

MENU

**WOOD
SPOON**
K I T C H E N

STARTERS

Seaweed Salad (vegan) (Seaweed with bean shoot, cucumber, tomato and salad in a special dressing)	\$6.90
Edamame (vegan) (Salted soy beans)	\$5.00
Pickles (vegan) (Japanese style mixed pickled vegies - carrot, brocolli, celery)	\$4.90
Agedashi Tofu (vegan) (Golden brown deep fried tofu cubes in soy and sweet chilli sauce)	\$8.90
Gyoza (Home made pan fried pork and cabbage dumplings, 5 pieces)	\$10.50
Okonomiyaki (Vegetarian) (Japanese pan-fried pancake made with egg & shredded cabbage served with teriyaki sauce and Japanese mayo)	\$9.50
Small Miso Soup (Traditional home made Japanese miso soup with sweet potato, pumpkin and lots of other vegies & tofu)	\$4.50

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DON BURI (Big Bowl of Rice)

Chicken Salad Teriyaki Don

(Chunky chicken cooked in teriyaki sauce served on rice with garden salad & Japanese Mayo)

\$17.90

Kakuni Don

(Tender Japanese slow cooked pork belly on rice with flavoured egg and home made pickled vegies)

\$18.90

Dengaku Don (Vegan)

(Eggplant in miso based sauce with tofu and vegies, mildly spicy)

\$16.90

Katsu Curry Don

(Tenderised pork chop crumbed and fried, served on rice with curry sauce and mixed garden salad)

\$18.90

CURRY WITH RICE (with flavoured egg and vegies)

Japanese Style Curry

(A little bit spicy, thick curry with a choice of chicken breast, beef, fish or prawns)

\$17.90

Tomato Chicken Curry

(Slowly cooked tomato & yoghurt curry with chunks of tender chicken breasts)

\$17.90

Pumpkin Chicken Curry

(Mild and creamy curry with chunks of tender chicken breast)

\$17.90

Green Curry (Gluten Free)

(Spicy Thai Style Curry with chicken or fish, no egg)

\$17.90

Vegetarian Tomato & Bean Curry (Vegetarian)

(Slowly cooked tomato & yoghurt curry with mixed beans and vegies)

\$16.90

Vegetarian pumpkin Curry (Vegetarian)

(mild and creamy curry with green vegies and tofu topping)

\$16.90

Japanese Style Curry with Tofu

(A little bit spicy, thick curry with tofu croutons)

\$16.90

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MAIN / SHARED DISHES

Karaage Chicken Nanban Salad (Marinated chicken breast fried and smothered in a sweet and sour sauce on a bed of garden salad with a wasabi based tartar sauce)	\$19.90
Soba Salad (Vegetarian) (Buck wheat soba noodles with Japanese mayo & goma sauce served on a bed of garden salad)	\$15.90
Salmon Soba Salad (Smoked salmon & buck wheat soba noodles with Japanese mayo & goma sauce served on a bed of garden salad)	\$19.90
Kakuni (Tender Japanese slow cooked pork belly served on a bed of bean shoots)	\$16.90
Wasabi Beef (Thinly sliced scotch fillet pan fried and mixed in garden salad served with soy based wasabi dressing)	\$19.90
Katsu Salad (Tenderised pork chop crumbed and fried served on a bed of garden salad with Japanese mayo dressing)	\$16.90
Ebi Salad (Chunky prawns crumbed and fried served on a bed of garden salad)	\$16.90
Sukiyaki Beef & Tofu (Thinly sliced beef and onion in sukiyaki sauce with tofu cubes)	\$17.90
Rice	Small \$3.20 Large \$6.00

ONIGIRI SET OF THREE

(Served with edamame & pickles, choose any 3 freshly made rice ball of the same flavour)

Gomoku (Japanese style chicken & 5 vegies including lotus and bean curd)	Ebi - Salad (Chunky proawns cooked with minced onion in Japanese mayo sauce with black pepper)	\$17.90
Tuna - Salad (Gluten Free) (Cooked tuna with minced onion in Japanese mayo sauce)	Teriyaki Beef (Beef with home made teriyaki sauce)	
Sweet Potato (Vegan) (Finely diced sweet potato with black sesame in sweet soy flavour)	Corn Butter (Corn and parsley in butter-soy sauces)	
Cheese Curry (Vegetarian + Gluten Free) (Crumpled vintage cheese and basil in curry)	Seaweed (variety of seaweed mixed together)	

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SOUP

All soups are mains, made from fresh home made stock, with Udon and Ramen noodles extra \$3.00

Japanese Miso Soup (Traditional Japanese miso soup with sweet potato, pumpkin and lots of vegies & tofu as well as chicken breast)	\$13.90
Goma - soup (Sesame based mildly spicy soup in chicken stock with lots of vegies & tofu with chicken breasts)	\$15.90
Tom Yom (A spicy hot and sour soup in chicken stock with tofu and lots of vegies & chicken breasts)	\$15.90
Pumpkin Gnocchi in coconut Tomato Soup (Tomato & coconut milk soup with sweet potato, pumpkin, broccoli and more)	\$15.95
Vegetarian Japanese Miso Soup (Vegan + Gluten Free) (Traditional Japanese miso soup with sweet potato, pumpkin and lots of the vegies and Tofu)	\$13.95

UDON DISHES

Goma Chicken Udon (no soup) (Thick Japanese wheat noodles with chicken breast and sansai, egg, lotus & beancurd in home made sesame dressing)	\$17.95
Vegie Goma Udon (Vegetarian, no soup) (Thick Japanese wheat noodles with sansai, egg, lotus & beancurd in home made sesame dressing)	\$19.90
Japanese Curry Udon (A little bit spicy, think curry with a choice of either chicken or fish served on thick warm udon noodles)	\$18.95

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DESSERT

Mango Mousse

(Freshly made Mousse with Mango flavour on a thin wafer)

\$4.90

Cheese Cake

(New York style with caramel topping)

\$6.90

Chocolate Cake

\$7.90

Green Tea Ice Cream

(With home made sweet red bean topping)

\$6.50

Sesame Ice Cream

(With home made sweet red bean topping)

\$6.50