

all day breakfast



go to mryum.com/oratnek or scan the QR code with your phone to see all dish images. No QR app required.

breakfast staples

organic soy & linseed sourdough, dark rye or gluten free [\$1] - butter, spread (v)	7.5
toastie sandwich or croissant [ham, cheese, tomato or avocado] (extra choice +\$2)	11
2 free range poached eggs on toast, organic soy & linseed sourdough or dark rye (v)	11
fried eggs in a skillet, roasted tomato, bacon or arabiki, hash brown, sourdough	21
breakfast burger, 2 fried eggs, aonori hash brown, lettuce, bbq sauce, wasabi mayo [add *protein \$4]	14

seasonal brunch items

ochazuke, grilled rice ball, hot smoked salmon, arare, nori, shallot, jasmine & chicken dashi (df,gf)	18
mentaiko dashimaki omlette on rye, spicy cod roe, fresh shiso from the garden (df).	18
sautéed wild mushrooms, seeded sourdough, miso, butter, goat cheese, chilli flakes [egg +\$3] (v)	25
tonpei yaki, pork belly & cabbage omelette, shallot, bbq & mayo sauce, aonori, rye	25

TOASTY FOR THE LITTLE ONE 10

2 choices: ham, tasty cheese, fresh tomato, smashed avocado

smashed avocado (gf, df) 5.5
miso mushrooms 9
aonori hash brown 3.5

*speck bacon (gf, df) 7.5
*hot smoked salmon (gf, df) 11
poached egg 3

*all eggs are free range

**10% Saturday and Sunday surcharge applies

***15% surcharge will apply on public holidays

gf bread on request +

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sandwiches our katsu is worth the 15 min wait (df)

200g pork loin katsu, cabbage, japanese bbq sauce, american mustard, white bread	22
chicken caesar sando, anchovies, cheese, goma & miso mayo, cos lettuce, multigrain	22

lunch favourites

classic omurice, peas, bacon, cheese, tomato fried rice, wrapped with egg omelette (gf)	23
ebi omurice, tomato fried rice, bacon, peas, cheese, fresh prawns, omelette, rosé sauce (gf)	25
kobe hayashi rice, wagyu, onion, mushroom, cheese, rich demi-glace [baked egg \$3]	26
house made pappardelle pasta, wagyu bolognese sauce, miso, grana padano cheese	26

new lunch dishes

wagyu yakiniku, garlic rice, butter, cabbage, onion, egg yolk, shallot	17
kimuchi on rice, fermented cabbage, chicken, cheese (gf)	18
tako pasta, tender octopus, linguine, home made shiso pesto sauce, potato	25
double patty wagyu burger, tomato, cos lettuce, tasty cheese, teriyaki sauce, mayonnaise, bun, chips	26

sides

chips, aonori, murray river pink salt, ketchup	6
crispy lotus root chips (gf)	6

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drinks

coffee - hot

espresso	3.80
macchiato	3.80
piccolo	3.80
long black	4.50 / 5.20
cappuccino	4.20 / 5.20
flat white	4.20 / 5.20
latte	4.20 / 5.20
mocha	5.00 / 5.70
japanese V60 pour over (ice or hot)	6.50
soy / almond / OAT / extra shot / DECAF	0.80

coffee - cold

iced latte	5.50
iced long black	5.50
iced mocha	6.50
cold drip	6.50
cold brew (add yuzu \$2)	6.00

hot milk

genmaicha latte	6.00
kinako latte	6.00
goma latte	6.00
thick dark hot chocolate	7.20
chai latte	5.00 / 5.70
matcha latte	6.00
hojicha latte	6.00
our house baked chai (soy)	6.00

hot tea

mariage english breakfast	5.50
mariage earl grey	5.50
sencha japanese green tea	6.50
fresh mint tea	4.50
hot yuzu lemonade	6.00

iced tea + milk (0.8) or coconut water (\$1)

iced matcha	6.80
iced hojicha	6.80
iced genmaicha	6.80

mineral water

still 250ml / 750ml	3.5 / 7
sparkling 250ml / 750ml	3.5 / 7

fresh

fresh squeezed orange	6.5
chef kenny's green juice	8
yuzu squash	7.5
lychee soda	8.5
strawberry soda	8.5
iced black sesame (oat) latte	7.5

smoothie

banana, kinako	8.0
mixed berries	8.0
mango, passionfruit	8.0

thickshake

chocolate	7.5
vanilla	6.5
matcha	8.0
hojicha	8.0

japanese beers

asahi	10
sapporo	10

wine

(weekly white, red)

glass	10
bottle	45

please ask our friendly staff for the selection

