



# CAFE KENTARO

## ALL DAY BREAKFAST

ORGANIC TOAST & SPREAD (V) soy & linseed sourdough, rye or gluten free bread	6.5
CORN BREAD, KURUMITSU (V) polenta crusted, baked in house and served with black sugar syrup	7.5
GRILLED HAM & CHEESY TOASTY OR CROISSANT (add tomato \$1)	10
POACHED EGGS ON ORGANIC TOAST (V) 2 free range eggs, organic soy & linseed or rye bread, butter	13
BREKKIE BURGER 2 fried eggs, ham steak or hot smoked salmon, iceberg, wasabi mayo, japanese bbq sauce	14
CRAB OMELETTE - CHEF KENNY SIGNATURE DISH crab, avocado, asian salad, chilli jam, soy, mirin, lime, grilled rye bread	20
SPRING HERBS ON TOAST (V) + POACHED EGG 2.50 shiso pesto, coriander, mint, shallot, micro herbs, lemon oil	16.5
UMAMI MUSHROOM TOAST (V) + POACHED EGG 2.50 sautéed mixed wild mushrooms, goat cheese, miso, butter, chilli flakes	16.5
SPICY BUTA KIMUCHI ON TOAST + POACHED EGG 2.50 sliced pork belly, bean sprouts, chives, garlic shoots, japanese style kimchi, yakiniku sauce	16.5
HOUSE BAKED GRANOLA toasted oats, nuts, seeds, fresh mixed berries, greek yoghurt & milk	14.5

### SIDES

#### VEGETABLE 5

miso mushroom  
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



# CAFE KENTARO

## ALL DAY LUNCH

go to [mryum.com/kentaro](http://mryum.com/kentaro) or scan the QR code with your phone camera. No QR app required

OUR SIGNATURE KATSU (DF) - WORTH THE 15 MIN WAIT	16
200g pork loin katsu, cabbage, japanese bbq sauce, mustard, white bread	
KARAAGE SANGA (DF)	16
fried chicken, kimuchi, mayonnaise, bread bun	
EBI BURGER	20
breadcrumbed prawns patty, chilli jam, cabbage, wasabi tartare, school prawns, aonori chips	
KENTARO STYLE OMRICE (GF)	20
tomato fried rice, peas, bacon, cheese, creamy egg omelette, dark miso mushroom gravy	
ORGANIC MATCHA SOBA SALAD (VG)	20
beans & peas, bamboo shoots, water chestnut, herbs, wasabi dressing	
FIREFLY SQUID PEPPERONCINO	23
linguine pasta, baby squid, broccolini, bamboo shoots, aonori bread crumbs, chilli	
LOAD IT UP WITH SIDES	6
aonori chips	
lotus chips	
CROISSANT OR TOASTY FOR QUICK T/A OR DINE IN FOR THE LITTLE ONE	6.5
2 choices of: ham, cheese, tomato, smashed avo	



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please don't make chef angry with alterations

# 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
OAT MILK	0.70

## COFFEE - COLD

iced coffee	5
iced mocha	6
iced long black	5
espresso jelly & ice cream	6.50
cold drip	6

## HOT MILK

kinako latte	4.00
hot chocolate	3.50 / 4.20
chai latte	4.00 / 4.70
matcha latte	5.10
hojicha latte	5.10
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

melon, ginger	6.50
mango, ginger	6.50
lemon	6.50
iced matcha + milk	6.50
iced hojicha + 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
shiso, cherries, soda	6
yuzu squash	6

## SMOOTHIE

mixed berries	6
mango, passionfruit	6
banana, kinako	6

## THICKSHAKE

chocolate	6
vanilla	6
coffee	6
matcha	7
hojicha	7

## BEER

asahi	7.5
sapporo	7.5

## WINE

WEEKLY WHITE/ RED/ SPARKLING

glass	10
bottle	40

\*PLEASE ASK OUR STAFF FOR THE SELECTION



