

ALL DAY MENU



Toast	7.5
<i>2 small slices of sourdough, OR a thick slice of shokupan, toasted. With butter/jam/peanut butter/vegemite/nutella/ (choice of 2)</i>	
Eggs Your Way (v)	13
<i>Poached, scrambled or fried, served on Streat sourdough</i>	
Smashed Avocado (v)	17
<i>Avo with lemon, wasabi, ponzu*, poached eggs on sourdough, Barfold EVOO</i> <i>*ponzu: a soy and mirin based sauce w lemon juice & kombu stock. Anti-aging!</i>	
Breakfast Burger (v)	16
<i>Avocado, hash brown, mushrooms, fried egg, dashi mayo, milk bun</i>	
Okonomiyaki (your way) (GF)(V)(DF)*	11 + toppings
<i>Gluten free cabbage patty with your choice of toppings:</i> <i>eggs (poached/fried/scrambled) 3.5/avocado 3.5/mushrooms 3.5/fresh chilli 1/</i> <i>bacon 4.5/haloumi 3.5</i> <i>Drizzled with housemade okonomi-sauce and dashi mayo, aonori, spring onion,</i> <i>pickled ginger</i> <i>*for vegan version less the dashi mayo</i> <i>*minimum 15minutes wait time</i>	
Chilli Scrambled Eggs on Croissant	14.5
<i>Fresh chilli, eggs, housemade chilli oil</i>	

BURGERS & SANDWICHES

Beef (biodynamic) Burger	27
<i>150g smashed patty, bacon, wasabi mayo, butter lettuce, tomato, double swiss cheese, house pickles, house okonomi sauce, milk bun. Served w some form of fried potatoes</i>	
Chicken Karaage Burger	17
<i>Crispy-fried marinated free-range chicken thigh pieces, wasabi mayo, cabbage slaw, fluffy milk bun. Served with some form of fried potatoes</i>	
Chicken Katsu Sandwich	17
<i>Shokupan toast, panko-crumbed free-range chicken thigh fillet, wasabi slaw, special sauce</i>	
Tonkatsu Sandwich	17
<i>Shokupan toast, panko-crumbed biodynamic pork loin, cabbage slaw, karashi (Japanese mustard)</i>	

SHARE PLATES

Tori Karaage (Fried Marinated Chicken)	17
<i>Free range chicken thigh, ginger & garlic soy marinade, housemade mayo, shichimi chilli powder, lemon</i>	
Housemade Chicken Gyozas (6pcs)	11
<i>Chicken/egg/shiitake/garlic chives/ginger</i>	
Potato Fries	9
<i>depending on availability</i>	



LOW CARB

Avocado Nori Salad (GF,V)	16
<i>Avocado, lemon juice, EVOO, haloumi, coriander, fresh chilli, nori, cracked pepper, lime to serve</i>	
Cheesy Mushroom Omelette (GF,V)	23
<i>Mushrooms, mushroom butter, spinach, spring onion, fresh chilli, basil, cheese, chilli oil. With cherry tomato herb salad</i>	
Naked beef burger (GF)	27
<i>150g smashed patty, double cheese, bacon, fried egg, fresh chilli, butter lettuce, tomato, wasabi, spring onion</i>	

LUNCH (available after 10.30am)

Set Lunch:

with rice, miso soup(dine-in only), vegetables, pickles, fruits & mini mochi

Chicken Karaage / Vegetable Croquette	23
Miso Salmon (gf)	27
Tonkatsu / Chicken Katsu	23
Kinoko & Crispy Tofu Rice Bowl (vg)	17
<i>5 types of specialty mushrooms braised in soy dashi, with crispy fried tofu on rice. Garnish of spring onion, pickled ginger and shichimi chilli powder</i>	

Curry:

Affinity Special Blend curry with potatoes & carrots - served with rice, salad and pickles. Add scrambled eggs 3.5

Plain(V)(Vg)(GF)(DF)	13
Chicken Karaage/Chicken Katsu/Tonkatsu	23

Beef Stew Set (misoni)	27
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Biodynamic chuck beef/onion/daikon/carrot/spiced braised, finished with miso. With rice, house chilli oil, pickles, fruits & mini mochi

SIDES

Eggs - poached/fried/scrambled(+1)	3.5
Avocado	3.5
Haloumi	3.5
Hashbrown	3.5
Mushrooms	3.5
Biodynamic Bacon	4.5
Miso Soup (GF,DF,v,vg)	2.5
Fresh Chilli	1
Streat sourdough toast (1pc)	2.5
Miso marinated Salmon	12
Tonkatsu	12.5
Chicken Katsu	12.5
Biodynamic Beef Patty 150g	15
Poached chicken breast 160g	12
Miso beef stew 150g	25

GF - Gluten Free; V - Vegetarian; Vg - Vegan; DF - Dairy free

Due to the size of our kitchen, we are unable to guarantee a complete allergen-free environment. Please advise our staff for any specific dietary requirements. Thank you for your understanding.

Additional Hot Drinks

<i>Black Sesame Latte*</i>	6.2
<i>Matcha Latte*</i>	6.2
<i>Houjicha Latte*</i>	7.2
<i>Hojuicha Tea</i>	6.5
<i>Green Tea</i>	5
<i>Taiwanese Oolong Tea</i>	5.5

**additional charges apply for milk alternatives*

Additional Iced Drinks

<i>Iced Black Sesame Latte*</i>	8.5
<i>Iced Matcha Latte*</i>	8.5
<i>Iced Hojicha Latte*</i>	10.5
<i>Iced Chai Latte*</i>	7.5
<i>Iced Chai-Hazelnut Latte*</i>	8.5
<i>Iced Chocolate*</i>	7.5
<i>Iced Long Black</i>	6
<i>Iced Latte*</i>	7.5
<i>Iced Mocha*</i>	8.5
<i>Taiwanese Iced Lemon Tea</i>	6.5
<i>Cold Drip</i>	6.5

**additional charges apply for milk alternatives*

Other drinks

<i>Freshly squeezed orange juice</i>	8.5
<i>Almighty Organic Juice (Bottled)</i>	6.5
<i>(Apple / Guava Lime & Apple / Orange, Apple & Mango / Carrot Orange & Turmeric)</i>	
<i>Kombucha (Bottled)</i>	6



(Mango Passion / Wild Berry / Cherry Plum / Ginger Lemon)

Beer (Bottled)

<i>Asahi (Japan)</i>	9.5
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Red Wine

<i>Pepperjack Shiraz (Barossa Valley, SA)</i>	12/40
<i>Little Yering Pinot Noir (Victoria)</i>	12/36

Sparkling

<i>Ciao Bella - Prosecco DOC (Italy)</i>	12/40
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White Wine

<i>Little Yering - Chardonnay (Victoria)</i>	12/32
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Cocktail

<i>Espresso Martini - Absolut Vodka & Kalua</i>	18
<i>Gin & Tonic - Tanqueray Gin</i>	12
<i>Errol St Hues @ Affinity</i>	18
<i>HL@YK Errol St Blue Gin, syrup, garden herbs, Umecha wine, lime</i>	
<i>Aperol Spritz - Prosecco, Aperol & Soda</i>	18

<i>Sake 日本酒 (Dassai 瀨祭) 330mL</i>	22
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<i>Choya Umecha Wine 宇治梅茶酒</i>	11
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Plum & green tea infused sweet wine, with ice