

YOKOSO
よこそ

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

\$75 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

/ Tom Yum prawn toast

/ Grilled marinated butterfish

/ Japanese beef curry, slow cooked oyster blade & vegetables on steamed rice

FOOD

たべもの

EDAMAME 8

SHOESTRING FRIES 11
with aonori salt

FRESH OYSTER 6 each
with kabosu mignonette
ask for sake pairing

KINGFISH SASHIMI 26
with soy marinated jalapeño, chive oil and ponzu

DIY ORA KING SALMON HAND ROLL 20
spicy mayo, spring onion, sushi rice with nori

JAPANESE TARAMASALATA 8 each
whipped spicy cod roe dip on toasted
sweet white bread with chives and tobiko

HEIRLOOM TOMATO SALAD 15
marinated tomato, chopped onion, shiso & soy dressing

EGGPLANT AGEBIDASHI 16
grilled eggplant marinated in rich dashi broth

CHALUPA 9 each
grilled market fish on fried Peruvian flatbread,
mayo, yuzu aji verde and salsa

CHARRED CORN 9 each
sweet soy, miso aioli, togarashi, aonori

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)	15
marinated in saikyo miso	
CHICKEN KARAAGE	18
deep fried marinated chicken served with yuzu koshō mayo	
CHICKEN NANBAN	18
deep fried chicken dipped in sweet and sour broth, topped with Japanese egg tartare and pickled eggplant	
PRAWN TOAST	20
tom yum paste, Japanese milk bread, kewpie mayo, tobiko & chives	
AGEDASHI TOFU	18
deep fried silken tofu in japanese mushroom broth	
SHORT RIB ROLL	18
confit beef short rib, Bounty steak sauce, cabbage & onion slaw with yuzu kosho mayo in Japanese milk bun	
GYOZA (PAN FRIED)	17
pork or vegetable topped with sesame and spring onion	

FOOD

たべもの

AJI SANDO	15
crispy panko crumbed fish, shiso, tonkatsu and tartare sauce sandwiched between soft Japanese white bread	
M9 WAGYU TATAKI	25
torched, thinly sliced beef on a bed of finely sliced onion with grated chilli daikon	
TOFU STEAK	18
twice cooked tofu with Bounty steak sauce and garlic chips	
BURNT BUTTER UDON	20
yuzu kosho and burnt butter sauce, soy, chives and crispy shallots with udon noodles.	
SPICY MISO RAMEN	23
miso based ramen, rich chicken & dashi broth, spicy pork mince, garlic, chives & fresh nori	
MAZE SOBA	23
dry ramen noodle with spicy Szechuan pork mince, soy, garlic chives, spring onion, seaweed and a 63 degree egg	
CHILLED CRAB NOODLE	29
chilled egg noodles, yuzu & smoked soy dressing with spanner crab, wasabi, tobiko & chive oil	
JAPANESE BEEF CURRY	18
slow cooked oyster blade, vegetables, steamed rice	
STEAMED RICE	5