Operator San

BREAKFAST ブレクファスト

SHOKUPAN (V) 8
Toasted Japanese white bread with butter and your choice of blueberry jam / mandarin marmalade / red bean spread

MATCHA SMOOTHIE BOWL (VG/DF) 16
Oat clusters, seasonal fruits, and matcha smoothie mixed with mango, banana, and spinach

SANDO

TAMAGO (V) - Curry egg salad, boiled egg, shokupan 18

BACON AND EGG - Mini egg patty, tasty cheese, bacon, mayo, toasted shokupan 20

CHICKEN CONGEE (DF) 21
Rice congee, chicken mince, ajitsuke tamago, inari, tenkasu, spring onion, nori flakes

MUSHROOM TAMAGOYAKI (VGO/O) 21
Soy mirin open omelette, mixed Japanese mushrooms, chives, chilli oil, toasted shokupan

AVO KAIAGE (VG/DF) 20
Smashed avocado on mixed vegetables tempura, corn & edamame salsa, tentsuyu sauce, ponzu
Add poached egg +3

BREAKFAST RAMEN (DF) 24
Miso glazed Kaiserfleisch bacon, egg noodles, beansprout, onsen egg, corn, nori, shoyu broth

KATSU CURRY BENEDICT 27
House made pork spam katsu, shredded cabbage, toasted shokupan, poached eggs, Japanese curry hollandaise

ONIGIRI SET (DF) 29
Furikake seasoned onigiri, miso marinated salmon, spinach goma-ae, tamagoyaki, tsukemono, miso soup

BREAKFAST SET 28
Arabiki sausage, onsen eggs, spinach goma-ae, potato salad, shokupan soldiers, seasonal fruits with yogurt

EGGS ON TOAST (VGO) 14
Eggs cooked your way on Japanese shokupan
(Poached / fried / scrambled)
(Gluten free bread available)

SIDES

Poached egg / Fried egg ..... +2
Scrambled eggs / Avocado ..... +5
Miso glazed thick bacon / Grilled broccolini ..... +6
Arabiki sausage / Japanese mixed mushrooms ..... +7
Smoked salmon ..... +8

LUNCH ランチ

EBI FRY KOPPE PAN 27
Panko prawn, Japanese hot dog bun, coleslaw, tonkatsu sauce, nori seasoned fries

CHIRASHI BOWL* (DF) 29
Assorted raw fish on sushi rice, with tamago, avocado, cucumber, pickled ginger, flying fish roe, wasabi and miso soup

CHICKEN KARAAGE BURGER 27
Nanban chicken karaage on brioche bun with lettuce, tomato and tartar sauce with nori fries

YAKITORI (DF) 24
Grilled chicken skewers on mini flatbread with grilled leeks, taro and wasabi salsa

AGEDASHI TOFU * (VG/DF) 23
Fried tofu in potato starch with braised Japanese radish, dutch carrot, kizami nori, kombu and mushroom broth

SWEETS スウィーツ

MOCHI WAFFLE (V) 21
Strawberry mochi waffles, seasonal fruits, salted caramel sauce, boysenberry ice cream

MATCHA TOAST (V) 22
Toasted matcha shokupan, red bean, matcha white chocolate sauce, black sesame tuile, matcha soft serve, fruits

HOJICHA FONDANT (V) 20
Hojicha and white chocolate fondant, coconut streusel crumb, hokkaido soft serve, seasonal fruit **(Allow 15mins)**

SOFT SERVE 5
Soft serve ice cream (please ask staff for flavours of the day)

With toasted matcha shokupan +7

COFFEE コーヒー

COFFEE BY CODE BLACK

BLACK

ESPRESSO/SHORT MACCHIATO 4.5

LONG BLACK / LONG MACCHIATO
ICED LONG BLACK / FILTER BATCH BREW 5

WHITE

PICCOLO / FLAT WHITE / CAFÉ LATTE
CAPPUCCINO / MAGIC 5

SINGLE ORIGIN V60 POUR OVER ..... POA

ICED FILTER 6

ICED LATTE 6.5

MOCHA / HOT CHOCOLATE** ..... sm 6 / xxs 7

MELON SODA ESPRESSO 8
Iced melon soda, double espresso

SAN AFFOGATO 8
Seasonal soft serve ice cream, double espresso

EXTRAS

Large ..... +0.5
Soy / Almond / Oat Milk / Strong (extra shot) ..... +0.5
Decaf ..... +1.0
Add soft serve ..... +3.0
(Please ask staff for flavours of the day)

** CONTAINS DAIRY AND CANNOT BE MADE DAIRY-FREE*

TEA ティー

TEA 5
English breakfast / Chamomile / Peppermint / Genmaicha

SPECIALTY TEA

MATCHA LATTE

UJI MATCHA **Origin: Kyoto** ..... xs 8 / xxs 9
Stone milled 1st harvest ceremonial grade matcha

YAME MATCHA **Origin: Fukuoka** ..... xs 7 / xxs 8
Premium 2nd harvest matcha

HOJICHA LATTE ..... xs 7 / xxs 8

PREMIUM TEA

UJI HIKARI SENCHA 7
Single origin 1st spring harvested sencha green tea from Uji Kyoto

KUKI HOJICHA 7
Shizuoka 4th harvest autumn roasted green tea

PEACH OOLONG ..... xs 7 / xxs 8
Japanese white peach blended with Taiwan oolong tea

KYOHO GRAPE SENCHA ..... xs 7 / xxs 8
Blend of Kyoho grape and Shizuoka sencha

DRINKS ドリンクス

SIMPLE JUICERY (325ml bottle)

ORANGE JUICE 8

CLOUDY APPLE 8

RADIANCE JUICE 9.5
Beetroot, purple carrot, apple, ginger, rose hip, prebiotics

CLEANSE SMOOTHIE 9.5
Kiwi, mango, chlorella, barley grass, wheatgrass, prebiotics

SOFT DRINKS 7

RAMUNE ORIGINAL
STRANGELOVE YUZU SODA
STRANGELOVE MANDARIN SODA

SPARKLING STRAWBERRY YAKULT 8
Strawberry puree, yakult, ramune

ALCOHOL

KIRIN Ichiban Shibori 8

Hitachino Yuzu Lager 13

*(V) VEGETARIAN (VG) VEGAN (DF) DAIRY FREE *THIS DISH DOES NOT CONTAIN WHEAT PRODUCTS*

Our kitchen handles all the main allergens, including but not limited to, dairy, eggs, nuts, peanuts, gluten, sesame, sulfites and soys. If you have a food allergy, please notify your server.

Various merchant surcharge applies to all card payments
10% surcharge on Saturdays and Sundays
15% surcharge on public holidays

No substitutions to the menu
No split bills on weekends and public holidays