



Your bike. Your workshop. Your way.

Expert or novice, everyone should have a place to work & create on their own terms, in their own time... only we don't. The city got bigger, space got smaller & we didn't inherit backyard workshops like the ones our fathers retreated to when we were young. Rising Sun Workshop is a reaction to this loss.

The cafe & workshop are two components of one machine. We share this building because our goals are common - to feed & nourish our guest's hunger. Every coffee drunk, cookie dunked & noodle slurped, helps towards keeping the workshop activity high & rates to members low.

Rising Sun Workshop does not support factory farming, what we buy in we buy local, from roasters, smokers, brewers, growers, winemakers & distillers who share our philosophies - our mates.

We are a social enterprise that wouldn't exist if not for resources pooled & donated by the very community that demands it - our members and guests. We thank you.

www.risingsunworkshop.com

**10% weekend surcharge applies & 15% public holiday surcharge applies*

***1.5% Surcharge applies for all Credit Cards, 2.5% for American Express*

DRINKS

Coffee The usual suspects: Latte, Flat White, Cappucino, Piccolo, Long Black, Espresso **4-4.50**

Filter (Hot or Iced) An ever changing selection from our favourite roasters **5**

Iced Latte Espresso, milk, ice **4-4.50**

Affogato Workshop blend over Franco Gelato **8**

Fizzy Bubbler Espresso, sparkling & lime **5**

Hot Chocolate Housemade **4-4.50**

Housemade Honey Chai Assam black tea & spices soaked in local honey **5.50**

TEAS by T totaler **5**

Rising Sun | China keemun, Ceylon, roasted green, ginger & safflower

English Breakfast | Organic blend of Sri Lanka Assam & Ceylon Black

White Jasmine | Clean, floral pearls from Yunnan

Sencha Splice | Australian grown sencha with native myrtle & coconut

Chai | Caffeine free blend of whole cardamom, cloves & cinnamon

Cold Brew Iced Tea | Hibiscus & Shinya Green

SHAKES Chocolate | Vanilla Malted | Double Espresso | White Peach & Fennel **8**

Alternative milks available: Soy, M.A.D (Macadamia, Almond & Date) **1 - 2**

SODAS Gingerboy | Old Timey Lemonade | Passionfruit & Lime **6**

OTHER COLDIES Bottle of sparkling tap water | Rainy Lane Cold Press Juice **6**

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BREAKFAST 8AM – 12PM

Toast butter, jam, vegemite, marmalade etc etc. **6**

Cereal Bowl seasonal fruit, granola, nuts & whipped yoghurt **12**

Banana Loaf toasted with crème fraiche & breakfast dust **8**

Avocado green chilli, egg, gf charcoal bread, pickled radish & furikake **15**

Breakfast Bibimbap gau choi, kimchi, turtle bean, pineapple, fermented cucumber, spicy almonds, egg yolk & rice **17**

Hokkaido Milk Bun #1 bacon, egg, cheese & kimslaw **14**

Hokkaido Milk Bun #2 mushroom, egg, cheese & kimslaw **14**

Bloody Sunrise Rodriguez black pudding, charcoal bread, fermented red peppers, fried egg, aioli & green dragon salsa **17**

Breakfast Ramen buttered toast & bone broth, bacon, egg & tomato **17**

SWEETS

All our cakes, cookies and sweet things are baked locally and change regularly. To see what's on offer check out the cake display or ask our staff.

BREAKFAST COCKTAILS

For when you need a little pep in your step, a little hair of the dog... For our full cocktail list and other booze check the last few pages of the menu. Only available after 10am.

Bloody Mary Vodka, tomato juice, sriracha, worcestershire, lemon, furikake, nori **16**

LUNCH 12PM – 3.30PM

RAMEN

The Darkness 19

Broth: Bannockburn chickens, organic pork bones, shiitake, smoked hocks.

Tarè: Shoyu, mirin, sake

Toppings: Kurobuta belly, black fungus, shroom, bamboo, egg, blackened onions, nori

The Light 19

Broth: Bannockburn chicken and super dashi double down.

Tarè: Smoked salt, ginger, apple, onion, garlic

Toppings: Kurobuta belly, greens, shroom, bamboo, egg, green onion, nori

The Monk 19

Broth: Miso, weeds and mushroom.

