

MR·JOE

ALL DAY BREAKFAST Served until 2pm		SPICY BAKED EGG 17	CHICKEN KATSU SANDO 14.5
		Ricotta, parmesan cheese, Jalapeño, olives, nuts with quinoa toasts	Fried chicken, mayo, tonkatsu sauce on soft white bread and side salad
TOASTED GRAINS PORRIDGE 14.5		SMOKED BEEF EGG BENEDICT 19	KOREAN CHICKEN BURGER 16
Buckwheat & quinoa porridge, almond butter, toasted coconut flakes, smoked pecan, seasonal fruits. VE, GF, DF		Sun dried tomato pesto, smoked wagyu beef brisket, sautéed green, two poached eggs & harissa hollandaise on toast	Fried chicken, mayo, homemade sweet chill sauce & mix salad on brioche bun
JAPANESE SOUFFLÉ HOTCAKE 19.5		GRILLED SALMON FILLET 22	SIDE / CREATE YOUR OWN
Pickled peach, candied nuts, spiced crumble, citrus frozen mascarpone, seasonal berry fruit & matcha syrup		Creamy risotto, yuzu compressed cucumber, pickled grape & fennel, Yarra valley caviar, liquid pea ravioli.	Eggs your way on toast 10
MASHED GREENS 17.5		POTATO ROSTI 22	Extra toast /Relish /Almond butter /Hollandaise 2.5
Avocado & edamame mash, dried chilli flakes, feta, crushed cashewnut, pine nut & miso hummus, cherry tomato & poached egg on toast. V		Tsukiji tuna fillet, avocado, edamame, miso cream sauce, green & cucumber salad, & wafu vinegary jelly	Extra egg / Oven baked tomato / Halloumi 3
COCONUT CONFIT PUMPKIN 17.5		CRABMEAT CROQUETTES 21	Half avocado with lime/ Crabmeat croquettes(2pcs) 6
Sautéed greens, five seeds cracker, buckwheat, soy milk sauce, toasted pumpkin seeds, dried berries V, GF		Fried egg, avocado, yuzu miso cream, Yarra valley caviar, cherry tomato, Furikake & seared tuna	Avocado feta Smash / Grilled salmon 6.5
TAMAGOYAKI OMELETTE 18		SECRET SPICED 14 HOURS COOKED LAMB 21	Sautéed Mushroom / Sautéed Greens/ Bacon / Grilled Chorizo 4.5
Grilled pork with miso dressing, apple cucumber salad, sautéed mushroom GF		Scallion pancake, roasted cauliflower, daikon, rainbow carrot, spiced oil	Potato rosti 5
ROAST CAULIFLOWER 17.5		TAMAGOYAKI SANDO 10	Gluten free toast 1.5
Miso pine nut hummus, sautéed green, crushed cashewnuts & poached eggs on toast V GF		With Japanese mayo on soft white bread and side salad	

GF = Gluten Free **DF** = Dairy Free
V = Vegetarian **VE** = Vegan

Not all changes to the menu can be accommodated, we appreciate your understanding. Please advise our staff of any food allergies.

10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.

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COFFEE Served until 6pm		COLD PRESS JUICE	COCKTAIL
SEASONAL BLEND & SINGLE ORIGIN BY SEVEN SEEDS		CLASSIC OJ 6	Watermelon Punch S 15 Jul 30
&SMALL BATCH		BREAKFAST SUNNY- Orange apple carrot ginger. 7	White wine, passionfruit syrup, citrus juice, pineapple juice, orange juice, fresh fruits & watermelon juice
Black	3.8	RED DELIOUS- Beetroot pear lemon. 7	Purple Paradise 19
White	4	MINTY GREEN- Apple cucumber mint. 7	Sake, Cointreau, cherry brandy, blue curacao, lemon juice & tonic water
Pour Over	5	WATERMELON JUICE 7	Lost in Tokyo 21
Mocha	4.5	MOCKTAIL	Shiso shochu, strawberry blueberry syrup, lime juice & soda water
Iced Latte	4.5	YUZU MINT COOLER 7	Passion Sangaria 18
Iced Coffee	6.5	Yuzu juice, crushed mint, sugar syrup & sparkling water	Herbal red wine, thyme syrup, black tea liqueur & passionfruit pulp
Iced Mocha	6.5	WATERMELON LIME CRUSHER 7	Ginger Cuba Libra 16
Cold Brew	4.5	Watermelon, lime, sugar syrup& sparkling water	White rum, ginger syrup, coke & lime
Espresso Tonic with Lime	6	Add a shot +5	Green Zen 17
Large +0.8 Extra shot+0.5 Bonsoy +0.5 Almond Milk +0.8		SAKE 200ml	Whisky, matcha syrup & orange bitter
LOOSE LEAF TEA BY CHAMELLIA 4.5		YAMATOSHIZUKU JUNGIN - AKITASEISHU JUNMAI 19.5	Pear a Kiss 19
ENGLISH BREAKFAST, EARL GREY, GREEN		SMV+5 ABV 15-16% 55% polished rice, mild flavour.	Apricot Gin, elderflower syrup, lychee & pear juice, basil leaves and lemon juice
SENGHA, LEMONGRASS GINGER, CHAMOMILE		IPPONGI DENSHIN YUKI JUNGIN - FUKUI GINJO 25	Watermelon Candy box 18
OTHER BY PRANA CHAI, MORK & ETC		SMV undefined ABV 15-16% 55% polished rice.	Passionfruit flavour vodka, yakult & watermelon juice
Hot chocolate by Mork	4.5	TATENOKAWA SEIRYU - YAMAGATA JUNMAI DAIJINGO 28	BEER ON TAP 370ml
Chai	4.5	SMV-2 ABV 14% 50% polished rice, fresh fruity aroma. Best served chilled.	Suntory Premium Malt Draft 10
UJI Matcha latte.	5	HAKKAISAN JUNMAI GINJO - NIIGATA 30	JAPANESE WHISKY
Iced chocolate.	6.5	SMV+4 ABV 15.5% 50% polished rice, smooth texture with rich flavour. Best served chilled or warmed.	NIKKA - From the barrel, blended 16
Iced chai.	6	NANBUBIJIN DAIJINGO 35	HAKUSHU 'DISTILLERS RESERVE' - Single malt 18
Iced matcha.	6.5	SMV+4 ABV 16-17% Gorgeous ginjo aroma, soft taste of rice.	
Bottomless sparkling water.	3 per table	PLUM WINE-YOSHIKUDO MITO UMESHU 60ML 10	
COKE/DIET COKE/SPIRIT (CAN 375ML). 4			