Take Away Menu

03 8529 5749

LIHO SHOKUDO

#lihoshokudo

Donburi

COMES WITH DAILY SALAD

Salmon Aburi (GF) 24.9
SEARED SALMON, KARASUMI, RICE, TOSA JOYU

Zaru Soba 26.9
SALMON TATAKI, IKURA, CHA SOBA, CHILLED TSUYU, ONSEN EGG

Wagyu Yakiniku (GF) 25.9
PAN SEARED WAGYU SLICES, RICE, ONSEN EGG

Chicken Teriyaki (GF) 22.9
PAN FRIED CHICKEN THIGH, RICE, ONSEN EGG

Omu Katsu Curry 24.9
CHICKEN KATSU, JAPANESE CURRY, OMURICE

Unatama don 28.9
GRILLED EEL, SANSHO PEPPER, OMURICE,

Kakuni Udon 22.9
BRAISED PORK BELLY AND SOFT BONE, ONSEN EGG

Agedashi Tofu (GF) (V) 16.9
FRIED TOFU, SHIMEJI, SHIITAKE, TSUYU SAUCE, EDAMAME, RICE

Small | Add On

Edamame (GF) (V) 5.9
BOILED EDAMAME, BLACK SALT

Edamame Shiso (V) 6.9
GRILLED EDAMAME, AKA SHISO FURIKAKE

Salmon (GF) 11.9
SALMON SASHIMI, WASABI, TOSA JOYU

Hiramasa King Fish (GF) 12.9
HIRAMASA KING FISH SASHIMI, SPICY YUZU ONION DRESSING

Nama Hotata (GF) 10.9
SLICED RAW SCALLOP, TOBIKO, DAIKON OROSHI, WASABI GINGER DRESSING

Wagyu Tataki (GF) 12.9
WAGYU BEEF, PONZU, ONION, SPICY DAIKON OROSHI

Spicy Tuna Seaweed Salad 7.9
COOKED TUNA, AVOCADO, SPICY MAYO

Renkon Chips (V) (GF) 6.9
LOTUS ROOT, TRUFFLE SALT

Homemade Gyoza (6PC) 12.9
WAGYU BEEF, CARROT, LEEK, ONION

Karaage 10.9
FRIED CHICKEN THIGH, SPICY MAYO

Tempura Soft Shell Crab 10.9
PICKLED TOMATO, KARASUMI, WASABI MAYO

Ebi no Nasumiso itame (GF) 12.9
PRAWN, EGGPLANT, MISO GLAZE

Large Plate

Black Cod Saikyo Yaki (GF) 35.9
MISO GRILLED BLACK COD, HOUSE PICKLES

Karubi (GF) 31.9
BRAISED BEEF SHORT RIBS, WASABI SALSA

Buta no Shogayaki (GF) 26.9
SHIO KOJI PORK NECK, CABBAGE SALAD, SPICY DAIKON OROSHI, PONZU

Extra

Steamed Rice	3.0
Udon	6.5
Miso Soup	3.0
Daily Salad	3.0
Onsen Egg	3.5

Dessert

Tofu Ice Cream	3.5
Genmaicha Pistachio Ice Cream	3.5
White Peach Sorbet	3.5

Matcha Tiramisu 10.5

Chiffon Cake 4.5
MATCHA / HOJICHA / BLACK SESAME / YUZU

We source our eggs from Gippsland free range eggs

GF = Gluten Free Ingredients
V = Vegetarian

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Lunch Menu

LIHO SHOKUDO

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Small Plate

Edamame (GF) (V) 5.9
Boiled Edamame, Black Salt

Edamame Shiso (V) 6.9
Grilled Edamame, Aka Shiso Furikake

Salmon (GF) 11.9
Salmon Sashimi, Wasabi, Tosa Joyu

Hiramasa King Fish (GF) 12.9
Hiramasa King Fish Sashimi, Spicy Yuzu Onion Dressing

Hotate Misoyaki (4pcs) 18.9
Grilled Scallop, Miso Cream, Garlic Butter Nori Panko

