

MENU

SATAY RICE BOWL \$25
Satay sauce, tomato & garlic relish, cucumber, lime, coriander, jasmine rice , **chicken or tofu** DF

WAGYU DUMPLINGS (5PCS) \$20
Australian Wagyu , soy dressing, fried garlic oil DF

BEEF MASSAMAN \$34
12hr braised beef cheek, pineapple sambal, kipfler potatoes, fresh chilli, coriander, crispy shallot, jasmine rice DF

CALAMARI \$21
Junk spice, coconut caramel dipper DF, GFO

PAD JUNK \$25
Wok tossed rice noodles, yellow curry sauce, egg, cashews, tamarind jam, chilli oil, **chicken or tofu** GF, DF, VO, VGO

CHICKEN KATSU CAESAR SALAD \$19
Black sesame dressing, crispy wonton, fresh greens, pickled red onion

VIETNAMESE CHICKEN CURRY \$30
Fragrant coconut curry, tender chicken, potatoes, coriander, fresh chilli, crispy shallots, baguette, jasmine rice GFO, DF

ROASTED PUMPKIN YELLOW CURRY \$28
Maple roasted pumpkin, coconut yoghurt, crispy kale, fresh chilli, coriander, crispy shallot, jasmine rice GF, DF, VG

ASIAN FRIED RICE \$21
Pork, egg, peas, corns, carrots, cucumber, lime **add garlic prawns +\$4** GF, DF, VO

EDAMAME \$10
Junk spice, brown butter GF, V, VGO

ARANKIMCHINI (3PCS) \$15
Kimchi fried rice balls with bacon & parmesan, miso mayo, cured egg yolks. GF

BEEF TATAKI (Raw) \$24
Flame seared beef, yuzu, ponzu, truffle mayo, green apple, crispy garlic GF, DF

GANGNAM FRIES \$14
Junk spice, cheese sauce, spring onion + **kimchi \$2** V

PORK DUMPLINGS (5PCS) \$16
Pork and cabbage, spring onion, fried shallot DF

CHEESEBURGER SPRING ROLLS (2PCS) \$17
Wagyu ground beef, pickles, cheddar cheese, onions, mustard, tomato sauce

VEGETARIAN SPRING ROLLS (3PCS) \$15
Plum sauce DF, V, VG

POPCORN CHICKEN \$19
Crispy bite-sized fried chicken, junk spice, korean sweet & spicy sauce

CHICKEN KATSU BAO (2PCS) \$16
Japanese crumbed chicken, bulldog sauce, kimchi

PORK BAO (2PCS) \$17
Braised pork belly, pickled cucumber, peanuts, mixed herbs, sweet soy sauce, miso mayo

CRISPY PORK BELLY \$28
Dark palm caramel, turmeric sauce, green papaya salad, cashews GF, DF

ROTI (2PCS) \$12
House made satay sauce

STEAMED RICE \$5

DF DAIRY FREE GF GLUTEN FREE GFO GLUTEN FREE OPTION
V VEGETARIAN VO VEGETARIAN OPTION VG VEGAN VGO VEGAN OPTION

All of our gluten free options may come into contact with traces of gluten when prepared. If you have any dietary and/or coeliac sensitivity, please let us know prior to ordering as we use the same area and fryers throughout our cooking which may come into contact with traces of nuts, wheat, meat and shellfish when prepared. The majority of our dishes are prepared with fish or oyster sauce, please ask wait staff for more details. On public holidays, we add 15% surcharge to your bill. We pass this on to our staff who are on full penalty rates.

BEER

350ml OR 2L BEER TOWER

TAP
KIRIN JAPANESE LAGER 5.0% ABV \$12 \$55
HAHN SUPER DRY 4.6% ABV \$9 \$48
STONE & WOOD PACIFIC ALE 4.4% ABV \$12 \$58
JAMES SQUIRE GINGER BEER 4.0% ABV \$13 \$60
KIRIN HYOKETSU LEMON 4.0% ABV \$13 \$60

STUBBIES
CORONA MEXICAN LAGER 4.5% ABV \$11
HEINEKEN 0% LAGER \$9

WINES

WHITE 150mL \$12 250mL \$18 BTL \$50
SAUVIGNON BLANC, HAHA Marlborough, NZ
PINOT GRIS, HAHA Hawkes Bay, NZ
CHARDONNAY, WINDY HILL Mount Barker, WA

RED 150mL \$12 250mL \$18 BTL \$50
PINOT NOIR, WEST CAPE HOWE Mount Barker, WA

SPARKLING 125mL \$12 BTL \$50
PROSECCO, REDBANK King Valley, VIC

ROSÉ 150mL \$12 250mL \$18 BTL \$50
LA VIEILLE FERME Rhone Valley, FR

SPRITZ

\$18

APEROL SPRITZ
Aperol, Prosecco, Soda
LYCHEE & CRANBERRY SPRITZ
Lychee Liqueur, Cranberry, Lemon, Agave, Prosecco, Soda
HUGO SPRITZ
Elderflower, Mint, Prosecco, Soda

YUKI SLUSHI

Please ask our staff for today's slushi flavours.

ALCOHOLIC \$16 NON-ALCOHOLIC \$9

SPIRITS

From \$12

Please ask our staff for spirit selection.

COCKTAILS

\$20

MANGO N' PASH ME
THE ORIGINAL MANGO PASSION CAPRIOSKA
Vodka, Passoa, Mango, Pineapple, Passionfruit, Lemon, Soda
SAKURA SOUR
AMARETTO SOUR
Amaretto, Chambord, Lime, Pineapple, Whites
MOUNT FUJI
JUNK'S COCONUT MARGARITA
Tequila, Triple Sec, Coconut, Lime, Lemon, Agave
WABI SABI

THE SPICY MARGARITA
Tequila, Triple Sec, Lime, Chilli
KAWAII HANA
GIN SOUR
Gin, Elderflower, Lemon
SUKI SOUR
YUZU & RASPBERRY SOUR
Vodka, Triple Sec, Yuzu, Raspberry, Cranberry, Whites

WATERMELON HIGH
THE OG WATERMELON COLLINS
Vodka, Watermelon, Lime, Soda
ESPRESSO MARTINI
JUNK'S CLASSIC ESPRESSO MARTINI
Vodka, Coffee liqueur, Butterscotch, Boston Black

MOCKTAILS

\$10

TROPICAL PARADISE
Mango, Passionfruit, Pineapple, Lemon, Lemonade
CHERRY BLOSSOM
Apple, Cranberry, Lemon, Agave, Soda
WATERMELON MOJITO
Watermelon, Lime, Mint, Soda

BUBBLE TEA



Please ask staff for this week's selection of green & black flavoured teas with popping pearls. \$8
ADD VODKA, GIN, LYCHEE OR PASSION FRUIT LIQUOR + \$8

SOFT DRINKS AND JUICES

COKE / COKE ZERO / LEMONADE/ FANTA ORANGE \$5
BUNDABERG GINGER BEER \$7
LEMON, LIME & BITTERS \$6
CLOUDY APPLE / PINEAPPLE / CRANBERRY / ORANGE JUICE \$6
SPARKLING WATER GLASS \$4 / BOTTLE \$8 (750ML)