

F

O

O

D

ZENSAI TO SHARE

PORK SLIDER \$6

sticky pork belly cubes, celebration pickles, bbq sauce, corn brioche bun

LOBSTER SLIDER \$6

lobster kewpie salad, pickled carrot & daikon, corn brioche bun

CHA SHU BANH MI \$7

bbq marinated roll pork belly, pickles, coriander, sichimi, hoisin, fish sauce

CHA SHU SOUVLAKI \$15

char grill pork belly, cucumber, leek, chilli mayo, sichimi, thin pancakes, 2pcs

LETTUCE CUPS \$12

free range kurobuta pork mince, gyoza skin crackers, cos baby lettuce, 2pcs

UNI SPOON \$16

sea urchin sashimi, cucumber, wasabi soy, 2 spoons

UNI SAKE SHOOTERS \$16

sea urchin sashimi, junmai sake, sweet sake, lemon, salt rim, 2 shot glass

UNI SASHIMI \$45 / \$85

fresh tasmanian sea urchin sashimi, soy, wasabi

OCTOPUS SASHIMI \$10

baby octopus, soy, fresh tasmanian wasabi roots

TUNA TARTARE \$16

sashimi grade ground tuna belly in SHIZUKU dressing, served with deep fried gyoza skin

SALMON CARPACCIO \$19

salmon sashimi, fresh orange juice & soy dressing

SCALLOP SASHIMI \$19.5

hokkaido scallop, yuzu ponzu, wasabi mayo

SQUID SASHIMI \$18

with flying fish caviar

SASHIMI ASSORTMENT \$40 / \$55 / \$66

3, 4 or 5 variety

SHOYU MAPLE RAW BLUE CRAB \$29

soy & sake marinated blue swimmer crab, rice, furikake, 3 side dish

LOTUS SALAD (V) \$12

big bowl of mixed salad with caramelized lotus, carrot & shredded seaweed

VEGE CROQUETTES (V) \$9

deep fried soup of japanese butternut pumpkin, carrot, nutmeg

SHIZUKU SPRING ROLLS (V) \$10

spring rolls stuffed with melted cheddar & edamame young soy beans

KIMCHI TOFU (V) \$15

chilled silken tofu topped with homemade kimchi, negi, nori, pink salt, mentsuyu sauce

GRILLED OCTOPUS BALLS \$16

takoyaki, ebi prawn crackers, ume sauce, kewpie, bonito flakes, osaka street style

HIROSHIMA OYSTERS \$10

3pc asahi beer battered crumbed hiroshima oysters, fruit & vege dipping sauce

WASABI PRAWNS \$22

crispy fresh prawn toss in wasabi kewpie mayo, mix salad, furikake

WAFU SALT & PEPPER SQUID \$22

hakata sea salt, sansho pepper, sichimi 7 spice flakes, aonori seaweed powder

CRAB MEAT CROQUETTES \$9

golden deep fried chowder of fresh crab meat, corn, white wine, served with plum sauce

SOFT SHELL CRAB TEMPURA \$19 / \$27

purple onions, salt & sansho pepper, negi, sichimi

WAGYU BEEF KING OYSTER MUSHROOM \$35

m9 david blackmore wagyu beef, black pepper sauce, asparagus, lescure french butter

PEKING CHICKEN \$18

home made thin pancakes, free range jidori karaage, cucumber, leek, hoisin sauce, 4Pcs

KARAAGE POPCORN CHICKEN \$13

a pile of deep fried free range chicken pieces with our secret batter recipe, kewpie

KEN'S FRIED CHICKEN \$13

deep fried free range chicken strips, ponzu vinaigrette, sichimi seven spice pepper, sweet chilli dip

CHAR GRILLED ROLLED PORK BELLY \$13.5

5pc char grill free range cha shu, cha shu jus

MIX PICKLES (V) \$15

celebration pickles of sweet tangy carrot & daikon, pickled wombok, pickled soy garlic radish

KIMCHI (V) \$7

home made fermented cabbage, radish, chilli, negi

SEAWEED SALAD (V) \$7

topped with roasted sesame

SPICY BAMBOO SHOOTS (V) \$7

with sesame oil, chilli bean, leek, mustard pickles

EDAMAME (V) \$6

young soy beans, pink Murray River salt

MISO SOUP \$4.5

made with bonito fish stock, wakame, negi

GYOZA

GYOZA CLASSIC \$10

6pcs pan fried pork mince & cabbage dumplings, spring onions, homemade tangy sesame vinaigrette

GYOZA KENJI \$10

6pcs, homemade cha shu BBQ sauce, nanami togarashi

GYOZA CALI \$10

6pcs, sriracha kewpie mayo, parsley

GYOZA SPICY \$10

6pcs, spicy chilli jam, leek

GYOZA 16 PCS ASSORTMENT \$25

SHIZUKU's selection of flavours and sauces

RAMEN

TAN TAN MEN \$17

free range pork mince, egg, chilli oil, preserved vegetables, rich & creamy sesame flavoured broth, chef's signature, shizuku's no.1 best selling ramen

WAGYU KARUBI RAMEN \$35

broth made from wagyu bones, char grilled david blackmore 9+ slice short rib meat, chopped home made wagyu jerky, egg, negi. spicy chilli oil add \$2. this is the ferrari of all ramen

