

TAKE AWAY MENU

03 8529 5749



#lihoshokudo

DONBURI

COMES WITH DAILY SALAD

SALMON ABURI (GF) 22.5 <i>SEARED SALMON, KARASUMI, RICE, TOSA JOYU</i>	OMU KATSU CURRY 21.5 <i>CHICKEN KATSU, JAPANESE CURRY, OMURICE</i>
ZARU SOBA 23.5 <i>SALMON TATAKI, IKURA, CHA SOBA, CHILLED TSUYU, ONSEN EGG</i>	UNATAMA DON 26.5 <i>GRILLED EEL, SANSHO PEPPER, OMURICE,</i>
WAGYU YAKINIKU (GF) 24.5 <i>PAN SEARED WAGYU SLICES, RICE, ONSEN EGG</i>	KAKUNI UDON 20.5 <i>BRAISED PORK BELLY AND SOFT BONE, ONSEN EGG</i>
CHICKEN TERIYAKI (GF) 20.5 <i>PAN FRIED CHICKEN THIGH, RICE, ONSEN EGG</i>	AGEDASHI TOFU (GF) (V) 15.5 <i>FRIED TOFU, SHIMEJI, SHIITAKE, TSUYU SAUCE, EDAMAME, RICE</i>

SMALL | ADD ON

EDAMAME (GF) (V) 5.5 <i>BOILED EDAMAME, BLACK SALT</i>	SPICY TUNA SEAWEED SALAD 6.5 <i>COOKED TUNA, AVOCADO, SPICY MAYO</i>
EDAMAME SHISO (V) 6.5 <i>GRILLED EDAMAME, AKA SHISO FURIKAKE</i>	RENKON CHIPS (V) (GF) 6.5 <i>LOTUS ROOT, TRUFFLE SALT</i>
SALMON (GF) 10.5 <i>SALMON SASHIMI, WASABI, TOSA JOYU</i>	HOMEMADE GYOZA (6PC) 10.5 <i>WAGYU BEEF, CARROT, LEEK, ONION</i>
HIRAMASA KING FISH (GF) 12.5 <i>HIRAMASA KING FISH SASHIMI, SPICY YUZU ONION DRESSING</i>	KARAAGE 8.5 <i>FRIED CHICKEN THIGH, SPICY MAYO</i>
NAMA HOTATE (GF) 9.5 <i>SLICED RAW SCALLOP, TOBIKO, DAIKON OROSHI, WASABI GINGER DRESSING</i>	TEMPURA SOFT SHELL CRAB 10.5 <i>PICKLED TOMATO, KARASUMI, WASABI MAYO</i>
WAGYU TATAKI (GF) 12.5 <i>WAGYU BEEF, PONZU, ONION, SPICY DAIKON OROSHI</i>	EBI NO NASUMISO ITAME (GF) 9.5 <i>PRAWN, EGGPLANT, MISO GLAZE</i>

LARGE PLATE

BLACK COD SAIKYO YAKI (GF) 34.5 <i>MISO GRILLED BLACK COD, HOUSE PICKLES</i>
KARUBI (GF) 29.5 <i>BRAISED BEEF SHORT RIBS, WASABI SALSA</i>
BUTA NO SHOGAYAKI (GF) 24.5 <i>SHIO KOJI PORK NECK, CABBAGE SALAD, SPICY DAIKON OROSHI, PONZU</i>

EXTRA

STEAMED RICE 2.0
UDON 5.5
MISO SOUP 3.0
DAILY SALAD 2.5
ONSEN EGG 2.5

DESSERT

TOFU ICE CREAM 3.0	MATCHA TIRAMISU 9.5
HONEYDEW MELON ICE CREAM 3.0	CHIFFON CAKE 4.0 <i>MATCHA / BLACK SESAME / YUZU</i>
WHITE PEACH SORBET 3.0	

We source our eggs from Gippsland free range eggs

GF = Gluten Free Ingredients
V = Vegetarian

** Please note our kitchen contains dairy, soy, gluten and fish etc, we cannot guarantee an allergy free kitchen.
Please discuss with our staff if you have any dietary requirements.

