

YŌKOSO
よここそ

WELCOME TO BOUNTY OF THE SUN

**WE ARE A JAPANESE IZAKAYA FOCUSING ON
SHARE PLATES & A WELCOMING ENJOYABLE
ATMOSPHERE.**

**OUR FOOD IS SERVED AS IT IS PREPARED,
CLOSELY FOLLOWING THE ORDER OF THE MENU.**

**ALLERGENS LISTS ARE AVAILABLE UPON REQUEST
AND COMMUNICATING ANY ALLERGIES IS THE
RESPONSIBILITY OF OUR GUESTS.**

**LENGTH OF SEATING TIMES ARE COMMUNICATED
AT THE BEGINNING OF YOUR SITTING, WITH
A REMINDER FOR LAST ORDERS COMING
TOWARDS THE END OF YOUR SITTING. PLEASE
BE RESPECTFUL IN HELPING US MANAGE THIS
ACCORDINGLY.**

Sunday surcharge of 10%
& applicable credit card fees apply
Public holiday visits incur surcharge of 15%

FED ME

お任せ

SET MENU OPTION

\$15 PER PERSON

[2 PERSON MIN]

- / Edamame
- / Fresh oysters with kabosu mignonette, fresh shiso & chive oil
- / Kingfish sashimi with soy marinated jalapeño, chive oil & ponzu
- / DIY Ora King Salmon hand roll
- / Charred broccolini with salted sesame caramel dressing
- / Japanese pan fried pork gyoza
- / Chicken nanban, fried chicken dipped in sweet n sour broth, topped with Japanese egg tartare & pickled eggplant
- / Ebi Mayo, crispy prawns with Japanese mustard mayo & prawn oil
- / Grilled marinated butterfish
- / Japanese beef curry, slow cooked oyster blade & vegetables on steamed rice

FOOD

たべもの

EDAMAME	8
SHOESTRING FRIES with aonori salt	11
FRESH OYSTER with kabosu mignonette ask for sake pairing	6 each
KINGFISH SASHIMI with soy marinated jalapeño, chive oil and ponzu	26
DIY ORA KING SALMON HAND ROLL spicy mayo, spring onion, sushi rice with nori	20
JAPANESE TARAMASALATA whipped spicy cod roe dip on toasted sweet white bread with chives and tobiko	8 each
MAITAKE MUSHROOM TEMPURA with kombu salt	15
EGGPLANT AGEHIDASHI grilled eggplant marinated in rich dashi broth	16
CHALUPA grilled market fish on fried peruvian flatbread, mayo, yuzu aji verde and salsa	9 each
CHARRED CORN sweet soy, miso aioli, togarashi, aonori	8 each

FOOD

たべもの

BANG BANG CHICKEN	17
sous vide chicken breast, cucumber, spicy Szechuan sauce, spring onion and chilli oil	
CHARRED BROCCOLINI	17
with salted sesame caramel dressing	
GRILLED BUTTERFISH (2PCS)	14
marinated in saikyo miso	
CHICKEN KARAAGE	17
deep fried marinated chicken served with yuzu kosho mayo	
CHICKEN NANBAN	18
deep fried chicken dipped in sweet and sour broth, topped with japanese egg tartare and pickled eggplant	
EBI MAYO	19
crispy fried prawns coated in Japanese mustard mayo & prawn oil	
AGEDASHI TOFU	17
deep fried silken tofu in japanese mushroom broth	
TORI NIKOMI	18
chicken & daikon radish stewed in rich soy & dashi broth, sansho pepper	
GYOZA (PAN FRIED)	16
pork or vegetable topped with sesame and spring onion	

FOOD

たべもの

AJI SANDO	14
crispy crumbed horse mackerel, shiso, tonkatsu and tartare sauce sandwiched between soft Japanese white bread	
M9 WAGYU TATAKI	24
torched, thinly sliced beef on a bed of finely sliced onion with grated chilli daikon	
TOFU STEAK	17
twice cooked tofu with Bounty steak sauce and garlic chips	
BURNT BUTTER UDON	19
yuzu koshō and burnt butter sauce, soy, chives and crispy shallots with udon noodles.	
MISO RAMEN	23
Miso based ramen, chicken & dashi broth, char siu pork, garlic, chives & fresh nori	
SHOYU RAMEN	23
soy sauce based ramen, chicken & dashi broth, char siu pork, garlic chives & fresh nori	
JAPANESE BEEF CURRY	17
slow cooked oyster blade, vegetables, steamed rice	
STEAMED RICE	5