

SPECIALTY COFFEE & JAPANESE FOOD

## COFFEE – House Roasted Disciple

Roasters @discipleroasters

Black/White	\$5.00
Batch Brew	\$5.00
Cold Brew	\$5.50
Pour-over check with staff for price	
Mocha	\$5.50
Hot chocolate	\$5.00
Babycino	\$1.50
Large	\$6.00
Extra shot	\$0.50
Alternative milk	\$0.50

We use Organic Schulz Milk, Bonsoy, Oatly or Milk Lab Almond

Please ask our staff for single origins available

## CHAI LATTE – @monkschai

Regular	\$7.00
Decaf	\$7.00
Dirty (addition of coffee)	\$8.00
Alternative milk	\$0.50

Brewed chai steamed with Organic Schulz Milk, Bonsoy, Oatly or Milk Lab Almond

## MATCHA LATTE / HOJICHA LATTE

Regular	\$5.50
Large	\$6.50
Alternative milk	\$0.50

We use Organic Schulz Milk, Bonsoy, Oatly or Milk Lab Almond

## COLD DRINKS

Orange – Freshly squeezed	\$9.00
Yuzu Soda	\$7.00

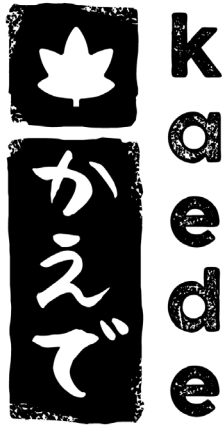
## TEAS

English breakfast, Irish breakfast, Earl Grey, Peppermint, Lemongrass and Ginger, Green, Hojicha or Genmai Cha

Regular	\$5.50
Alternative milk	\$0.50

## RETAIL

House Blend Espresso	250g	\$19.00
Single Estate Espresso (unless otherwise stated)	250g	\$23.00
Single Estate Filter (unless otherwise stated)	125g	\$15.50
Monk's Chai	250g	\$22.00
	1kg	\$75.00
Matcha Powder	50g	\$32.00



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## ALL DAY MENU UNTIL 2.30PM DAILY TAKE-AWAY & DINE IN

Wifi: Kaede Password: Kaedecafe325

### MATCHA CHIA PUDDING

Layered with almond milk, coconut yogurt, blueberry compote, house-made granola with Matcha (oat, almond, chia seed, sesame seed, sunflower seed, maple syrup & coconut sugar) (GFO, VE, DF) \$9.50

### MINI PAN (Mini milk bun)

**Yakisoba Pan** – Japanese yakisoba noodles with mustard mayo and aonori (V) \$7.50

**Scrambled Egg Pan** – free range eggs with chopped parsley (V) \$7.50

**Chicken Sausage Pan** – free range chicken sausage with lettuce & house-made teriyaki sauce \$7.50

### SANDO (Japanese fluffy milk bread sandwich)

**Egg Sando** – boiled eggs mixed with Kewpie mayonnaise, shiro miso & baby cucumber (V) \$14.50

**Chicken Katsu Sando** – free range chicken with yuzu marinated & Japanese panko fried & served with white & red cabbage, Kewpie mayonnaise & Tonkatsu sauce \$16.50

### MISO SOUP

House blend of shiro & aka miso, wakame, spring onion, tofu & mushroom stock (VE, GF, DF) \$5.00

### CURRY (Japanese curry)

**Vegan Curry** (VE, DF) \$21.50

**Chicken Katsu Curry** \$26.50

### ONIGIRAZU (Rice Sandwich)

**Teriyaki Salmon Onigirazu** – teriyaki salmon with house pickled beetroot, lettuce & vegan mayo wrapped in nori (GF, DF) \$7.50

**Carrot and Beetroot Onigirazu** – kinpira carrot & beetroot with house pickled cucumber, avocado, lettuce & vegan mayo wrapped in nori (GF, VE, DF) \$7.50