Ebi no Nasumiso Itame (GF) 12.9
Prawn, Eggplant, Miso Glaze

Wagyu Tataki (GF) 12.9
Wagyu Beef, Ponzu, Onion, Spicy Daikon Oroshi

Buta no Kakuni 14.9
Braised Pork Belly and Soft Bone

Spicy Tuna Seaweed Salad 7.9
Cooked Tuna, Avocado, Spicy Mayo

Renkon Chips (V) (GF) 6.9
Lotus Root, Truffle Salt

Homemade Gyoza (6pc) 12.9
Wagyu Beef, Carrot, Leek, Onion

Karaage 10.9
Fried Chicken Thigh, Spicy Mayo

Tempura Soft Shell Crab 10.9
Pickled Tomato, Karasumi, Wasabi Mayo

Large Plate

Kaisen Nabe (for 2) 50.9
King Prawn, Japanese Scallop, Oyster, King Fish, Tofu, Inaniwa Udon, Onsen Egg

Black Cod Saikyo Yaki (GF) 35.9
Miso Grilled Black Cod, House Pickles

Karubi (GF) 31.9
Braised Beef Short Ribs, Wasabi Salsa

Buta no Shogayaki (GF) 26.9
Shio Koji Pork Neck, Cabbage Salad, Spicy Daikon Oroshi, Ponzu

Side

Steamed Rice	3.0
Udon	6.5
Miso Soup	3.0
Daily Salad	3.0
Onsen Egg	3.5

Shokudo Set

Comes with Daily Salad, Otoshi

Salmon Aburi (GF) 24.9
Seared Salmon, Karasumi, Rice, Miso Soup, Tosa Joyu

Zaru Soba 26.9
Salmon Tataki, Ikura, Cha Soba, Chilled Tsuyu, Onsen Egg

Wagyu Yakiniku (GF) 25.9
Pan Seared Wagyu, Rice, Onsen Egg, Miso Soup

Chicken Teriyaki (GF) 22.9
Pan Fried Chicken Thigh, Rice, Onsen Egg, Miso Soup

Omu Katsu Curry 24.9
Chicken Katsu, Japanese Curry, Omurice, Miso Soup

Unatama Don 28.9
Grilled Eel, Sansho Pepper, Omurice, Miso Soup

Nabeyaki Udon 25.9
Pork Belly Slices, Tempura Prawns, Aburaage, Leek, Mushroom, Onsen Egg

Agedashi Tofu (V) (GF) 16.9
Fried Tofu, Shimeji, Shiitake, Tsuyu Sauce, Edamame, Rice

Feed Me

55pp
+40pp Beverage Match

6 of our favourite savoury dishes, served over 3 courses, and a dessert to finish

(minimum 2 people, requires whole table participation)

Kids Menu

12-year-old or under

Chicken Katsu Udon	14.9
Salmon Teriyaki on Rice	14.9
Wagyu Yakiniku on Rice	14.9

Dessert

Tofu Ice Cream	3.5
Genmaicha Pistachio Ice Cream	3.5
White Peach Sorbet	3.5
Trio Sorbet & Ice cream	9.5
Tofu, Genmaicha Pistachio Ice Cream, White Peach Sorbet	
Matcha Tiramisu	10.5
Yuzu Crème Brûlée	10.5
Chiffon Cake	4.5
Matcha / Hojicha / Black Sesame / Yuzu	
Affogato	6.5
Vanilla Ice Cream, Espresso	

Hot Drink

Coffee (Dukes Market Blend)	R 5.0 L 5.5
Bon Soy / Milk Lab Almond / Oat	+1.0
Matcha Latte	5.0
Hojicha Latte	5.0
Black Sesame Latte	5.0
Prana Chai Vegan Blend	6.0
Hot Chocolate	5.0
Japanese Tea Sencha / Genmaicha	4.5
Tea by Chamella English Breakfast / Earl Grey Peppermint / Chamomile	4.5

