



IIKO MAZESOBA



FESTIVE MENU



CHRISTMAS MENU

- 1 Chicken Karaage Mentaiko Mazesoba 🍣** **23**
Housemade noodles, chicken karaage, mentaiko mayo, onsen egg, togarashi, nori, shallot, shibazuke (pickles), sesame seeds and chilli thread garnish.
- 2 Wagyu Mentaiko Mazesoba** **42**
Housemade noodles, premium wagyu, mentaiko mayo, tobiko (flying fish roe), onsen egg, sauteed onions, pickles, sesame seeds and chilli thread garnish.
- 3 Mentaiko Mazesoba 🍣** **24**
Housemade noodles, mentaiko (spicy cod roe), mentaiko mayo, miso butter, onsen egg, nori, shallot and sesame seed garnish.
- 4 Smoked Salmon Mentaiko Mazesoba (GF)** **30**
Choice of gluten-free kelp noodles or gluten-free seaweed noodles, smoked salmon, mentaiko mayo, tobiko, onsen egg, cream, sauteed onions, cucumber, corn, nori sheet, sesame seeds and chilli thread garnish.
served cold
- 5 Chicken Karaage (6/12pcs) 🍣** **12/18**
served with Mentaiko Mayo.
- 6 Matcha Milk Pudding** **8**
served with Strawberry Compote.
- 7 Shiki Ume Houjicha Umeshu 90ml glass** **18**
Plum wine with toasty and earthy fragrance of well-roasted green tea.



Please take into consideration that our menu contains gluten, peanuts, tree nuts & other allergens. If you have any allergies or dietary requirements, please speak to a member of our team.

Prices in AUD and incl. GST | A surcharge of 15% may incur on public holidays.



Shiki Ume Houjicha
Umeshu 90ml glass