



***Proudly Japanese owned
and crafted since 2014***

Dine in Menu

@pekopekonz

STARTERS / SMALL PLATES

Edamame beans (V/GF)	\$7
<i>With Himalayan pink salt</i>	
Renkon Chips (V/GF)	\$7.5
<i>Japanese sliced root vegetable chips</i>	
Egg omelette (V/GF)	\$8.5
<i>Free range fluffy egg omelette</i>	
Yum Yum Salad (V/GF)	\$12
<i>Cabbage, lettuce, carrots, broccoli, sesame</i>	
Broccoli Goma (V/GF)	\$8
<i>Broccoli with sesame dressing</i>	
Agedashi Tofu (V/GF)	\$12
<i>Crispy tofu with Dashi broth</i>	
Agria Potato Croquettes 2pcs (V)	\$12
<i>Homemade croquettes w caramelised onions</i>	
Takoyaki 6pcs	\$12
<i>Octopus balls w sauce & mayo</i>	
Katsu prawn cakes 2pcs	\$15
<i>Handmade prawn cakes w tartare</i>	
Karaage fried chicken	\$18
<i>Marinated free range chicken w mayo</i>	
Katsu Salmon 2 pcs	\$24
<i>Crispy panko crumbed NZ salmon w tartare</i>	
Tempura	
<i>Tempura Veges (V)</i>	\$16
<i>Tempura Prawns 3pcs</i>	\$17
<i>Assorted Prawn 2pcs & veges</i>	\$26
Sashimi	
<i>Small - 6pcs</i>	\$19
<i>Large - 12pcs</i>	\$38
Pan Fried Teriyaki	
<i>Free range Chicken w wok cabbage</i>	\$20
<i>NZ Salmon w wok cabbage</i>	\$24
Yakiniku Beef Stack	
<i>NZ Prime minute steak, potato croquette w garlic BBQ sauce</i>	\$30
White Rice (V/GF)	\$3
Miso Soup (V/GF)	\$4
Brown Rice (V/GF)	\$4
Rice & Miso soup set	\$6



BAO BUNS (2 PCS)

Two soft bao buns with slaw and your choice of filling:

Katsu chicken Bao Buns	\$14
Karaage chicken Bao Buns	\$14
Katsu Mushroom Bao Buns (V)	\$14
Pork Char-siu Bao Buns	\$14

GYOZA DUMPLINGS (8 PCS)

Super grain Vegan (V)	\$13.5
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Quinoa, onion, mushroom dumplings

Pork Gyoza	\$14
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Pan fried pork and cabbages dumplings

CURRY

House made Japanese curry with choice of main:

Plain Curry and rice (GF/V)	\$12
Katsu Mushroom (V)	\$20
Katsu tofu (V)	\$20
Katsu Chicken	\$22
Katsu Salmon	\$30
Plain Curry sauce (GF/V)	\$7

Request your favourite level of spiciness!

UDON NOODLES

Homemade soup base and Dashi broth (fish or veges) comes with seaweed and fried tofu

Mini (V)	\$7.5
Plain (V)	\$13
Teriyaki Chicken	\$20
Tempura Veges (V)	\$21
Tempura Prawn 3pcs	\$22

RAMEN NOODLES

A clear soy sauce based broth, the most well known kind of ramen.

Shoyu Pork	\$21
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Extra pork - \$5



RICE BOWLS

Your choice of: rice, salad & mayo / rice & egg / salad only /
rice & steamed vege / rice only

Swap to Brown rice OR more white rice \$1

Add Gluten Free Teriyaki sauce \$1

Add Miso Soup \$3

Small size available on request

	Rice only	Rice & Veges Rice & salad or just salad	Rice & egg
Teriyaki Tofu (V) <i>Crispy tofu</i>	\$17	\$20	\$22
Katsu Tofu (V) <i>Panko crumbed crunchy tofu w tartare</i>	\$17	\$20	\$22
Katsu Mushroom (V) <i>Panko crumbed Portobello mushroom w tartare</i>	\$17	\$20	\$22
Katsu Chicken <i>Panko crumbed free-range chicken cutlet w tartare</i>	\$19	\$22	\$24
Teriyaki Chicken <i>Pan fried free-range chicken</i>	\$19	\$22	\$24
Karaage Fried Chicken <i>Marinated fried free-range chicken</i>	\$21	\$24	\$26
Katsu Prawn Cake <i>Homemade prawn cakes w tartare</i>	\$23	\$26	\$28
Yakiniku Beef <i>Sizzling sliced minute steak w garlic bbq sauce</i>	\$28	\$31	\$33
Katsu Salmon <i>Panko Crumbed NZ salmon w tartare</i>	\$29	\$32	\$34
Teriyaki Salmon <i>Pan fried NZ salmon w tartare</i>	\$29	\$32	\$34
Tempura <i>Japanese traditional tempura on rice</i>			
<i>Tempura Veges (V)</i>		\$19	
<i>Tempura Prawns 3pcs</i>		\$21	
<i>Assorted Prawn 2pcs & veges</i>		\$29	



MAINS “Gozen” set

Traditional “Tei shoku” style.

