slow-cooked Beef Stew	36
Chicken Katsu	34	Teriyaki sauce-glazed Fried Tofu	34
Prawn Katsu [I]	36	Seafood (Mussel, Prawn, Squid, Scallop) [M]	40

* Udon noodle option available (instead of rice) + 3

Add lava Egg on the side +9

Side:	Japanese steamed rice	5
	Miso soup	5
	Cabbage salad with sesame mayo	6
	Sweet potato chips	12

Today's Special Dessert

Berry Panna Cotta Silky Panna Cotta, seasonal berries served with house-made berry jam and parmesan tuile **17.8**

Lemon Doki-Doki Cheese cake House-made lemon cheesecake, served with passion fruit honey sauce and vanilla bean gelato **19.8**

Strawberry Daifuku Chewy strawberry mochi with sweet red bean filling, served with matcha ice cream **18**





Lunch Specials



Weekday Lunch Specials

Available Monday to Friday during lunch service

Japanese Curry Lunch Set

28

Our signature Japanese curry served with miso soup and your choice of *Chicken katsu/ Pork katsu/ Prawn katsu/ Slow-cooked Stew Beef/ Veggies Katsu*, cabbage salad, Japanese pickles, and renkon chips
(Prawn katsu or Slow-cooked Stew Beef +2)

Katsu Ramen

28

Japanese ramen noodles in a house-made pork broth, served with your choice of *Chicken katsu/ Pork katsu/ Prawn katsu/ Vegetable katsu*, Ajitama, seaweed and spring onion
(Prawn katsu +2)

Udon Noodle Soup with Katsu

28

Japanese udon noodles in a comforting savoury broth, served with your choice of *Chicken katsu/ Pork katsu/ Prawn katsu/ Vegetable katsu*, and finished with bonito flakes, seaweed and spring onion.
(Prawn katsu +2)

Wagyu Don with Miso Soup

28

Tender sliced wagyu beef glazed with yakiniku sauce (garlic soy sauce), served over Japanese steamed rice with ajitama, crispy fried onion, spring onion, served with miso soup.

