



JANKEN

DINNER MENU

JANKEN dinner is back!

Every Friday night only, we have decided to open for dine-in to meet you.

Thanks for coming! Now, enjoy your time at JANKEN with us!!

TODAY'S OTSUMAMI.....

All for 7.0 per plate.

We will bring them to your table and you can choose whatever you like.

- Tsukemono (Japanese pickles)
- Mushroom & Konnyaku Nibitashi
- Kinpira Renkon
- Otsumami Miso Nuts
- Edamame
- Miso humms w/stick vegetables and more...

STATERS.....

Organic Tahini Goma-Tofu (4 pieces) [V] 10.0
w/sesame Miso sauce & organic Tamari roasted seeds, Syoyu Koji & spring onion

Imo Mochi (2 pieces) [V] 9.0
pan-fried savory agria potato Mochi w/garlic Miso sauce, Nori seaweed, sesame

Mochi Wrap all 7.0

This new item is a must-try for fans of the previous steamed buns! Instead of steamed buns, use our original Mochi tortillas.

- Eggplant Steak & Sweet Date Miso
w salara, pickled ginger
- Garlic Miso Tofu
w/salad, carrot, spring onion
- Teriyaki Free-range Chicken
w/salad, carrot

ENTREE.....

NZ Angus Beef Tataki 22.0

lightly seared thin sliced beef marinated in Wasabi flavoured JANKEN BBQ sauce w/salad, roasted sesame, shredded chilli, fried onion, sprout

Spicy Sashimi Tartar 17.0

today's fish seasoned with spicy flavoured soy sauce on smashed avocado w/Miso corn chips, Nori seaweed, spring onion

Saikyo Sweet Miso Salmon Fillet 15.0 Wing 13.0

pan-fried & steamed Mt. Cook Alpine salmon marinated in sweet Miso sauce w/pickled ginger, lemon

Karaage Organic Tempeh & Mushroom [V] 16.0

w/lemon, vegan spicy mango mayonnaise

Probiotic Carrot Salad [V] small 16.0/large 22.0

shredded carrot & beetroot, garden salad w/organic Tamari roasted seeds, organic quinoa, JANKEN organic carrot & Koji(rice malt) dressing

[V] vegan

If you have any special dietary requirements or allergies, please let us know before you order. Our kitchen handles wheat, soy, tree nuts, egg, and so on. Please understand that we can not guarantee 100% free from contaminants but will do our best to cater toward you

HOT POT

Creamy Vegan Hot Pot [V] 30.0

organic Tofu, organic Tempeh, seasonal vegetables, rice noodles cooked in a garlic, Miso & soy milk soup w/home-made chilli oil

Seafood Hot Pot 36.0

red prawn, scallop, Alpine salmon, today's fish, seasonal vegetables, rice noodles cooked in a organic Miso based soup w/Shichimi(Japanese chilli powder)

Free-range Chicken Hot Pot 34.0

free-range chicken, seasonal vegetables, rice noodles cooked in a fermented Yuzu Shio(salt) soup w/ Yuzu pepper

MAIN.....

Chan-chan Garlic Miso Salmon 36.0

pan-fried Mt Cook Alpine salmon & vegetables w/JANKEN Chan-Chan garlic Miso sauce, spring onion

Shojin Tofu [V] 32.0

Crispy pan-fried JANKEN-made organic vege-Tofu coated with organic quinoa puffs, grilled vegetables w/ Yuzu beetroot Miso sauce, Tahini Miso sauce

Nanban-style Karaage Chicken 30.0 / Organic Tofu 28.0

sweet & sour fried chicken or Tofu, fresh vegetables w/spicy mango soy mayonnaise, sprout, spring onion, lemon

SIDE.....

Steamed Multi-Grain Rice [V] 4.0

w/organic grains such as wild rice, quinoa, sorghum, etc.

Organic Miso Soup [V] 4.5

w/crispy Tofu, spring onion

SASHIMI & SUSHI

Mt. Cook Alpine Salmon Sashimi

6pieces 17.0/ 12pieces 34.0

Salmon & Aburi Salmon Nigiri Sushi

2pieces each 18.0

Vegan Nigiri Sushi 4pieces 16.0

grilled Tempeh, grilled vegetable, avocado & Umeboshi paste, Tsukemono (Japanese pickles)

Salmon Avocado Sushi Roll 24.0

Tofu Salad Sushi Roll 22.0

Teriyaki Free-range Chicken Sushi Roll 23.0

Avocado Sushi Roll 13.0