CAFE KENTARO

SCAN ME

- - - - - - - - - - - - - -ALL DAY BREAKFAST - - - - - - - - - - - - - -

ORGANIC TOAST & SPREAD (V) 6.5
soy & linseed sourdough, rye or gluten free bread

CINNAMON CRUSTED BANANA LOAF (V) 6
baked in house and served with kuromitsu butter

GRILLED HAM & CHEESY TOASTY 10
(add tomato $1)

POACHED EGGS ON ORGANIC TOAST (V) 13
2 eggs, organic soy & linseed or rye bread, butter

BREKKIE BURGER 14
2 fried eggs, thick ham steak or hot smoked salmon, iceberg, wasabi mayo, japanese bbq sauce

CRAB OMELETTE - CHEF KENNY SIGNATURE DISH 19
crab, avocado, chilli jam, soy, mirin, asian salad, lime, grilled rye bread

SPICY BUTA N KIMUCHI ON TOAST + POACHED EGG 2.50 16.5
sliced pork belly, chives, garlic shoots, bean sprouts, yakiniku sauce

- - - - - - - - - - - - - -ALL DAY LUNCH - - - - - - - - - - - - - -

OUR SIGNATURE KATSU (DF) - WORTH THE 15 MIN WAIT 16
200g pork loin katsu, cabbage, japanese bbq sauce, american sweet mustard

KARAAGE SANGA (DF) 16
fried chicken, kimuchi, mayo, bread bun

MENTAIKO PASTA 22
spiced cod roe, shimeji, shiso, shallot, nori

KENTARO STYLE OMURICE (GF) 20
tomato fried rice, peas, bacon, cheese, creamy egg omelette, dark miso mushroom gravy

SALT & PEPPER SOFT SHELL CRAB BURGER 20
fried soft shell crab, chilli jam, wasabi tartare, mizuna, aonori chips

SIDES

VEGETABLE 5

smashed avocado (gf, df)
house made kimuchi (gf, contains fish sauce)

PROTEIN (GF, DF) 6

grilled thick ham steak
hot smoked salmon

*all eggs are free range
**gluten free bread is available
***10% surcharge will apply on public holidays

DRINKS

COFFEE - HOT

(FIND OUT MORE ABOUT THE SINGLE ORIGIN)

espresso	3.10
macchiato	3.20
piccolo	3.50
long black	3.80 / 4.50
cappuccino	3.80 / 4.50
flat white	3.80 / 4.50
latte	3.80 / 4.50
mocha	4.00 / 4.70
SOY / ALMOND / EXTRA SHOT	0.50

COFFEE - COLD

iced coffee	5
iced mocha	6
iced long black	5
iced chocolate	5
cold drip	6

HOT MILK

hot chocolate	3.50 / 4.20
chai latte	4.00 / 4.70
matcha latte	4.30 / 5.00
hojicha latte	4.30 / 5.00
our house baked chai (soy)	5.20

TEA POT

mariage english breakfast	5.50
mariage earl grey	5.50
sencha japanese green tea	6
fresh mint tea	5
hot yuzu lemonade	5.50

ICED TEA

berry, pomegranate, mint	6.50
lemon, mint	6.50
iced matcha + milk	6.50

AUSTRALIAN WATER

capi still 250ml / 750ml	3 / 6
capi sparkling 250ml / 750ml	3 / 6

FRESH

seasonal juice	6
fresh squeezed orange	6
chef kenny's green juice	6
fizzy oratnek lemonade	6
mint, cucumber, soda	5
yuzu squash	6

SMOOTHIE

mixed berry, banana,	6
mango, passionfruit, orange	6
strawberry, milk	6

THICKSHAKE

chocolate	6
vanilla	6
coffee	6
matcha	7
hojicha	7

BEER

asahi 330ml	7.5
sapporo 355ml	7.5
kirin fuji apple cider 330ml	9.5

WINE

WEEKLY HOUSE WHITE/ RED/ SPARKLING

glass	10
bottle	45

*please ask our staff for the selection