10% surcharge apply on Sunday

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LUNCH MENU

SMALL PLATE

EDAMAME (GF) (V) <i>BOILED EDAMAME, BLACK SALT</i>	5.5
EDAMAME SHISO (V) <i>GRILLED EDAMAME, AKA SHISO FURIKAKE</i>	6.5
SALMON (GF) <i>SALMON SASHIMI, WASABI, TOSA JOYU</i>	10.5
HIRAMASA KING FISH (GF) <i>HIRAMASA KING FISH SASHIMI, SPICY YUZU ONION DRESSING</i>	12.5
NAMA HOTATE (GF) <i>SLICED RAW SCALLOP, TOBIKO, DAIKON OROSHI, WASABI GINGER DRESSING</i>	9.5
EBI NO NASUMISO ITAME (GF) <i>PRAWN, EGGPLANT, MISO GLAZE</i>	9.5

WAGYU TATAKI (GF) <i>WAGYU BEEF, PONZU, ONION, SPICY DAIKON OROSHI</i>	12.5
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LARGE PLATE

KAISEN NABE (FOR 2) <i>KING PRAWN, JAPANESE SCALLOP, OYSTER, KING FISH, TOFU, INANIWA UDON, ONSEN EGG</i>	50.5
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BLACK COD SAIKYO YAKI (GF) <i>MISO GRILLED BLACK COD, HOUSE PICKLES</i>	34.5
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KARUBI (GF) <i>BRAISED BEEF SHORT RIBS, WASABI SALSA</i>	29.5
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BUTA NO SHOGAYAKI (GF) <i>SHIO KOJI PORK NECK, CABBAGE SALAD, SPICY DAIKON OROSHI, PONZU</i>	24.5
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SIDE

STEAMED RICE	2.0
UDON	5.5
MISO SOUP	3.0
DAILY SALAD	2.5
ONSEN EGG	2.5

SPICY TUNA SEAWEED SALAD <i>COOKED TUNA, AVOCADO, SPICY MAYO</i>	6.5
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RENKON CHIPS (V) (GF) <i>LOTUS ROOT, TRUFFLE SALT</i>	6.5
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HOMEMADE GYOZA (6PC) <i>WAGYU BEEF, CARROT, LEEK, ONION</i>	10.5
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KARAAGE <i>FRIED CHICKEN THIGH, SPICY MAYO</i>	8.5
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TEMPURA SOFT SHELL CRAB <i>PICKLED TOMATO, KARASUMI, WASABI MAYO</i>	10.5
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FEED ME

50PP

+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)

DESSERT

TOFU ICE CREAM	3.0
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HONEYDEW MELON ICE CREAM	3.0
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WHITE PEACH SORBET	3.0
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TRIO SORBET & ICE CREAM <i>HONEYDEW MELON & TOFU ICE CREAM, WHITE PEACH SORBET</i>	8.5
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MATCHA TIRAMISU	10.5
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YUZU CRÈME BRÛLÉE	10.5
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CHIFFON CAKE <i>MATCHA / HOJICHA / BLACK SESAME / YUZU</i>	4.0
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AFFOGATO <i>VANILLA ICE CREAM, ESPRESSO</i>	6.5
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SHOKUDO SET

