

GLUTEN-FREE MENU

KOBACHI こばち *small dishes*

EDAMAME 枝豆 \$7

boiled green soy beans sprinkled with sea salt

EGGPLANT MISO 揚げナス味噌 \$9

deep fried eggplant with saikyo miso sauce, leek, daikon radish

SALADS & SOUPS サラダ スープ

GREEN SALAD グリーンサラダ \$6.5

cabbage, carrot, mayo

ORGANIC MISO SOUP オーガニック味噌汁 \$4

organic white miso soup with tofu and spring onions

AGEMONO 揚げ物

Deep fried dishes

KARA-AGE 唐揚げ \$18.8

Japanese-style fried chicken served with lemon pepper, aonori flakes, curry salt, homemade mayo

NABEMONO 鍋物

Japanese hot pot

YASAI MISO POT 野菜味噌鍋 \$35

hot pot of tofu, shirataki noodle, spring onion, hakusai cabbage in an organic miso soup served with botan rice

SEAFOOD MISO POT 海鮮うどん鍋 \$42

hot pot of prawn, oyster, scallop, salmon, shirataki noodle, spring onion, hakusai cabbage, shiitake mushroom, egg in a organic miso soup served with botan rice

SUKIYAKI POT すき焼き鍋 \$42

hot pot of sliced sirloin beef, shirataki noodle, spring onion, hakusai cabbage in a gluten-free sweetened soy sauce soup served with dipping egg and botan rice

SUSHI & SASHIMI 寿司 刺身

All sushi, sashimi and roll sushi are served with gluten-free soy sauce, please find dinner menu.

YAKIMONO 焼き物 grilled dishes

SALMON KAMA YAKI

サーモンのカマ焼き \$22

grilled New Zealand salmon wing, momiji radish, hajikami ginger, renkon, spring onion

CHICKEN TERIYAKI

チキン照り焼き \$19.8

Gion signature teriyaki chicken served with carrot, leek, mayo

SALMON TERIYAKI

サーモン照り焼き \$20.8

New Zealand king salmon, carrot, leek, mayo, toasted sesame seeds

BEEF TERIYAKI

ビーフ照り焼き \$23

tender eye fillet, carrot, leek, mayo, toasted sesame seeds

MAIN DISH メインディッシュ

GION STYLE TERIYAKI CHICKEN

祇園照り焼きチキン \$33.8

Gion signature gluten-free teriyaki chicken served with carrot, leek, toasted sesame seeds, mayo, spring onion, botan rice

EYE FILLET BEEF TERIYAKI

ビーフ照り焼き \$39.8

tender eye fillet with garlic butter gluten-free teriyaki sauce served with carrot, leek, spring onion, mayo, toasted sesame seeds, botan rice

KING SALMON TERIYAKI

サーモン照り焼き \$36.8

grilled New Zealand king salmon brushed with gluten-free teriyaki sauce served with avocado mayo sauce, spring onion, leek, carrot, renkon, beans, toasted sesame seeds, botan rice

VEGETARIAN MENU

KOBACHI こばち small dishes

EDAMAME 枝豆 \$7

boiled green soy beans sprinkled with sea salt



RENKON CHIPS

蓮根チップス \$7

crispy fried sliced lotus root, sprinkled with Hakata salt



EGGPLANT MISO

揚げナス味噌 \$9

deep fried eggplant with saikyo miso sauce, leek, daikon radish



TSUKEMONO 漬物 \$9.8

traditional Japanese pickles of takuwan radish, shibazuke cucumber, umeboshi plum



SALADS & SOUPS

サラダ スープ



GREEN SALAD

グリーンサラダ \$6.5

cabbage, carrot, with homemade Japanese dressing



SEAWEED SALAD

海藻サラダ \$10

fresh seaweed, wakame, cucumber served with homemade Japanese dressing



ORGANIC MISO SOUP

オーガニック味噌汁 \$4

organic white miso soup with tofu and spring onions

MAKI SUSHI

巻き寿司 rolled sushi

VEGETABLE ROLL

ベジタブルロール

(4ps) \$9.5 (8ps) \$17.8

avocado, carrot, tomato, cucumber, sesame seeds





TEMPURA 天婦羅

lightly battered and gently deep-fried

VEGE TEMPURA

ベジタブル天婦羅 \$16.5

selection of vegetable tempura served with , hakata salt, green tea salt, grated radish

MUSHIMONO 蒸し物

steamed dish

STEAMED VEGETABLE

蒸し野菜 \$16.5

selection of seasonal vegetables served with Moromiso dipping sauce



NABEMONO 鍋物

Japanese hot pot

YASAI MISO POT 野菜

味噌鍋 \$35

hot pot of tofu, shirataki noodle, spring onion, hakusai cabbage in an organic miso soup served with botan rice



NOODLES 麵

SANUKI UDON 讃岐うどん

Shikoku style udon

YAMAIMO SOBA 山芋そば

Blended buckwheat flour and and yam flour



TANUKI UDON / SOBA

たぬきうどん / そば \$18 (half size \$9.5)

plain udon/soba with fried tempura batter and spring onion

KITSUNE UDON / SOBA

きつねうどん / そば \$19.8 (half size \$10.8)

served with kitsune(deep fried tofu) with fried tempura batter and spring onion

WAKAME UDON / SOBA

わかめうどん / そば \$19.8 (half size \$10.8)

served with wakame, fried tempura batter and spring onion

VEGETABLE TEMPURA UDON / SOBA

天婦羅うどん / そば \$28 (half size \$15.8)

served with vegetable tempura and spring onion