



# PANKO CHAN

Lunch&Takeaway

☘ ☘ ☘ Menu ☘ ☘ ☘

## Fish&Chips

### Step 1: Choose your fish

Fish of the day.....\$21.5

Premium fish.....\$25.5

### Step 2: Choose your style

Classic Tempura

Fresh Panko (bread crumb)

Furikake(bonito&seaweed)

Nori Wasabi Goma

Crusted Soy&Ginger(GFF).....+\$2

### STEP 3: Choose one side

Potato Chips(GF)

Panko Side Salad(GF)

Sweet Potato Chips(GF).....+\$2

Renkon Chips(GF).....+\$2

Mixed Chips(GF).....+\$2

## Ramen

(Japanese noodle soup)

**Spicy Tan Tan**.....\$19.5

Tassie pork mince, ramen egg,black fungus mushrooms, bamboo shoots, spring onion

**Tonkotsu Ramen**.....\$19.5

Tassie pork chashu, ramen egg,black fungus mushrooms, bamboo shoots, spring onion

**Miso Ramen**.....\$19.5

Tassie pork chashu, ramen egg,black fungus mushrooms, bamboo shoots, spring onion

**Goma Ramen(V,VG)**.....\$19.5

Vege mince, tofu, red cabbage,black fungus mushrooms, bamboo shoots, spring onion

\*Vegan option( egg free noodle)+\$2

### Ramen Extras

Spring onion..\$2

Black garlic oil.....\$2

Noodles.....\$3

Mushroom.....\$3

Ramen egg.....\$3

Bamboo shoots...\$3

Pork mince.....\$4

Chashu pork.....\$4.5

## Poke Bowl

All come with red cabbage, edamame, pickles, nori paste & tenkasu crunch (GF0)

### Step 1: Choose your protein

Sashimi Salmon.....\$19

Sashimi Kingfish.....\$19.5

Poke Bean (Tofu).....\$19

### Step 2: Choose your rice

White Rice or Brown Rice

### STEP 3: Choose one dressing

Classic Soy(GF,VG)

Chilli Garlic Soy(GF,VG)

Ponzu Citrus(GF,VG)

Creamy Sesame(GF,VG)

### STEP 4: Choose your extras

Avocado Mash.....\$3

Onsen Soft Egg.....\$3

Chopped Kale.....\$3

\*\*If you have food allergy or special dietary requirement please inform a member of staff\*\*

V=Vegetarian VG=Vegan GF=Gluten free GF=Gluten free friendly VGO=Vegan option



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## Classics & Specials

Yuzu Salt Calamari(GFF).....	\$19.5
Panko Eggplant Cheese&Miso(V,VGO).....	\$16.5
Chicken Karaage(GFF).....	\$17
Agedashi Tofu(GFF,VG).....	\$14
Sea Salt Edamame(GF,VG).....	\$6.5
House Made Pickles(GF,VG).....	\$7
Takoyaki(Octopus batter ball).....	\$8
Panko Chan Potato Cake(GFF,VG).....	\$7.5
Pork Goyza.....	\$7.5
Miso Soup(GF).....	\$5
White/Brown Rice(GF,VG).....	\$4.5

## Salad

Panko Chan House Salad(VG,GF).....	\$12
Creamy Roast Pumpkin&Spinach(VG,GF).....	\$15
Crispy Tofu&Kale Cranberry Miso.....	\$15

## Chips (All GF&VG)

Potato Chips.....	\$7	Sweet Potato Chips.....	\$9
Renkon Chips.....	\$9	Mix Chips.....	\$9

#pankochanau

## Tassie Oysters

Oysters Nature(3 pieces)(GF).....	\$12
Oysters Nature& Umami Vinegar(3 pieces)(GF).....	\$13
Panko Crumbed Oysters(3 pieces).....	\$13

## Udon & Rice

Oyakodon.....	\$18.5	
Japanese chicken&egg&onion rice bowl with miso soup		
Pork Katsu Don.....	\$20.5	
Panko pork cutlet, egg&onion stir fry on top of rice with miso soup		
Yaki Udon (VG).....	\$20	
Japanese style stir fried udon noodles with veggie +chopped chashu pork.....		\$3
Pork Katsu Curry.....	\$22	
Japanese veggie curry with panko pork cutlet on side of rice		

## Condiments

House Tartare(V,GF).....	\$2	Black Sesame Aioli(V,GF)....	\$2	
Ponzu Citrus(VG,GF).....	\$2	Chilli Garlic Soy(VG,GF)....	\$2	
Tonkatsu BBQ.....	\$2	Japanese Mayo(V,GF).....	\$2	
Tomato Sauce(VG,GF)....	\$2	Fresh Wasabi (VG,GF).....	\$2	
Furikake Sprinkles.....				\$2

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