COMES WITH DAILY SALAD, OTOSHI

SALMON ABURI (GF) <i>SEARED SALMON, KARASUMI, RICE, MISO SOUP, TOSA JOYU</i>	22.5
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ZARU SOBA <i>SALMON TATAKI, IKURA, CHA SOBA, CHILLED TSUYU, ONSEN EGG</i>	23.5
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WAGYU YAKINIKU (GF) <i>PAN SEARED WAGYU, RICE, ONSEN EGG, MISO SOUP</i>	24.5
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CHICKEN TERIYAKI (GF) <i>PAN FRIED CHICKEN THIGH, RICE, ONSEN EGG, MISO SOUP</i>	20.5
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OMU KATSU CURRY <i>CHICKEN KATSU, JAPANESE CURRY, OMURICE, MISO SOUP</i>	21.5
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UNATAMA DON <i>GRILLED EEL, SANSHO PEPPER, OMURICE, MISO SOUP</i>	26.5
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KAKUNI UDON <i>BRAISED PORK BELLY AND SOFT BONE, ONSEN EGG</i>	20.5
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AGEDASHI TOFU (V) (GF) <i>FRIED TOFU, SHIMEJI, SHIITAKE, TSUYU SAUCE, EDAMAME, RICE</i>	14.5
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KIDS MENU

12-YEAR-OLD OR UNDER

CHICKEN KATSU UDON	14.5
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SALMON TERIYAKI ON RICE	14.5
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WAGYU YAKINIKU ON RICE	14.5
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HOT DRINK

COFFEE (DUKES MARKET BLEND) R 4.5 L 5.0 <i>BON SOY / MILK LAB ALMOND / OAT</i>	+1.0
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MATCHA LATTE	4.5
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HOJICHA LATTE	4.5
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BLACK SESAME LATTE	4.5
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PRANA CHAI VEGAN BLEND	6.0
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HOT CHOCOLATE	4.5
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JAPANESE TEA <i>SENCHA / GENMAICHA</i>	4.5
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TEA BY CHAMELLA <i>ENGLISH BREAKFAST / EARL GREY PEPPERMINT / CHAMOMILE</i>	4.5
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ICED DRINK

LATTE	5.0
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BLACK	4.5
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MOCHA	5.5
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CHOCOLATE	5.5
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MATCHA LATTE	6.0
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HOJICHA LATTE	6.0
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BLACK SESAME LATTE	6.0
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ESPRESSO TONIC	6.0
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DINNER MENU

SMALL PLATE

EDAMAME (GF) (V) 5.5 <i>BOILED EDAMAME, BLACK SALT</i>
EDAMAME SHISO (V) 6.5 <i>GRILLED EDAMAME, AKA SHISO FURIKAKE</i>
SALMON (GF) 10.5 <i>SALMON SASHIMI, WASABI, TOSA JOYU</i>
HIRAMASA KING FISH (GF) 12.5 <i>HIRAMASA KING FISH SASHIMI, SPICY YUZU ONION DRESSING</i>
NAMA HOTATE (GF) 9.5 <i>SLICED RAW SCALLOP, TOBIKO, DAIKON OROSHI, WASABI GINGER DRESSING</i>
EBI NO NASUMISO ITAME (GF) 9.5 <i>PRAWN, EGGPLANT, MISO GLAZE</i>
WAGYU TATAKI (GF) 12.5 <i>WAGYU BEEF, PONZU, ONION, SPICY DAIKON OROSHI</i>
BUTA NO KAKUNI 14.5 <i>BRAISED PORK BELLY AND SOFT BONE</i>
DONBURI
SALMON ABURI (GF) 22.5 <i>SEARED SALMON, KARASUMI, RICE, TOSA JOYU</i>
ZARU SOBA 23.5 <i>SALMON TATAKI, IKURA, CHA SOBA, CHILLED TSUYU, ONSEN EGG</i>
OMU KATSU CURRY 21.5 <i>CHICKEN KATSU, JAPANESE CURRY, OMURICE</i>
UNATAMA DON 26.5 <i>GRILLED EEL, SANSHO PEPPER, OMURICE,</i>
WAGYU YAKINIKU (GF) 24.5 <i>PAN SEARED WAGYU, RICE, ONSEN EGG</i>
SIDE
STEAMED RICE 2.0
UDON 5.5
MISO SOUP 3.0
DAILY SALAD 2.5
ONSEN EGG 2.5