TONKOTSU SHIO RAMEN \$18

milky rich pork bone broth made from kurobuta berkshire pork bones, marinated pork belly, pickled ginger, egg, nori, spring onions. flavoured with our shio concoction. the true taste of hakata, the capital of tonkotsu ramen. limited to 50 servings per day

KAKUNI RAMEN \$16.5

sticky pork belly cubes, deep flavour soy sauce broth, egg, bamboo shoots, spring onions. spicy chilli oil add \$2

SHOYU RAMEN \$15

marinated cha shu pork belly, egg, bamboo shoots, spring onions, deep flavour home brewed soy sauce broth. soy sauce flavoured broth is the ultimate tokyo classic

NEGI CHA SHU RAMEN \$15

deep flavour soy sauce broth, cha shu pork belly, chilli oil, leek, sesame oil, egg, bamboo shoots, nori

TONKOTSU SHOYU RAMEN \$22

marinated cha shu pork belly, egg, bamboo shoots, spring onions, pickled red ginger, seaweed, pork fat imported from japan, making this ramen truly rich & deep flavour

TONKOTSU MISO RAMEN \$15

organic red & white miso broth, marinated cha shu pork belly, spring onions, bamboo shoots, egg, in a milky rich pork broth made from kurobuta berkshire pork bones

SPICY TONKOTSU MISO RAMEN \$16

miso ramen with homemade chilli paste with ground shrimp, marinated cha shu pork belly, egg, nori, negi in a milky rich pork broth made from kurobuta berkshire pork bones

HOKKAIDO MISO RAMEN \$25

specially imported genuine hokkaido organic red & white coarse miso, marinated cha shu pork belly, corn, hokkaido butter, sprouts, egg, spring onions, nori, in a milky rich kurobuta pork broth

SHIO RAMEN \$15

hakata sea salt, mongolian salt & fleur de sel concoction flavoured soup, scallop infused oil, marinated cha shu pork belly, egg, nori, bamboo shoots, negi

EBI SHIO RAMEN \$17

hakata sea salt, mongolian salt & fleur de sel concoction flavoured soup, scallop infused oil, fresh tiger prawns, mix vege. home made aromatic ebi prawn oil add \$3

SUI GYOZA RAMEN \$15

boiled pork & cabbage dumplings, choose from soy sauce/hakata sea salt flavoured broth, egg, menma, negi, nori

KIMCHI RAMEN \$15

fermented cabbage, cha shu pork belly, chives, egg, shio chilli miso broth, vegetarian option available

VEGETARIAN RAMEN (V) \$15

mix vege, choose from miso/soy sauce/hakata sea salt flavoured broth

RAMEN BURGER \$15

ramen noodle patty "buns", sticky pork belly cubes, celebration pickles, miso soup

EXTRA TOPPINGS \$2

soy egg, bamboo shoots, seaweed, chilli paste, cha shu 1pc, spring onions, leek, pickled red ginger, aonori green laver seaweed powder, butter, corn, extra soup \$4, pork mince \$3, chopped wagyu jerky \$3, extra noodles \$3, cha shu 3pc \$6, spicy mix of bamboo shoots & mustard pickles \$7, mix vege \$4, home made ebi prawn oil \$3, white truffle oil \$5

RICE

CHAR GRILLED PORK BELLY DON \$15

marinated BBQ rolled pork belly, cha shu thickened sauce, egg, lotus salad

KAKUNI DON \$15

sticky pork belly cubes, home made bbq sauce, egg, lotus salad

SOBORO DON \$15

tan tan pork mince, pickled red ginger, negi, seaweed. free range raw egg add \$2

MARMALADE CHICKEN \$15

our sweet & jammy take on traditional teriyaki sauce, egg, salad, edamame

TUNA NEGI TORO \$16

sashimi grade tuna belly, spring onion, shredded seaweed, wasabi, served on rice

UNI DON \$50

fresh tasmanian sea urchin, spring onion, shredded seaweed, wasabi, served on rice

SHIZUKU FRIED RICE \$15

tasty japanese style cha han with Naruto fish cake, egg, pork belly, spring onions

SPICY FRIED RICE \$18

shizuku fried rice, coriander, garlic, chilli, prawns, egg

OMELETTE FRIED RICE \$18

SHIZUKU tasty naruto fried rice wrapped in omelette

KIMCHI KAISEN FRIED RICE \$19

fermented cabbage, mix seafood, negi

SWEETS

SWEET ALMOND PANNA COTTA \$7

chilled sweet annin tofu, berry coulis

ESPRESSO PANNA COTTA \$7

coffee carnation milk gelee curd, cream

GREEN TEA ICE CREAM \$7

japanese black sugar fusion melt, dust with kinako roasted soy bean powder

BLACK SESAME ICE CREAM \$7

dust with soy bean powder, waffle cone

MISO CARAMEL ICE CREAM \$7

vanilla ice cream, shiro miso, banana toffee, fleur de sel

VANILLA BLACK ICE CREAM \$7

vanilla ice cream, japanese black sugar fusion melt, kinako roasted soy bean powder

HITACHINO ESPRESSO STOUT FLOAT \$25

russian imperial stout brewed with coffee beans, vanilla ice cream, whipped cream, roasted soy bean powder, japanese black sugar fusion melt

MERCHANDISE

SHIZUKU MOTIF T-SHIRT \$40

CUSTOM MADE GRAMOPHONE SPEAKERS \$3000

PICKLE SOY DAIKON \$10

PICKLE WOMBOK \$10

KIMCHI \$10