

JAPANESE AZABU JUBAN BAR+KITCHEN

BAR BITES

WASABI PEAS 6

EASY CRUNCHY PUNCHY BAR SNACK EATS

TSUKEMONO 8

HOME-MADE SELECTION OF PICKLES TO CLEANSE THE PALATE

EDAMAME CHIDI GARDIK 8

GF

PAN FRIED EDAMAME BEANS W CHILI GARLIC & SOY
STANDARD EDAMAME IS OK TOO 6

GOBOU TEMPURA 8

CHEWY CRUNCHY BURDOCK ROOT TEMPURA &
GOES OH SO WELL WITH BAR DRINKS

AJITOYA TAKOYAKI 10

OSAKA STYLE BALL SHAPED THINGS, DICED OCTOPUS INSIDE,
AJITOYA SAUCE, MAYO, RED GINGER, NORI FLAKES,
KATSUOBUSHI FLAKES.

CROQUETTE 12

x2 CORN CREAM BALLS COATED IN LIGHT PANKO RESTING
ON A WHITE MISO BECHAMEL SAUCE... A MUST TRY DISH COZ
IT'S ALL HAND MADE RIGHT HERE

AGEDASHI TOFU 12

2 BLOCKS OF DUSTY TOFU IN A LIGHT SWEET DASHI MUSHROOM
BROTH BUT LOOK OUT FOR THE YUZU KOSHOU - IT BITES

STEAMED GYOZA 13

JAPANESE STYLE STEAMED DUMPLINGS W A LIGHT PONZU
(CITRUS SOY) SAUCE / PORK OR PRAWN - SORRY NO MIXING

SILLY CHILI GYOZA 14

PONZU CHILI PRICKLY ASH OIL & SPRING ONION...
PORK OR PRAWN - SORRY NO MIXING

KARAAGE IS LEEKING 14

GF

OUTSIDE CRUNCHY INSIDE SQUISHY FRIED CHICKEN W
A SPICED LEEK CHILI SAUCE LEEKING EVERYWHERE

THE GREAT OCTOPUS FRY-UP 15

GF

SOFT BITS OF SUPER FRESH OCTOPUS LIGHTLY DUSTED, FRIED
W AO-NORI SEAWEED, SERVED ON WRITERS BLOCK PAPER

BAO 16

BUTA NO KAKUNI (PORK BELLY) IN A STEAMED BUN WITH
JAPANESE MAYO HOME-MADE PICKLES & LETTUCE...
OH AND A STICKY SAUCE

OYSTERS 3 KINDS / COFFIN BAY

NATURAL W VINAIGRETTE & LEMON

1/2 DOZEN 18

RESTING NAKED ON ROCKS W OUR JUBAN PONZU,
VINAIGRETTE & LEMON GF

KAKIFRY

1/2 DOZEN 18

X6 OYSTERS DUSTED & ROLLED IN CRUNCHY PANKO
W FRIED LEEK / NEGI / PICKLED WASABI TARTARE SAUCE

PONZU FRY

1/2 DOZEN 20

GLEAMING LITTLE FELLAS QUICKLY PANFRIED
IN JUBAN'S PONZU BLAZE OF GLORY GF

TEMPURA

1/2 DOZEN 24

LIGHT CRUNCHY FRIED TEMPURA BIRD-NEST
BATTER WITH A DOT OF GINGER

SEA

SAIKYO MISO GLAZE 25

GF

SWEET MISO MARINATED SWORD FISH FILLET,
BAKED, FLAME THROWN, THEN SERVED VERY SIMPLY

SASHIMI MAYHEM 25

GF

FRESH CUT SALMON + TUNA + KING FISH LAYED OUT
IN A VERY ORDERLY SCHOOL ASSEMBLY TYPE FASHION

OCTOPUS ON THE CHAR 26

GF (IF WE REMOVE PANKO)

SOFT PIECES OF FRESH OCTOPUS W EDAMAME CREAM PUREE`
WHICH CREATES A BOUNCY CASTLE IN YOUR MOUTH

LAND

BUTA NO KAKUNI W ONSEN TAMAGO 27

GF

I HAVE NO IDEA WHAT THAT MEANS EITHER, BUT IT'S TWICE COOKED
PORK BELLY CUBES OF DELICIOUSNESS W SOFT EGG & SIMMERED
ROOT VEGIES (ONSEN TAMAGO IS LIKE APOACHED EGG BUT BETTER)

CHAR GRILLED BEEF TEPPANYAKI 35

GF

SUPER TENDER CRAIN FED CHARGRILLED
EYE FILLET W A SMALL SELECTION OF;
TEPPANYAKI SAUCE / YUZU KOSHOU / MACCHA SALT
(YUZU KOSHOU IS A CITRUS PASTE W PEPPER & IT BITES)

SIDES

JAPANESE RICE S4 | M6

SUPER FLUFFY WHITE RICE YOU CAN ADD
TO ANY SHARE DISH & MAKE A MEAL OF IT

CHICKEN CELERY SALAD 10

SHREDDED CHICKEN, WHITE WINE WASABI PICKLE MAYO
W CRACKED PEPPER ZING... A GREAT SIDE DISH...

KAISEN SALAD 16

GF

SASHIMI CUTS TOSSED W LEAFY SALAD TOPPED
W A LIGHT SOY ZINGY DRESSING

CHARGRILLED DUTCHIES & BROCCOLI 16

DUTCH CARROTS & BROCCOLI IN A WHITE SOY LEMON DRESSING
& A TEENY BIT OF SHAVED PARMESAN CHEESE SNOWING DOWN

DESSERT

HOIJICHA PANNA COTTA 14

GF

SWEETENED THICKENED CREAM AROMITISED W ROASTED HOIJICHA
TEA. AZAUKI BEANS, A KIND OF SESAME BAR & RASPBERRY SAUCE

GREEN TEA TIRAMISU 14

LAYERS OF HEAPS OF GREAT STUFF. GREEN TEA MOUSSE.
HAPPY FINGER SPOUNGE. CREAM. POCKY STICKS.
THERE'S A LOT IN THIS DESSERT & A MUST TRY

CHOCOLATE FONDANT 15

YEP! JAPANESE LIKE CHOCOLATE TOO... IT'S AMAZING.
THIS OOZES CHOCOLATE SAUCE AND COMES W VANILLA
ICE CREAM - VERY SIMPLE & HITS THE SPOT
(TAKES 20MINS SO ORDER EARLY)

FYI WE ARE NOT À LA CARTE - EVERYTHING IS MADE TO SHARE
1 SMALL VARIATION TO A DISH IS OK EG. NO SPRING ONION
NOT ALL STAFF ARE NATIVE ENGLISH SPEAKERS - TAKE IT SLOW