

ALL DAY BREAKFAST

Eggs on Toast

\$10.00

2 eggs done your way on Miche sourdough toast

Additions:

Smashed avocado, hashbrown, sauteed mushroom,

cherry tomatoes, wilted spinach \$3.50ea

Double-smoked bacon, Haloumi \$4.00ea

Bacon and Egg Roll

\$6.50

Croissant

\$5.50

Additions:

Smoked ham, cheddar cheese \$1.00ea

Tomato \$0.50ea

Breakfast Wrap

\$13.00

Egg, double-smoked bacon, hashbrown, spinach, tomato, and avocado with Kewpie mayo

Haloumi Wrap

\$13.00

Grilled haloumi, eggs, hashbrown, spinach, tomato and avocado with Kewpie mayo

Omelette

\$18.00

3 egg omelette with Greek feta, tomato, cucumber, onion, sprouts and fresh herbs, served on Miche sourdough toast

Breakfast Tofu Balls

\$19.00

Crispy rice balls made from tofu, shiitake mushroom, ginger, garlic and edamame served with a poached egg, organic red quinoa, crispy kale, smashed avocado, BBQ-grilled broccolini and Ippuku special sauce

BEVERAGES

Hot Drinks

Espresso, Latte, Flat White, REG \$3.80 LRG \$4.50
Cappuccino, Macchiato, Piccolo

Extra shot/soy/almond/oat/decaf \$0.50

Mocha, Macha, Macha latte, Chai latte REG \$4.50 LRG \$5.00

Hot chocolate REG \$4.00 LRG \$4.50

English Breakfast Tea, Earl Grey \$4.00

Japanese Loose-leaf Tea

Sencha - Green tea \$4.50

Genmaicha - Green tea with rice

Sobacha - Caffeine free buckwheat tea

Hojicha - Roasted green tea

Cold Drinks

Iced latte, iced black coffee, iced \$6.00

black/green tea

Iced chocolate, iced mocha, iced \$7.00

macha, iced macha latte \$4.00

SANDWICHES/WRAPPS/BURGERS

\$15.00

Kyoto Wrap

Soft wrap with your choice of free-range pork/chicken katsu, chicken karaage, soy chicken or tofu balls, served with lettuce, tomato, onion, cucumber, carrot, pickled cabbage, avocado and Ippuku special sauce

\$13.00

Osaka Sando

Soft Japanese white bread with your choice of free-range pork/chicken katsu, chicken karaage, soy chicken or tofu balls, served with lettuce, tomato and Ippuku special sauce

\$16.00

Ebi Sando

Soft Japanese white bread with freshly crumbed prawns lettuce, tomato and house-made tartar sauce

\$16.00

Wagyu Beef Burger

Served with lettuce, tomato, beetroot, cheddar cheese, pickled cucumber, caramelized onion and Ippuku special Ssauce

\$16.00

Katsu Burger

Your choice of free-range pork/chicken katsu served with Japanese house-made slaw, pickled ginger and BBQ sauce

\$16.00

Teriyaki Chicken Burger

Served with lettuce, tomato, avocado with Kewpie mayo and house-made Teriyaki sauce

\$16.00

Tofu Ball Burger

Crispy rice balls made of tofu, shitake mushroom, ginger, garlic and edamame served with lettuce, tomato, avocado and Ippuku special sauce

Additions:

\$1.00ea

Cheddar cheese, egg

\$2.00ea

Double-smoked bacon, avocado

\$3.00

Side of Beer-batter chips

Fresh Juices

Choose from below or make your own

DETOX - Kale, ginger, lemon, celery, cucumber, green apple

CITRUS FRESH - Orange, pineapple, lemon, mint

HEALTHY DAY - Beetroot, carrot, apple, pineapple

\$3.00

Bottled Water

\$4.00

Sparkling water

Green Tea Oi Ocha, Ramune,

Calpis Water, Coke/Diet Coke

Ippuku



DONBURI & RICE

Nippon Poke Bowl

\$18.00

Atlantic salmon, seasoned sushi rice, toasted sesame seeds, crispy kale, cucumber, edamame, pickled vegetables and Shiso, served with Miso soup. Vegetarian option with Teriyaki tofu

Katsu Don

\$18.00

Free-range pork or chicken Katsu, egg, shallots, onion, Sanshoyo spice pepper cooked in a savory and sweet Dashi broth, served with Miso soup

Teriyaki Chicken Donburi

\$18.00

Teriyaki chicken, house-made slaw, edamame, cucumber, seasoned egg, tempura vegetables and Kewpte mayo, served with Miso soup

Katsu Curry Rice

\$20.00

Free-range pork or chicken Katsu with japanese curry, carrot, potato, rice and pickled vegetables

Chashu Fried Rice

\$18.00

Chashu pork, edamame, lettuce, carrot, onion, garlic, ginger and chilli stir-fried rice, topped with fried egg

Kimchi Fried Rice

\$18.00

Kimchi, field mushroom, edamame, lettuce, carrot, onion, garlic, ginger and chilli stir-fried rice, topped with fried egg

UDON NOODLE

Tempura Udon

\$18.00

Tempura prawn and vegetables served with wakame and shallots in a Katsuobushi and Kombu broth

SIDES

Edamame

\$5.00

Salmon Sashimi

\$10.00

(4 pieces)

Tofu Balls (GF, VEG)

\$7.50

3 crispy rice balls made with tofu, shiitake mushroom, ginger garlic and edamame

Karaage

REG \$6.00 LRG \$12.00

Japanese style fried chicken

IPPUKU RAMEN

\$18.00

Oishi Ramen

Pork belly Chashu, grilled cherry tomato, garlic chives, cabbage, seasoned egg, shallots and nori in a light soy Dashi broth

\$18.00

Spicy Pork Ramen

Spicy pork mince, Chashu pork, wombok, seasoned egg and shallots in a spicy ramen broth

IPPUKU GYOZA

\$10.00

Pork Gyoza

6 home-made dumplings with pork, wombok, ginger, garlic chives and shiitake mushroom

\$10.00

Chicken Gyoza

6 home-made dumplings with chicken, cheese, shiso, wombok, ginger and garlic chives

\$10.00

Vegetable Gyoza

6 home-made dumplings with spinach, cabbage, ginger, garlic chives and shiitake mushroom

\$12.00

Prawn Gyoza

6 home-made dumplings with prawn, chilli, cabbage, ginger and coriander

