<ul> <li>Homemade Gyoza (Six Pieces)</li> <li>Spicy Pork</li> <li>Chicken</li> <li>Signature Homemade Spring Rolls</li> </ul>	\$12 <b>}</b>	Summer Noodles (COLD NOODLES) Rice Noodle, Soy Milk Broth, Soy Braised Egg, Cucumber, Plum Infused Cherry Tomato, Snow Fungus, Carrot, Shallot, Sesame Seeds	\$18
<b>( Six Pieces )</b> Vermicelli, Carrots, Snow Fungus, Shallot, Purple Cabbage, Sweet Chilli Sauce	)))	<b>Braised Pork Miso</b> Egg Noodles, Miso Soup, Braised Pork Belly, Bok Choy, Daikon, Black Fungus,	\$18
Fried Oyster Mushrooms Pickled Oyster Mushrooms, Furikake Seasonings, Chilli Mayo	<sup>\$12</sup> <b>O</b>	Roasted Seaweeds, Shallot, Sesame Seeds	¢10
<b>Spicy Chicken Wings( Five Pieces</b> ) Crispy Fried Chicken Wings, Homemade Hot Sauce	) \$14 d	<b>Grilled Chicken Laksa</b> Spinach Noodles, Laksa Soup, Grilled Chicken Thigh, Bok Choy, Carrots, Tofu Puffs, Noodle Crisps, Fried Shallot, Shallot	\$18
Yuzu Miso Eggplant Roasted Eggplant With Yuzu Miso Glaze	\$12 <b>I</b> <b>e</b>	<b>Black Bean Pork Ribs</b> Egg Noodles, Black Bean Soup,	\$18
Deep Fried Chicken Skin Fried Chicken Skin, Lemon Pepper, Thai Nam Jim Sauce	\$10	12hrs Braised Pork Ribs , Bok Choy, Carrots, Silken Tofu, Shallot, Fried Shallot	¢10
<b>Lobster Toast</b> Fried Lobster Toast, Mixed Herbs, Charred Lime	\$14	<b>Wagyu Beef Kimchi</b> Rice Noodles, Kimchi Soup, Wagyu Beef <b>MB 6-7</b> , Bok Choy, White Radish, Carrots, Silken Tofu, Shallot	\$18
<b>Tempura Prawn ( Four Pieces )</b> Crispy Fried Prawn, Chilli Mayo	,	<ul> <li>Vegetable Tom-Yum</li> <li>Rice Noodles, Vegetable Tom-Yum Soup,</li> <li>Fried Mushrooms, Bok Choy, Carrots,</li> <li>Tofu Puffs, Noodle Crisps, Cabbages, Shallot</li> </ul>	\$18
🖉 <b>Soba Salad</b> 🗭 Soba, Shallot, Coriander,	\$16		
	ressing <b>U</b>	<b>Grilled Chicken Sesame</b> Spinach Noodles, Sesame Sauce, Grilled Chick Bok Choy, Carrots, Noodle Crisps, Black Fungus Shallot, Roasted Sesame Seeds	
<ul> <li>Pickled Pumpkin, Coriander, Mint,</li> <li>Carrot, Chilli, Peanut, Mixed Leaves,</li> <li>Noodle Crisps, Sesame Dressing</li> <li>Vegan Option () Gluten Fre</li> </ul>	\$16 e Option	<b>Braised Pork Shallot Soy</b> Egg Noodle, Shallot Soy Sauce, Braised Pork Be Bok Choy, Carrots, Daikon, Noodle Crisps, Fried Shallot, Shallot, Roasted Sesame Seeds	<b>\$18</b> elly,
sgeranan 💓 vegan option 🛞 Gluten Fre			

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\$18 arilled Chicken Thigh,

**ADD-ON** 

Vegetarian

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- **Stir Fry Pork Neck** Korean Style Stir Fried Pork, Soy Pickles, Homemade Kimchi, Fried Lotus Roots, Fried Egg
- Lemongrass Grilled Chicken \$18 Char-grilled Chicken Thigh, Soy Pickles, Roasted Seaweed Flakes, Fried Lotus Roots, Fried Egg
- Stir-fried Vegetables \$18 Broccoli, Carrots, Bok Choy, Carliflower, Shitake Mushrooms, Fried Lotus Roots, Fried Egg
  - **Prawn Fried Rice** Prawn, Carrots, Black Fungus, Shallot, Green Peas, White Cabbage, Soy Pickles, Fried Egg, Fried Shallot
- 🖉 Matcha Panna Cotta Green Tea Panna Cotta With Mixed Berry Compote Fried Ice Cream
  - Fried Ice Cream, Whipped Cream, Mixed Berry Compote, Toasted Coconut

Rice - \$4 Fried Egg - \$3 Soy Braised Pork Belly - \$6 **Grilled Chicken Thigh - \$6** Wagyu Beef - \$8



\$14





\$8



Noodle Bar In Newtown Sydney. We are specialist in Home-made Noodles, With a special twist on our Southeast Asian flavours.

Our chef Alfred and Reth have extensive experience in food industry. Every dish are made specially for its quality and tastes.

Any food allergies please inform our staff. Our food may contains allergens and is prepared in a kitchen that handle nuts, shellfish and gluten