Iced Drink

Latte	5.5
Black	5.0
Mocha	5.5
Chocolate	5.5
Matcha Latte	6.5
Hojicha Latte	6.5
Black Sesame Latte	6.5
Espresso Tonic	6.5

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Dinner Menu

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Small Plate

Edamame (GF) (V) 5.9
Boiled Edamame, Black Salt

Edamame Shiso (V) 6.9
Grilled Edamame, Aka Shiso Furikake

Salmon (GF) 11.9
Salmon Sashimi, Wasabi, Tosa Joyu

Hiramasa King Fish (GF) 12.9
Hiramasa King Fish Sashimi, Spicy Yuzu Onion Dressing

Hotate Misoyaki (4pcs) 18.9
Grilled Scallop, Miso Cream, Garlic Butter Nori Panko

Ebi no Nasumiso itame (GF) 12.9
Prawn, Eggplant, Miso Glaze

Wagyu Tataki (GF) 12.9
Wagyu Beef, Ponzu, Onion, Spicy Daikon Oroshi

Buta no Kakuni 14.9
Braised Pork Belly and Soft Bone

Spicy Tuna Seaweed Salad 7.9
Cooked Tuna, Avocado, Spicy Mayo

Renkon Chips (GF) (V) 6.9
Lotus Root, Truffle Salt

Homemade Gyoza (6pc) 12.9
Wagyu Beef, Carrot, Leek, Onion

Karaage 10.9
Fried Chicken Thigh, Spicy Mayo

Tempura Soft Shell Crab 10.9
Pickled Tomato, Karasumi, Wasabi Mayo

Agedashi Tofu (GF) (V) 9.9
Fried Tofu, Shimeji, Shiitake, Tsuyu Sauce, Edamame

Donburi

Salmon Aburi (GF) 24.9
Seared Salmon, Karasumi, Rice, Tosa Joyu

Zaru Soba 26.9
Salmon Tataki, Ikura, Cha Soba, Chilled Tsuyu, Onsen Egg

Omu Katsu Curry 24.9
Chicken Katsu, Japanese Curry, Omurice

Unatama Don 28.9
Grilled Eel, Sansho Pepper, Omurice,

Wagyu Yakiniku (GF) 25.9
Pan Seared Wagyu, Rice, Onsen Egg

Side

Steamed Rice	3.0
Udon	6.5
Miso Soup	3.0
Daily Salad	3.0
Onsen Egg	3.5

Large Plate

Kaisen Nabe (for 2) 50.9
King Prawn, Japanese Scallop, Oyster, King Fish, Tofu, Inaniwa Udon, Onsen Egg

Confit Salmon 29.9
Tempura Vegetable, Bonito Dust, Ikura, Yuzu Soy, Dill Oil

Black Cod Saikyo Yaki (GF) 35.9
Miso Grilled Black Cod, House Pickles

Chicken Teriyaki (GF) 25.9
Pan Fried Chicken Thigh, Spicy Yuzu Teriyaki, Grilled Negi

Buta no Shogayaki (GF) 26.9
Shio Koji Pork Neck, Cabbage Salad, Spicy Daikon Oroshi, Ponzu

Karubi (GF) 31.9
Twice Cooked Beef Short Ribs, Wasabi Salsa

Nabeyaki Udon 25.9
Pork Belly Slices, Tempura Prawns, Aburaage, Leek, Mushroom, Onsen Egg

Feed Me

55pp
+40pp Beverage Match

6 of our favourite savoury dishes, served over 3 courses, and a dessert to finish

(minimum 2 people, requires whole table participation)

Kids Menu

12-year-old or under

Chicken Katsu Udon	14.9
Salmon Teriyaki on Rice	14.9
Wagyu Yakiniku on Rice	14.9

Dessert

Tofu Ice Cream	3.5
Genmaicha Pistachio Ice Cream	3.5
White Peach Sorbet	3.5
Trio Sorbet & Ice cream	9.5
Tofu , Genmaicha Pistachio Ice Cream, White Peach Sorbet	
Matcha Tiramisu	10.5
Yuzu Crème Brûlée	10.5
Chiffon Cake	4.5
Matcha / Hojicha / Black Sesame / Yuzu	
Dessert Plateer (for 2)	25.5

