



# LUNCH MENU

## STARTERS / SMALL PLATES

<b>Edamame Beans (V/GF)</b> with Himalayan pink salt	<b>\$7.5</b>
<b>Renkon Chips (V)</b> Japanese sliced root vegetable chips	<b>\$8</b>
<b>Broccoli Goma (V/GF)</b> Broccoli with housemade sesame dressing	<b>\$8</b>
<b>Takoyaki 6pcs</b> Octopus balls w sauce & mayo	<b>\$13</b>
<b>Karaage Fried Chicken</b> Marinated fried chicken w mayo	<b>\$19</b>
<b>Sashimi Salmon or Tuna</b>	
Small - 6pcs	<b>\$19</b>
Large - 12pcs	<b>\$38</b>



## GYOZA DUMPLINGS (8PCS)

<b>Super grain Vegan Gyoza (V)</b>	<b>\$13.5(Boiled)</b>
Quinoa, onion, mushroom dumplings	<b>\$14(Fried)</b>
<b>Pork Gyoza</b>	<b>\$14</b>
Pan fried pork and Cabbage dumplings	

## BAO BUNS (2PCS)

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

<b>Katsu Chicken Bao Buns</b>	<b>\$14</b>
<b>Karaage Chicken Bao Buns</b>	<b>\$14</b>
<b>Katsu Tofu Bao buns(V)</b>	<b>\$14</b>
<b>Pork Char-siu Bao buns</b>	<b>\$14</b>

White Rice (V/ GF)	<b>\$3</b>
Miso soup (V/GF)	<b>\$4</b>
Rice & Miso soup Set	<b>\$6</b>
Extra sauces, dressings	<b>50c</b>

**\*\*GF option could cause cross contamination by deep fry, please ask our friendly staff :)**



## RICE BOWLS Peko Peko Signature dish

Your choice of : Rice only /  
Rice, salad & mayo +\$3 / Rice & steamed vege +\$3 /  
Salad only +\$3 / Rice & Egg +\$6  
Swap to Brown rice \$1 Extra Sauces 50c each  
More rice \$1 Add Miso soup \$3  
Add Extra broccoli \$3.5 Add Extra egg omelette \$7

### Teriyaki Tofu (V)

Crispy Tofu with Teriyaki sauce

### Katsu Chicken

Panko crumbed free-range chicken cutlet w Tartare

### Teriyaki Chicken

Pan fried free-range chicken

### Karaage Fried Chicken

Marinated fried free-range chicken

### Katsu Prawn Cakes

House made prawn cakes w Tartare

### Yakiniku Beef

Sizzling sliced minute steak w garlic bbq sauce

### Teriyaki Salmon

Pan fried NZ salmon w Tartare

## CURRY ON RICE

### Katsu Chicken Curry

Housemade Japanese curry sauce

Add Extra egg omelette +\$7

## NOODLES

Housemade Dashi broth (fish or veges)

### Mini udon(V)

### Plain udon (V)

### Tempura veges udon (V)

### Tempura prawns 3pcs udon

### Pork Shoyu Ramen

Extra Pork - +\$5

Rice only +Salad +Egg

**\$17 \$20 \$23**

**\$19 \$22 \$25**

**\$20 \$23 \$26**

**\$21 \$24 \$27**

**\$23 \$26 \$29**

**\$28 \$31 \$34**

**\$29 \$32 \$35**

**\$23**

**\$7.5**

**\$13**

**\$22**

**\$23**

**\$22**





# WEEKDAY LUNCH SPECIAL

## BENTO BOX

With Sashimi, Tempura and Sushi rolls

Add Rice or Miso soup +\$2 each

Add Rice & Miso soup +\$3

Teriyaki Tofu	\$25
Katsu Chicken	\$27
Teriyaki Chicken	\$28
Yakiniku Beef	\$35
Teriyaki Salmon	\$36



## ON RICE

Add Miso soup +\$3

**Plain Curry and Rice** \$12

Peko Peko's signature curry sauce with rice Add Extra egg omelette +\$7

**Pork Gyoza on Rice** \$13

4 pieces Pork Gyoza with Cabbage on Rice with chili oil

**Small Katsu Chicken on Rice with Broccoli and Carrots** \$13

**Small Katsu Chicken on Rice with Egg Gravy** \$15

**Ebi Toji on Rice** \$17

Fried Katsu Prawn in egg gravy on Rice

**Sashimi on Rice** \$27

Tuna or Salmon Sashimi on Rice

### The Peko Peko promise:

We only use Free-range chicken. Raw sugar, 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. We are not 100% allergen free designed kitchen, however, please let us know your dietary/allergy requirements before your order, we will try our best to alter to your requests.