With miso soup, rice and a small side dishes

Agria Potato Croquette (V) \$25

Home made croquette w caramelised onion

Teriyaki crispy Tofu (V) \$27

Crispy tofu

Katsu Tofu (V) \$27

Panko Crumbed crunchy tofu

Tempura Veges (V) \$27

Selection of in season vegetables

Katsu Mushroom (V) \$27

Panko crumbed Portobello mushroom w tartare

Katsu Chicken \$29

Panko crumbed free-range chicken cutlet w tartare

Teriyaki Chicken \$29

Pan fried free-range chicken

Karaage Fried Chicken \$30

Marinated fried free-range chickens

Katsu Prawn Cakes \$30

Homemade Prawn cakes w tartare

Tempura Prawns \$28

3 pcs

Sashimi \$34

8pcs. Please ask for today’s selection

Tempura Assorted \$35

Assorted Prawn 2pcs & Veges

Crunchy Katsu Salmon \$37

Panko Crumbed NZ salmon w tartare

Teriyaki Salmon \$37

Pan fried NZ salmon w tartare

Yakiniku Beef \$36

Sizzling sliced minute steak w garlic bbq sauce



VEGETARIAN / VEGAN

Edamame beans (V/GF) <i>With Himalayan pink salt</i>	\$7
Renkon Chips (V/GF) <i>Japanese sliced root vegetable chips</i>	\$7.5
Egg omelette (V/GF) <i>Free range fluffy egg omelette</i>	\$8.5
Yum Yum Salad (V/GF) <i>Cabbage, lettuce, carrots, broccoli, house made sesame dressing</i>	\$12
Broccoli Goma (V/GF) <i>Broccoli with sesame dressing</i>	\$8
Agedashi Tofu (V/GF) <i>Crispy tofu with Dashi broth</i>	\$12
Agria Potato Croquettes 2pcs (V) <i>Homemade croquettes w caramelised onions</i>	\$12
Tempura Veges (V)	\$16

BAO BUNS (2 PCS)

Katsu Mushroom Bao Buns (V)	\$14
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GYOZA DUMPLINGS (8 PCS)

Super grain Vegan (V) <i>Quinoa, onion, mushroom dumplings</i>	\$13.5
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CURRY

Katsu Tofu (V)	\$20
Katsu Mushroom (V)	\$20
Plain Curry Sauce (GF/V)	\$7
Plain Curry & Rice (GF/V)	\$12

Request your favourite level of spiciness!

UDON NOODLES

*Homemade soup base and Dashi broth
comes with seaweed and fried tofu*

Mini (V)	\$7.5
Plain (V)	\$13
Tempura Veges (V)	\$21

RICE BOWLS

*Your choice of: rice, salad & mayo / rice & egg /
salad only / rice & steamed vege / rice only*

Add Brown rice OR extra white rice \$1

Add Gluten Free Teriyaki sauce \$1

Add Miso Soup \$3

Small size available on request

	<i>Rice only</i>	<i>Rice & salad</i>	<i>Rice & egg</i>
Teriyaki Tofu (V) <i>Crispy tofu</i>	\$17	\$20	\$22
Katsu Tofu (V) <i>Panko crumbed crunchy tofu w tartare</i>	\$17	\$20	\$22
Katsu Mushroom (V) <i>Panko crumbed Portobello mushroom w tartare</i>	\$17	\$20	\$22
Tempura on Rice <i>Tempura Veges (V)</i>			\$19

MAINS "Gozen" set

Traditional "Tei shoku" style.

With miso soup, rice and a small side dish.

Agria Potato Croquette (V) <i>Homeamde croquette w caramelised onion</i>	\$25
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Teriyaki Crispy Tofu (V) <i>Crispy tofu</i>	\$27
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Katsu Tofu (V) <i>Panko crumbed crunchy tofu w tartare</i>	\$27
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Tempura Veges (V) <i>Selection of in season vegetables</i>	\$27
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Katsu Mushroom (V) <i>Panko crumbed Portobello mushroom w tartare</i>	\$27
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DESSERT

Vanilla ice cream (1 scoop)	\$5
Matcha green tea ice cream (1 scoop)	\$5.5
Homemade chocolate brownie	\$5
- with vanilla ice cream	\$10
-with matcha ice cream	\$10.5
Umeshu plum wine 14%alc	\$12
Made using 100% Nanko Ume from Wakayama	



The Peko Peko promise:

We use Rice bran oil, free-range chicken and free-range eggs, Himalayan pink salt and local produce as best as we can. We are dedicated to providing healthy Japanese food to our customers by cooking homemade with unique, original recipes.

Menu and prices subject to change without notice. Made in a facility that handles 11 common food allergies., however, please let us know your dietary/allergy requirements before your order, we will try our best to alter to your requests.