**Onigirazu Set of 2** – your choice of two onigirazu comes with Miso soup \$18.50

### TEISHOKU

**Salmon Teishoku** – panfried salmon marinated & wrapped with kombu & sake. Served with house-made yuzu ponzu, daikon, salad, house pickled cucumber, rice & miso soup (GF, DF) \$28.50

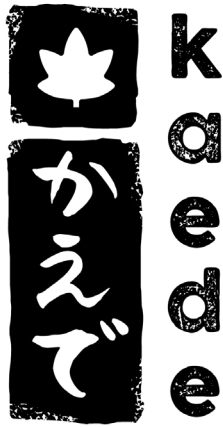
**Chicken Katsu Teishoku** – marinated with Yuzu & panko fried free range chicken with salad, house pickled cucumber, rice & miso soup \$25.50

**Shougayaki Teishoku** – pork loin cooked with wheat flour, Kewpie mayo, soy sauce, sake, mirin & ginger served with salad, house pickled cucumber, rice & miso soup (GFO) \$25.50

**Agedashi Tofu Teishoku** – with capsicum, eggplant & mushroom garnished with spring onion, sesame seeds & nori in house-made yuzu dipping sauce (sake, mirin, soy sauce & kombu) served with rice & vegan miso soup (GF, VE) \$21.00

Our chicken is all free-range, from Hazeldene Farm

GF - Gluten free, GFO - Gluten free option,  
V - Vegetarian, VE - Vegan, DF - Dairy Free



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## BREAKFAST MENU UNTIL 12PM TAKE-AWAY & DINE IN

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### MATCHA CHIA PUDDING

Layered with almond milk, coconut yogurt, blueberry compote, house-made granola with Matcha (oat, almond, chia seed, sesame seed, sunflower seed, maple syrup & coconut sugar)

\$9.50 (GFO, VE, DF)

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### TOAST WITH YUZU JAM

\$8.50 (V)

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### SMASHED AVOCADO WITH EDAMAME & WASABI FURIKAKE ON TOAST

\$18.50 (V)

+ POACHED EGG

\$3.00 (V)

+ SMOKED SALMON

\$6.00

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### UMAMI SHIO KOJI WILD MUSHROOMS WITH SCRAMBLED EGGS ON TOAST

\$21.00 (V)

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### UMAMI PAPI CHILLI SCRAMBLED EGGS ON TOAST WITH BACON, AVOCADO AND CHERRY TOMATOES

\$24.00

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### SCRAMBLED OR POACHED EGGS ON TOAST OR RICE

\$12.00 (V)

+ SMOKED SALMON

\$6.00

+ BACON

\$5.00

+ UMAMI PAPI CHILLI

\$2.00 (V)

+ AVOCADO

\$5.00 (V)

+ UMAMI SHIO KOJI WILD MUSHROOMS

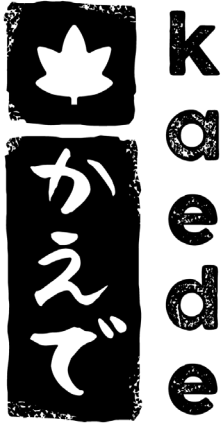
\$7.00 (V)

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We make our Toast with Japanese fluffy milk bread

Gluten free bread is available

GF - Gluten free, GFO - Gluten free option, V - Vegetarian, VE - Vegan, DF - Dairy Free



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ALL DAY MENU UNTIL  
2.30PM DAILY  
TAKE-AWAY & DINE IN

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## SPECIALS

### Soba Noodle Salad

Buckwheat noodles with edamame, tofu and  
home made yuzu dressing (VE)

\$18.50

### Umami Chilli Scrambled Egg Teishoku

with Rice, Miso soup, Salad & home made pickles (V)

\$19.50

### Tradies special –

Bacon & egg toastie with a small coffee

\$16.50