



tsubu

Kitchen Open from 11:30am

Smaller Dishes

EDAMAME (gluten free/vegan)	4.5
Soybean pods (Traditional Beer snack)	
GYOZA (5 pieces)	8
House made dumplings of pork mince, herbs and ginger served with sesame dipping sauce	
MISO SOUP	4
Traditional miso, with tofu, wakame seaweed and spring onion	
OKONOMIYAKI (vegetarian)	8.5
Grilled vegetarian pancake consisting of cabbage, carrot and spring onion dressed with a sweet vegetable sauce and Japanese mayonnaise	

Larger Dishes

TSUBU SALMON (can be made gluten free)	16
Cured salmon marinated in Ume and orange served with cucumber and wakame salad, 2-egg omelette and rice	
MUSHROOM OMELETTE (vegetarian/gluten free)	14
Mushroom, tomato, cabbage and spring onion stir fried in a 3-egg omelette with spiced tomato sauce on steamed rice	
GRILLED PORK BELLY (can be made gluten free)	17
Slice of braised pork belly grilled with carrot and black pepper dressing with crisp vegetable salad on steamed rice	
TOFU BURGER (vegetarian)	15
Grilled tofu with teriyaki sauce on grilled eggplants, spring onion, a soft-fried egg and spicy salad	
TOFU STEAK (vegan/gluten free)	14
Grilled silken tofu served with mushroom, soy bean and red miso sauce on steamed rice	
JAPANESE BEEF CURRY	15
Slow braised beef with carrots and potatoes in a Japanese curry sauce served with steamed rice	
WAGYU BURGER	15
Wagyu beef burger with Japanese pickles, caramelised onion and Vegetable slaw	
TERIYAKI CHICKEN	16
(please allow at least 15 minutes to cook)	
Chicken thigh fillet marinated in soy sauce and ginger with crisp vegetable salad and teriyaki sauce on steamed rice.	
SPECIAL OF THE DAY	MP

Please ask your TSUBU waiter in regards to any dietary requirements

- During busy periods there may be an extra wait on food

