



LUNCH MENU

STARTERS / SMALL PLATES

Edamame Beans (V/GF) \$7.5

with Himalayan pink salt

Renkon Chips (V/GF) \$8

Japanese sliced root vegetable chips

Broccoli Goma (V/GF) \$8

Broccoli with housemade sesame dressing

Takoyaki 6pcs \$13

Octopus balls w sauce & mayo

Sashimi Salmon or Tuna

Small - 6pcs \$19

Large - 12pcs \$38



GYOZA DUMPLINGS (8PCS)

Super grain Vegan Gyoza (V) \$13.5(Boiled)

Quinoa, onion, mushroom dumplings \$14(Fried)

Pork Gyoza \$14

Pan fried pork and Cabbage dumplings



BAO BUNS (2PCS)

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

Katsu Chicken Bao Buns \$14

Karaage Chicken Bao Buns \$14

Katsu Tofu Bao buns(V) \$14

Pork Char-siu Bao buns \$14



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

****GF option sometimes 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 Gluten Free Teriyaki Option \$1

More rice \$1

Extra Sauces 50c each

Add Miso soup \$3.

Add Extra broccoli \$3.5

Add Extra egg omelette \$7

Rice only +Salad +Egg

Teriyaki Tofu (V) \$17 \$20 \$23

Crispy Tofu with Teriyaki sauce

Katsu Chicken \$19 \$22 \$25

Panko crumbed free-range chicken cutlet w Tartare

Teriyaki Chicken \$20 \$23 \$26

Pan fried free-range chicken

Karaage Fried Chicken(GF) \$21 \$24 \$27

Marinated fried free-range chicken

Katsu Prawn Cakes \$23 \$26 \$29

House made prawn cakes w Tartare

Yakiniku Beef (GF) \$28 \$31 \$34

Sizzling sliced minute steak w garlic bbq sauce

Teriyaki Salmon \$29 \$32 \$35

Pan fried NZ salmon w Tartare

CURRY / NOODLES

Katsu Chicken Curry \$23

Housemade Japanese curry sauce

Add Extra egg omelette +\$7

Udon Noodles

Housemade Dashi broth (fish or veges)

Mini (V) \$7.5

Plain (V) \$13

Tempura veges (V) \$22

Tempura prawns 3pcs \$23

Pork Shoyu Ramen \$22

Extra Pork - +\$5



WEEKDAY LUNCH SPECIAL

BENTO BOX

With Sashimi, Tempura and Sushi rolls

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



ON RICE

Add Miso soup +\$3

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**

Curry Chicken **\$15**

Peko Peko's signature curry sauce with chicken mince

Curry Beef **\$17**

Peko Peko's signature curry sauce with beef

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 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. 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.