

Drinks

ballsy wild kombucha \$7

cayenne cleanse fresh turmeric, cayenne & lemon

get your lime on native finger lime & fresh ginger root

freshly made iced teas \$4

passionfruit & green tea

lemon & ginger

san pellegrino \$4

still water

sparkling water

fruit sodas

alcoholic beverages

*Only available at Grosvenor Place. Dine in only

beer

saporro (300mL) \$8 / (650mL) \$13

urban craft brew co bottled beers \$7.5

wine \$9

petaluma sauvignon blanc (150mL)

st hallett shiraz (150mL)

saké by the glass \$8

kozaemon junmai sakura

cocktails \$12

passion blossom passionfruit tea, bombay dry gin, sake

ginger samurai lemon & ginger tea, sailor jerry rum, sake

create a cocktail add spiced rum, dry gin or sake to any drink

order

pre order pick-up

pre-order on the hey you app to skip the queue & be rewarded with every 10th bowl free.



delivery

available via Deliveroo.
visit sakejr.com.au for order link.



catering



catering that is sustainably sourced & cooked beautifully for office parties, corporate catering, events & conferences, choose from our delicious: bowls • jfc • poke salads • signature salads • desserts

for all catering enquiries email catering@sakejr.com.au

to find your nearest sake jr visit:

sakejr.com.au

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share your saké jr experience, tag us
@sakejr #sakejr #mybowlmyway for your
chance to win a saké jr meal for 2.



vibrant
japanese
flavours.

eat *better*, not *less*

build your Bowl \$15

base

mixed greens (v)(gf) | brown rice (v)(gf)
sushi rice (v)(gf) | rice noodles (v)(gf)

protein

(choose one)
tofu & mushrooms (v)(gf) | msc tuna poke (gf)
free range chicken | miso-glazed pork
stir-fried grass fed beef | jfc boneless thigh
add extra protein \$4
add boiled egg \$2

veggies

edamame (v)(gf) | stir-fried corn (v)(gf)
seasonal greens (v)(gf) | roast pumpkin (v)(gf)
brussels sprouts (v)(gf)

dressing

soy & mirin* (vegan / gf available) | sesame yuzu |
gochujang | ponzu

pickles

kimchi | pickled cucumber (v)(gf)
daikon & carrot (v)(gf) | pickled ginger (v)(gf)

garnish

toasted nori (v)(gf) | spring onions (v)(gf)
sesame seeds (v)(gf) | chilli threads (v)(gf)
crushed wasabi peas (v)(gf)
add avocado \$2

ready to go

poke bowls

msc* tuna \$15
sushi rice, lettuce, cabbage, green beans, wakame, msc*
tuna, chilli threads, sesame seeds, gochujang dressing

salmon

sushi rice, cabbage, pickled cucumber, edamame,
salmon, nori, soy & mirin dressing

chilled bowls

egg & mushroom (v) \$12
lettuce, cabbage, pumpkin, free range egg,
mushroom, sesame seeds, spring onions, sesame
yuzu dressing

vegan vegetable noodle (v)

lettuce, cabbage, pumpkin, edamame, pickled bamboo,
sesame seeds, spring onions, rice noodles, ponzu, shiso
powder, soy & mirin dressing

white cut chicken

lettuce, cabbage, pumpkin, edamame, wakame,
sesame seeds, spring onions, free range chicken,
sesame yuzu dressing

miso-glazed pork

lettuce, cabbage, pumpkin, corn, pickled bamboo,
sesame seeds, spring onions, miso glazed pork,
soy & mirin dressing

grass fed beef salad

lettuce, cabbage, pumpkin, green beans,
brussels sprouts, sesame seeds, spring onions,
stir-fried grass fed beef, gochujang dressing

NEW hiyashi chukka noodle salad

white cut chicken, ramen noodles, edamame, corn,
tomato, hiyashi dressing

*(v) = vegetarian (gf) = gluten free

made to order

jfc japanese fried chicken

free range chicken
jfc wings 6 pc / 12pc \$11 / \$19
jfc boneless thigh \$8.5

sauce (choose one) (extra sauce + \$2)

chilli oil (v)(gf) | sesame yuzu | gochujang | ponzu (v)(gf)

chefs choice bowls \$15

buzen beef

sushi rice, grass fed beef, corn, pumpkin, brussels sprouts,
kimchi, sesame seeds, chilli threads, spring onions,
gochujang sauce

tokyo tofu (v)(gf-on request)

mixed greens, brown rice, tofu, all the veggies, ginger,
spring onions, nori strips, sesame seeds, soy & mirin

okinawa pork

brown rice, otway pork, edamame, seasonal greens,
corn, cucumber, spring onions, sesame seeds, chilli
threads, ponzu sauce

kyoto chicken

rice noodles, free-range chicken, pumpkin, edamame,
corn, nori strips, carrot & daikon, spring onions, sesame
seeds, sesame yuzu sauce

sushi bowl (gf-on request)

mixed greens, sushi rice, msc tuna poke, edamame,
seasonal greens, ginger, wasabi peas, carrot & daikon,
nori strips, sesame seeds, soy & mirin sauce

NEW toyama bay poke

sushi rice, tuna poke, cucumber, hot & sour poke sauce,
edamame, yuzu pumpkin, corn salsa, nori tempura
crunch, cucumber takuan

dessert & snacks

yuzu cheesecake - mini / regular	\$3 / \$6
dry roasted edamame	\$3
raw almonds	\$4