

AZUKI JAPANESE FUSION BREAKFAST MENU

9.00 - 11.30 MONDAY TO SATURDAY

Bacon and egg (sweet Japanese omelette) hand rolls with ton katsu sauce 7.50

Char grilled mushies with tempura sweet potato hash brown, shitake mascarpone and roquette 18.50

Silken tofu and sweet corn buttermilk pancake with spinach, tomato relish and anise syrup 16.50

Watermelon, goat's cheese and water chest nut salad with spicy nuts and something green 17

Mixed vegetable Japanese pizza (Okonomiyaki) w traditional garnishes 17.50

Char grilled, double smoked pork loin w poached eggs, cherry tomatoes, house loaf and Azuki mojo 19.50

Breakfast bento - bacon and egg hand roll, mini muesli, sesame spinach and teriyaki fish, miso, rice, pickles 24.50

Azuki toasted muesli w house dried strawberries 12.00

Natural yoghurt scrambled eggs on house sesame toast w fresh Tasmanian salmon and seaweed salsa 18.50

Caramelised cinnamon French toast w mango, strawberry syrup and mint yogurt 16.50

Cold Drinks \$6.50 each

Mugicha - Iced Japanese roasted barley tea w local mango syrup

Iced coffee

Virgin Mary

Sparkling mineral water w Tasmanian elderflower syrup

Cranberry and pineapple juice

Assorted hot teas displayed on the black board

Soy milk, lite and full cream milk available