Tarè: Peppers, chillies, roast garlic & ginger

Toppings: corn, shroom, greens, sprouts, bamboo, egg, green onion, nori

Kids Bowl Noodles, broth & two toppings 6

PIMP YOUR RAMEN

+ Nori, Green Onion **50c each**

+ Blackened Onion **1**

+ Egg, Shroom, Bamboo, Black Fungus, Greens, Corn **2 each**

+ Pork Belly **4**

G.F. Noodles **2.50**

Extra Noodles **3**

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KATSU BURGERS

Porky

Panko pork, slaw & pickles **15**

Eggplant

Panko eggplant, slaw & pickles **14**

JUNE SPECIALS

Fatty Pork & Rice

kewpie, red ginger, sesame **16**

WINNER, WINNER RAMEN

Chicken tonkotsu broth, dirty gravy tare, sous vide breast, bamboo, leek, egg & schmaltz **19**

Add truffle +5

SIDES

Gyoza pork & ginger **9**

Bacon-y Corn with egg, miso **9**

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DINNER from 6PM

Panko crumbed pickled shiits shichimi togarashi & kewpie **7**

Egg & Soldiers, kombumite soldiers & onsen dipping egg **8**

Tostada, pickled octopus, frijoles negros, green chilli & yuzu seeds **9 each**

Shellfish over charcoal, koji butter & smoked vinegar **mp**

Roast king prawns with miso butter & pearl couscous **18**

Tong Dak Chicken Wings, hot & sticky **18**

San Choy Bau, mushroom, farro, pistachio, edamame, treviso,
smoked eggplant nam prik **18**
+ Pork Belly **4**

Deep fried brussels, Jerusalem artichoke, hazelnuts, vegan nuoc cham **20**

Broccolini, kikurage, stracciatella & mojo rojo **24**

Charred mackerel, beets & ajitsuke gribiche **26**

Rangers Valley onglet steak with ramen butter & roast eschalot **30**

DESSERT

Syrup cured yolk black sugar, kinako, macaron **6**

Ice Cream Sandwich sesame parfait, shortcrust biscuit, dark choc, pistachio **12**

Persimmon & Grapefruit Jelly (v) w/ warm coconut cream **12**

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BEER & CIDER

ON TAP

Young Henrys Newtowner **9**

Guest Tap An ever changing selection from our favourite breweries **9.50**

TINNIES

Moon Dog Beer Can Fruity Lager **7**

Young Henrys Cloudy Cider **9**

Balter XPA **10**

Sailors Grave 'Down She Gose' **10**

Batch Brewing Co. 'Pash the Magic Dragon' Sour Ale **14** 440ml

COCKTAILS

Gin & Housemade Tonic

Noble Cut Gin, grapefruit & quinine tonic water **12** 30ml | **20** 60ml

Whiskey Highball

Suntory Whiskey, lemon, soda **12**

Ginger Ginboy

Noble Cut Gin, RSW gingerboy, soda **12**

Sakura Martini

Shincha-infused Sake, Archie Rose White Rye, Regal Rogue Daring Dry, lemon **18**

Inner West Sour

YH Noble Cut Gin, lemon, sugar syrup, egg whites, Sparrow & Vine Pinot Noir **19**

Aussie Negroni

Noble Cut Gin, Sparrow & Vine Vermouth, Italian Bitter Orange **20**

Some 'classics' available upon request with local spirits & ingredients used.

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WINE

Local, no fuss, low-intervention delicious natural wines made by some of Australia's most innovative winemakers, our mates. Going back to the old school and showing off the true nature of the grapes they are growing. Enjoy!

WHITE

Jamsheed Sauvignon Blanc, *Yarra Valley* **14 | 68**

Ephemera Vermentino, *Heathcote* **14 | 69**

Gentle Folk 'Mountain' Chardonnay, *Adelaide Hills* **76**

ORANGE

Smallfry Tangerine Dream, *Eden Valley* **14 | 70**

Good Intentions Gris Diddly Dee, *Mount Gambier* **15 | 80**

ROSÉ

Minim 'Floyd' Grenache Viognier, *Northern Heathcote* **14 | 69**

RED

Sparrow & Vine Pinot Noir, *Adelaide Hills* **12 | 30** 500ml

Architects Of Wine 'Vini Misti', *Adelaide Hills* **14 | 73**

Delinquente 'Roxanne the Razor' NDM, *Riverland* **55**

Chèvre by Jordy Kay 'Spring Red', *Western Victoria* **72**

Sigurd 'Red Blend', *Barossa Valley* **72**

BK Wines 'Garnacha' Grenache, *McLaren Vale* **90**

SAKE

Hakkaisan Junmai Ginjo, *Niigata* **9** 60ml | **27** 180ml

Yosamusume Tasogare, *Kyoto* **14** 90ml

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