

Our menu offers a selection of dishes designed to be shared and are served banquet style in the middle of the table.

We are committed to using seasonal ingredients wherever possible, therefore, from time to time some menu items may not be available.

## SNACK PLATES

### Edamame

soy beans in the pod with Tasmanian wakame seaweed salt (V) 10

### Takoyaki Dumplings

6 pcs - deep fried octopus dumplings with Japanese bulldog sauce kewpie mayo, bonito flakes and nori 16

### Vegetable Spring Rolls

4 pcs - vegetables and vermicelli noodles deep fried served with sweet chilli (V) 18

### Tempura Prawns

prawns in Japanese batter deep fried with tetsuya sauce and chilli mayo 28

### Korean Fried Chicken Wings

spicy gochujang sauce, pickled cucumber and radish 20

### Salt & Pepper Squid

with cucumber salad and rice wine vinegar dressing (LF DF) 28

### Chicken Inasal Skewers

2 pcs - grilled Filipino style chicken, marinated in garlic, ginger and lemongrass with annatto mayo (GF DF) 14

### Steamed Silken Tofu and Eggplant

roast garlic, ginger, shallot, mushroom and soy dressing (GF LF DF V) 22

## BAO & BAOGER (1 PIECE PER SERVE)

### Gangnam Style Prawn Bao

tempura prawn with Korean spicy red sauce, wombok, shallot and pickled onion 10

### Crispy Miso Glazed Eggplant Bao

sesame spinach salad (DF V) 8

### Red-Cooked Beef Cheek Bao

hot mustard dressing, coriander and pickled onion 10

### Spice Pork Belly Bao

with 5 spice, Vietnamese caramelised bbq sauce and pickled cucumber 10

### Buttermilk Fried Chicken Baoger

sriracha mayo and Vietnamese slaw 24

### Korean Beef Baoger

fresh angus beef pattie, gochujang aioli, kimchi bacon jam, lettuce, tomato, pickled onion and cheese 26

## SASHIMI

Salmon Sashimi (GF DF) 24

Tuna Sashimi (GF DF) 26

### Omakase (GF DF)

*Our sushi chef will select for you* 32

### Gin and Cucumber Cured Kingfish

house cured hiramasa kingfish with edamame puree, horseradish and furikake (GF) 26

## NIGIRI 2 PIECE PER SERVE

served fresh, seared or glazed

Fresh Tuna Nigiri (GF) 9

Gin & Cucumber Cured Kingfish Nigiri (GF) 11

Fresh Salmon Nigiri (GF) 9

## MAKI ROLLS all with mayo

Kappa Maki (GF DF V) 8

Avocado Maki (GF DF V) 9

Teriyaki Maki (GF DF) 9

Fresh Salmon Maki (GF DF) 12

Fresh Tuna Maki (GF DF) 12

## NORI ROLLS

Teriyaki Chicken avocado and mayo (GF DF) 23

Fresh Salmon avocado and mayo (GF DF) 24

Fresh Tuna avocado and mayo (GF DF) 25

Vegetarian Roll wakame, cucumber, carrot, lettuce mayo (GF DF V) 22

Tempura Prawn lettuce and chilli mayo (DF) 25

Crispy Pork Belly with smoked kimchi and mayo 24

GF - Gluten Free | DF - Dairy Free | LF - Lactose Free  
V/O - Vegetarian/Option

Please advise any dietary requirements when ordering.

Please advise your server of any dietary requirements when ordering.

All items from the sushi bar are prepared fresh to order and may require wait times during busy periods.



## HOUSEMADE DUMPLINGS

<b>Prawn Dumplings</b> black bean and chilli dressing (LF DF)	28
<b>Beef Cheek and Foie Gras Dumplings</b> chilli oil and black rice vinegar (LF DF)	32

## LARGE SHARE PLATES

<b>Sichuan Lamb Spare Ribs</b> pickled dill cucumber and nashi salad (GF DF)	39
<b>Yellow Curry</b> Sweet potato, Thai yellow curry sauce, beans, asparagus, pea shoots, fried shallots and puffed rice (GF V DF)	29
<b>Crab and Crispy Pork Fried Rice</b> with egg, shallots & Sichuan sauce (GF LF DF)	40
<b>Crispy Fried Baby Chicken</b> stir-fried lettuce, ginger and green onion relish (LF DF)	39
<b>Stir-Fry of Pork</b> with Thai eggplant and chilli jam (GF LF DF)	39
<b>Turmeric Marinated Kingfish</b> green coconut curry, okra, and long beans (GF LF DF V/O)	42

## SIDES

<b>Prawn Crackers</b>	5
<b>Lotus Fries</b> with umami salt (GF V)	10
<b>Seaweed Salad</b> (DF V)	12
<b>Smashed Cucumber Salad</b> sesame, garlic and chilli (GF DF V)	12
<b>Chinese Greens</b> with garlic and shiitake (DF GF V/O)	16

## SALADS

<b>Japanese Style Soba Noodle Salad</b> buckwheat noodles served cold in sesame dressing with edamame, avocado, shallots, tomato and cucumber (V)	24
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## DESSERTS 15 each

<b>Black Sesame Creme Brulee</b> with Hong Kong style mango sago pudding (V)
<b>Meringue</b> with lime curd, white chocolate and passionfruit ice cream (V)

## KIDS BENTO BOX 16

with steamed rice, edamame, prawn crackers, vegetable spring roll and Japanese mayo

Please choose one: Teriyaki Chicken or Tempura Fish or Panko Calamari

SCAN TO ORDER



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Prices are subject to change without notice.

Surcharges: 1.5% Card Transactions, 10% Sundays, 20% Public Holidays



P: 02 6554 8767

FB/IG: @spicemonkeyforster

E: enquiries@spicemonkey.com.au

www.spicemonkey.com.au