Hot Drink

Coffee (Dukes Market Blend)	R 5.0 L 5.5
Bon Soy / Milk Lab Almond / Oat	+1.0
Matcha Latte	5.0
Hojicha Latte	5.0
Black Sesame Latte	5.0
Prana Chai Vegan Blend	6.0
Hot Chocolate	5.0
Japanese Tea Sencha / Genmaicha	4.5
Tea by Chamella English Breakfast / Earl Grey Peppermint / Chamomile	4.5

Iced Drink

Latte	5.5
Black	5.0
Mocha	6.0
Chocolate	5.5
Matcha Latte	6.5
Hojicha Latte	6.5
Black Sesame Latte	6.5
Espresso Tonic	6.5

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Drink Menu

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Beer & Cider

Kawaba Pilsner (5.0% ABV) 15.5
Pilsner, Gunma, Japan

Kawaba Weizen (5.0% ABV) 15.5
Hefeweizen, Gunma, Japan

Kawaba Amber Ale (5.0% ABV) 15.5
American amber, Gunma, Japan

Coedo Pale Ale (5.0% ABV) 12.5
Japanese style pale ale, Saitama, Japan

Coedo Shikkoku (5.0% ABV) 12.5
Dark Lager, Saitama, Japan

Far Yeast Tokyo Blonde (5.0% ABV) 15.5
Golden ale, Yamanashi, Japan

Far Yeast Tokyo IPA (6.0% ABV) 15.5
Belgian IPA,, Yamanashi, Japan

Orion the draft (5.0% ABV) (500ml) 13.5
Draught lager, Okinawa, Japan

Asahi Super Dry (5.0% ABV) 9.5
Lager, International

Lychee Gold Low Alc (1.15% ABV) 8.5
Lychee cider, Murrumbateman, NSW

Whisky

Ichiros Malt & Grain 18.5

Nikka Coffey Grain 16.5

Nikka From The Barrel 17.5

Starward Solera Single Malt 13.5

Sullivans Cove Double Cask 28.5

Glendronach 12yo 12.5

Laphroaig Quarter Cask 16.5

Gin

Served with ice and tonic on side

Etsu 10.5
Hokkaido, Japan

Ki No Bi 'Sei' 16.5
Kyoto, Japan

Hendrick's 12.5
Scotland

Four Pillars yuzu 12.5
Healesville, Vic.

Never Never Triple Juniper 12.5
McLaren Vale S.A

Four Pillars Bloody Shiraz 14.5
Healesville, Vic.

Vodka

Served with ice and soda on side

Haku 10.5
Osaka, Japan

Eiko 12.5
Hokkaido, Japan

Highball

Whisky Highball 12.5
Whisky, soda

Lychee & Mints Highball 12.5
Umenoyado lychee, shiso shochu, soda

Elderflower & Lime Highball 10.5
Shochu, elderflower syrup, fresh lime, soda

Mango & Lemon 10.5
Shochu, mango syrup, fresh lemon, soda

Cocktail

Umeshu Aperol Spritz 16.5
Ichinomiya umeshu, aperol, prosecco, soda

Yuzu Blossom 18.5
Yuzu gin, St. Germain, fresh lime, mango syrup

Spicy Ume Margarita 17.5
Jose cuervo sliver tequila, ippongi chilli umeshu, togarashi syrup, fresh lemon

Kabosu Sour 16.5
Kabosushu, yuzushu, egg white, yuzu syrup, orange bitters

Lychee Shiso Gimlet 18.5
Never never triple juniper gin, lychee liqueur, shiso umeshu, fresh lime

Mocktail

Mango Mojito 9.5
Mango purée, fresh lime, fresh mint, soda

Lychee Buck 9.5
Lychee foam, fresh lime, ginger beer

Virgin Shiso Sour 12.5
Shiso mix, yuzu juice, apple juice, yuzu syrup, egg white, orange bitters