LARGE PLATE

KAISEN NABE (FOR 2) 50.5 <i>KING PRAWN, JAPANESE SCALLOP, OYSTER, KING FISH, TOFU, INANIWA UDON, ONSEN EGG</i>
CONFIT SALMON 29.5 <i>TEMPURA VEGETABLE, BONITO DUST, IKURA, YUZU SOY, DILL OIL</i>
BLACK COD SAIKYO YAKI (GF) 32.5 <i>MISO GRILLED BLACK COD, HOUSE PICKLES</i>

CHICKEN TERIYAKI (GF) 24.5 <i>PAN FRIED CHICKEN THIGH, SPICY YUZU TERIYAKI, GRILLED NEGI</i>
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BUTA NO SHOGAYAKI (GF) 24.5 <i>SHIO KOJI PORK NECK, CABBAGE SALAD, SPICY DAIKON OROSHI, PONZU</i>

KARUBI (GF) 29.5 <i>TWICE COOKED BEEF SHORT RIBS, WASABI SALSA</i>
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KIDS MENU

12-YEAR-OLD OR UNDER

CHICKEN KATSU UDON 14.5
SALMON TERIYAKI ON RICE 14.5
WAGYU YAKINIKU ON RICE 14.5

FEED ME

50PP

+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)

DESSERT

TOFU ICE CREAM 3.0
HONEYDEW MELON ICE CREAM 3.0
WHITE PEACH SORBET 3.0
TRIO SORBET & ICE CREAM 8.5 <i>HONEYDEW MELON & TOFU ICE CREAM, WHITE PEACH SORBET</i>
MATCHA TIRAMISU 10.5
YUZU CRÈME BRÛLÉE 10.5
CHIFFON CAKE 4.0 <i>MATCHA / HOJICHA / BLACK SESAME / YUZU</i>
DESSERT PLATTER (FOR 2) 23.5

HOT DRINK

COFFEE (DUKES MARKET BLEND) R 4.5 L 5.0 <i>BON SOY / MILK LAB ALMOND / OAT</i> +1.0
MATCHA LATTE 4.5
HOJICHA LATTE 4.5
BLACK SESAME LATTE 4.5
PRANA CHAI VEGAN BLEND 6.0
HOT CHOCOLATE 4.5
JAPANESE TEA 4.5 <i>SENCHA / GENMAICHA</i>
TEA BY CHAMELLA 4.5 <i>ENGLISH BREAKFAST / EARL GREY PEPPERMINT / CHAMOMILE</i>

ICED DRINK

LATTE 5.0
BLACK 4.5
MOCHA 5.5
CHOCOLATE 5.5
MATCHA LATTE 6.0
HOJICHA LATTE 6.0
BLACK SESAME LATTE 6.0
ESPRESSO TONIC 6.0



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DRINK MENU

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 RURI** (5.0% ABV) 12.5
BOHEMIAN PILSENER, SAITAMA, JAPAN
- COEDO BENIACA** (7.0% ABV) 13.5
IMPERIAL AMBER ALE, SAITAMA, JAPAN

WHISKY

- ICHIROS MALT & GRAIN** 18.5
- NIKKA COFFEY GRAIN** 16.5
- NIKKA FROM THE BARREL** 17.5

- STARWARD SOLERA SIGNLE 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

- SETTLERS YUZU** 12.5
MCLAREN VALE, S.A.

- 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

- ASAHI SUPER DRY** (5.0% ABV) 8.5
LAGER, INTERNATIONAL
- HAWKERS PALE ALE** (4.8% ABV) 10.5
AUSTRALIA PALE ALE, RESERVOIR, VIC
- HAWKERS YUZU & PLUM** (7.0% ABV) 11.5
KETTLE SOUR, RESERVOIR, VIC
- EDGE YUZU** (4.9% ABV) 10.5
KOJI RICE LAGER, WEST MELBOURNE, VIC
- LYCHEE GOLD LOW ALC** (1.15% ABV) 8.5
LYCHEE CIDER, MURRUMBATAMAN, NSW

