

JANKEN  
LUNCH MENU 2020 Autumn

GOZEN SET.....

V GF\* Organic Tofu & Organic Tahini Goma Tofu 28.0

-crispy pan-fried organic Tofu & grilled vegetables  
w/JANKEN Shojin sesame Miso sauce

-JANKEN made creamy Goma tofu w/sesame soy dressing,  
organic Tamari roasted seeds, ginger, spring onion

GF\* Chan-chan Garlic Miso Salmon & Sashimi 28.00

-pan-fried Mt Cook Alpine salmon & vegetables w/garlic Miso sauce  
-two kinds of today's fresh market fish Sashimi

GF\* Yakiniku NZ Wagyu Beef & Kakuni Pork Belly 28.00

-stir fried sliced Wagyu beef & vegetables w/JANKEN BBQ sauce  
-sweet & tender simmered pork belly in a light Teriyaki sauce  
w/Japanese mustard

All served with/

-today's Sushi roll	- Edamame
-today's Osozai(small side dish)	- organic Miso soup
-small lunch salad w/JANKEN organic carrot & Koji(fermented rice) dressing	- today's sweet treat
	- steamed multi-grain rice on request

HOT POT SET.....

served w/steamed multi-grain rice,today's Osozai(small side dish)

V GF\* Creamy Vegan Hot Pot  
23.0

organic Tofu, organic Tempeh,  
seasonal vegetables, rice  
noodles cooked in a creamy  
garlic soy milk soup

GF\* Free-range Chicken  
Hot Pot 23.0

Slow cooked free-range  
chicken, seasonal vegetables,  
rice noodles cooked in a  
light teriyaki soup

GF\* Seafood Hot Pot 23.0

scallop, prawn, today's fish,  
seasonal vegetables, rice  
noodles cooked in a organic  
Miso based soup

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 towards you.

RICE BOWL SET.....

served w/multi-grain rice & organic Miso soup

V GF Tofu Bowl 18.0

pan-fried organic Tofu & mushroom with JANKEN BBQ sauce, fresh vegetables, Edamame, quinoa w/JANKEN organic carrot & Koji dressing, organic Tamari roasted seeds, pickled ginger, Nori seaweed

V GF JANKEN-made Vegan

Curry Bowl 18.0

Japanese-style curry is made from scratch served with grilled organic Tempeh & vegetables w/pickled Daikon radish, spring onion, shredded chili

GF Teriyaki Free-range

Chicken Bowl 18.0

pan-fried chicken & mushroom with Teriyaki sauce, fresh vegetables, Edamame, quinoa w/JANKEN Shojin sauce, Nori seaweed, sesame

GF Teriyaki Salmon Bowl

23.0

pan-fried Mt.Cook Alpine salmon & mushroom with Teriyaki sauce, fresh vegetables, Edamame, quinoa w/JANKEN Shojin sauce, Nori seaweed, sesame

GF Salmon Avocado

Sushi Bowl 23.0

fresh and flaked Mt Cook Alpine salmon on Sushi rice, avocado, fresh vegetables, quinoa w/ sesame soy dressing, Wasabi, pickled ginger, Nori seaweed

SUSHI SET.....

served w/organic Miso soup

V GF\* Vegetable Sushi Roll

14.0

avocado, carrot, cucumber, Daikon radish, beetroot, red cabbage, Nori seaweed, kale salt, sprout

GF Salmon Sushi Roll 16.5

fresh Mt.Cook Alpine Salmon, avocado, carrot, cucumber, Daikon radish, Nori seaweed

STEAMED BUNS all 12.0 2peices....

V Eggplant Steak &

Sweet Date Miso

w/salad, pickled ginger

V Teriyaki Organic Tofu

w/salad, carrot, sprout, ginger

Braised Pork Belly

w/salad, carrot, sprout, Teriyaki sauce, Japanese mustard

SASHIMI.....

GF Trio Sashimi 16.0/28.0

three kinds of today's fresh market fish

SIDE.....

V GF Small Lunch Salad 4.5

w/JANKEN organic carrot & Koji(fermented rice) dressing

V GF Steamed Multi-Grain Rice

4.0

V GF Organic Miso Soup 4.0

V GF Edamame 8.5

w/Himalayan pink salt or spicy red pepper seasoning