Orange Lemon Bitter 6.5
Lemonade, Lyre's Italian orange, orange bitters, orange slice

Sake

Kuzuryu Junmai (Fukui) 16 (120ml) 39 (300ml) 92 (720ml)
九頭龍 純米
ALC 14.5% SMV (日本酒度) +5 ACIDITY (酸度) 1.4 RICE POLISHING RATIO (精米歩合) 65%

Nanbubijin Shinpaku Junmai Daiginjo (Iwate) 17 (120ml) 42 (300ml) 96 (720ml)
南部美人 心白 山田錦 純米大吟醸
ALC 16% SMV (日本酒度) +4 ACIDITY (酸度) 1.6 RICE POLISHING RATIO (精米歩合) 50%

Sanzen Omachi 50 Junmai Daiginjo (Okayama) 19 (120ml) 46 (300ml) 110 (720ml)
燦然 雄町 50磨き 純米大吟醸
ALC 16.5% SMV (日本酒度) -4 ACIDITY (酸度) 1.5 RICE POLISHING RATIO (精米歩合) 50%

Kokuryu "Gin no Tobira" Daiginjo (Fukui) 45 (180ml)
黒龍 "吟のとびら" 大吟醸
ALC 14.5% SMV (日本酒度) +4 ACIDITY (酸度) 1.0 RICE POLISHING RATIO (精米歩合) 50%

Hakushika Sennenju Junmai Daiginjo (Hyogo) 36 (280ml)
白鹿 豪华千年寿 純米大吟醸
ALC 15.7% SMV (日本酒度) +0 ACIDITY (酸度) 1.4 RICE POLISHING RATIO (精米歩合) 50%

Yoshikubo Ippin Junmai Daiginjo (Ibaraki) 35 (300ml)
吉久保一品純米大吟醸
ALC 16% SMV (日本酒度) +4 ACIDITY (酸度) 1.5 RICE POLISHING RATIO (精米歩合) 50%

Shichida Shunyou 75 Junmai (Saga) 118 (720ml)
七田 春陽 七割五分磨き 純米
ALC 14% SMV (日本酒度) +2.3 ACIDITY (酸度) 1.9 RICE POLISHING RATIO (精米歩合) 75%

Sharaku Miyaizumi Junmai Ginjo (Fukushima) 115 (720ml)
寫樂 純米吟醸 一回火入れ
ALC 16% SMV (日本酒度) +2 ACIDITY (酸度) 1.3 RICE POLISHING RATIO (精米歩合) 50%

Houou Biden Junmai Ginjo Namazume Binkan Hiire (Tochigi) 128 (720ml)
鳳凰美田 純米吟醸 瓶燗火入れ
ALC 16% SMV (日本酒度) +2 ACIDITY (酸度) 1.1 RICE POLISHING RATIO (精米歩合) 55%

Umeshu / Yuzushu

Ichinomiya Umeno-Ongaesh Umeshu 9.5
一宮 梅の恩返し 梅酒

Umenoyado Ryokucha Umeshu 10.5
梅乃宿 绿茶 梅酒

Houou Biden Hizou Umeshu 14.5
鳳凰美田 熟成秘蔵 梅酒

Ippongi Hannya Tou Chilli Umeshu 10.5
一本義 吟香梅 般若刀 甘辛梅酒

Hakushika Hana Kohaku Yuzu 10.5
白鹿 花琥珀 ゆず & 日向夏

Umenoyado Yuzushu 10.5
梅乃宿 柚子酒

Non-Alcoholic

Kimino Yuzu / Peach / Apple 6.5

Ramune Original / Strawberry 5.5

Orange / Apple Juice 6.0

Coke / Coke no sugar / Lemonade / Organic Ginger beer 5.0

Fever Tree Lime & Yuzu Soda / Aromatic Tonic 5.0

Purezza sparkling water (free flow) 4.0 P.P

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