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** 14.5
ICHINOMIYA UMESHU, APEROL, PROSECCO, SODA
- YUZU BLOSSOM** 18.5
YUZU GIN, ST. GERMAIN, FRESH LIME, MANGO SYRUP

- SPICY UME MARGARITA** 16.5
JOSE CUERVO SLIVER TEQUILA, IPPONGI CHILLI UMESHU, TOGARASHI SYRUP, FRESH LEMON

- KABOSU SOUR** 16.5
KABOSUSHU, YUZUSHU, VERJUICE, EGG WHITE, ORGEAT SYRUP, ORANGE BITTERS

- NEGRONI** 16.5
ETSU JAPANESE GIN, CAMPARI, ANTICA FORMULA

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, VERJUICE, ORGEAT SYRUP, EGG WHITE, ORANGE BITTERS
- ORANGE LEMON BITTER** 6.5
LEMONADE, ORANGE SYRUP, ORANGE BITTERS, ORANGE SLICE

SAKE

- KUZURYU JUNMAI** (FUKUI) 8.5
九頭龍 純米酒
ALC 14.5% SMV (日本酒度) +5 ACIDITY (酸度) 1.4 RICE POLISHING RATIO (精米歩合) 65%
16 (120ml) 39 (300ml) 92 (720ml)
- DASSAI 45 JUNMAI DAIGINJO** (YAMAGUCHI) 10.5
獺祭 45 純米大吟醸
ALC 16% SMV (日本酒度) +3 ACIDITY (酸度) 1.5 RICE POLISHING RATIO (精米歩合) 45%
17 (120ml) 42 (300ml) 195 (1800ml)
- UMENOYADO WHITE TIGER JUNMAI DAIGINJO** (NARA) 10.5
梅乃宿 白虎 純米大吟醸
ALC 16% SMV (日本酒度) +2.9 ACIDITY (酸度) 1.5 RICE POLISHING RATIO (精米歩合) 50%
18 (120ml) 45 (300ml) 108 (720ml)
- KOKURYU "GIN NO TOBIRA" DAIGINJO** (FUKUI) 8.5
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%
45 (150ml)

- GEKKEIKAN JUNMAI DAIGINJO NAMA** (KYOTO) 32 (280ml)
月桂冠 純米大吟醸 生酒
ALC 15.9% RICE POLISHING RATIO (精米歩合) 50%

- SANZEN OMACHI 50 JUNMAI DAIGINJO** (OKAYAMA) 48 (300ml)
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%

- NANBUBIJIN SHINPAKU JUNMAI DAIGINJO** (IWATE) 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%

- 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 DAIGINJO NAMAZUME BINKAN HIIRE** (TOCHIGI) 128 (720ml)
鳳凰美田 純米吟醸 瓶燻火入れ
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
- IPPONGI HANNYA TOU CHILLI UMESHU** 10.5
一本義 吟香梅 般若刀 甘辛梅酒

- UMENOYADO RYOKUCHA UMESHU** 10.5
梅乃宿 緑茶 梅酒
- TANTAKATAN SHISO UMESHU** 10.5
鍛高譚 赤しそ 梅酒

- HOUOU BIDEN HIZOU UMESHU** 14.5
鳳凰美田 熟成秘蔵 梅酒
- UMENOYADO YUZUSHU** 10.5
梅乃宿 柚子酒

NON-ALCOHOLIC

- KIMINO YUZU / UME / RINGO** 6.5

- KIMURA AKA FUJI GRAPE CIDER** 7.0

- ORANGE / APPLE JUICE** 6.0

- COKE / COKE NO SUGAR / ORGANIC LEMONADE / ORGANIC GINGER BEER** 5.0

- FEVER TREE LIME & YUZU SODA / AROMATIC TONIC** 5.0

- PUREZZA SPARKLING WATER (FREE FLOW)** 4.0 P.P