



## MENU



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## スナック Snacks

|  |             |
|--|-------------|
| <b>Edamame</b> / Lightly boiled young soybeans in the pod seasoned with salt.  | <b>\$7</b>  |
| <b>Agedashi Tofu</b> / Crispy, golden-fried tofu served in a savoury soy-based sauce. Garnished with spring onions and grated daikon radish.   | <b>\$12</b> |
| <b>Gyoza</b> / 8 pieces of succulent, pan-fried dumplings filled with seasoned pork and cabbage. Served with soy-vinegar dipping sauce.  | <b>\$14</b> |
| <b>Kara-age Chicken</b> / Juicy, golden-brown chicken pieces marinated in our special blend of seasonings. Served with shichimi mayo.  | <b>\$16</b> |
| <b>Nasu Dengagku</b> / Melt-in-your-mouth chunks of tempura eggplant with our special house-made miso sauce.   | <b>\$16</b> |
| <b>Wagyu Carpaccio</b> / Finely sliced wagyu beef (8 pieces), delicately seasoned and lightly grilled. Served with sliced onion, wakame, spring onions, parmesan, salad greens and a ponzu dressing. | <b>\$20</b> |
| <b>Sakana Carpaccio</b> / Tuna, salmon, and kingfish (9 pieces), served with sliced onion, wakame, spring onions, sesame seeds, salad greens and a ginger vinegar soy dressing.                      | <b>\$21</b> |

## サラダ Salad

|   |             |
|---|-------------|
| <b>Tofu Salad</b> / Mixed salad greens, avocado, radish, cherry tomatoes, cucumber and coriander, served with soft tofu. Served with light, ginger and soy dressing.    | <b>\$16</b> |
| <b>Salmon Salad</b> / Mixed salad greens, purple cabbage, radish, mixed tomatoes and daikon, served with chunks of fresh raw salmon. Served with white sesame dressing. | <b>\$23</b> |

# ラーメン + うどん

## RĀMEN + UDON

All Rāmen are served with marinated bamboo shoots, bok-choy, spring onion, corn, shredded mushrooms, nori seaweed and seasoned egg.

**Shōyu Rāmen** / A traditional and savoury ramen, originating from Tokyo. Our house-made chicken and soy sauce-based soup with ramen noodles, with succulent slices of chashu pork and our regular toppings. **\$18**

**Tonkotsu Rāmen** / Our Tonkotsu Rāmen is a wonderfully rich, creamy and velvety experience. Made with a pork bone broth, and served with tender chashu pork, and our regular toppings. **\$20**

**Miso Rāmen** / Our unique blend of miso paste infuses our house pork broth with umami-rich, and deep flavors, complemented by tender chashu pork and our regular toppings. **Try adding butter for an immersive Hokkaido Rāmen experience.** **\$18**

**Spicy Miso Rāmen** / Our tantalising Miso Rāmen broth gets an extra kick with spicy chili paste, delivering a delightful heat. Served with succulent chashu pork, our regular toppings, and extra chilli. **\$18**

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**Tempura Vege Udon** / A hearty bowl of thick udon noodles and a flavourful vegetable broth, served with mixed tempura vegetables. Enhanced with a delicate sheet of seasoned tofu. **\$20**

**Mushroom Udon** / Immerse yourself in the delightful flavors of our Kinoko Udon. A medley of assorted mushrooms, paired with thick udon noodles in a savoury broth. A vegetarian delight that captures the earthy essence of mushrooms, creating a satisfying and aromatic udon experience. **\$18**

**Beef Udon** / Indulge in the comforting goodness of our Beef Udon. Tender slices of succulent beef served with thick udon noodles in a savoury broth. The perfect combination of flavors and textures that will warm your soul and satisfy your cravings. **\$22**

### 具の追加できます **Extra Toppings for Rāmen & Udon**

|                          |     |                         |     |
|--------------------------|-----|-------------------------|-----|
| Chāshū pork              | \$4 | Nori Seaweed            | \$2 |
| Yakitori Chicken         | \$4 | Wakame Seaweed          | \$2 |
| Seasoned boiled egg      | \$3 | Spring Onion / Shallots | \$2 |
| Onsen egg                | \$3 | Bamboo Shoots           | \$3 |
| Extra Noodles            | \$4 | Mushrooms               | \$3 |
| Mixed Tempura Vegetables | \$5 | Butter                  | \$1 |

Card payments surcharge 1.7%

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## DONBURI

Donburi is a Japanese dish consisting of a bowl of rice topped with different ingredients.

**All our donburi are served with side-salad and miso-soup.**

|   |             |
|---|-------------|
| <b>Teriyaki Chicken Don</b> / Tender grilled chicken glazed in a luscious teriyaki sauce, served over a bed of steamed rice.  | <b>\$17</b> |
| <b>Gyūdon</b> / Tender slices of beef and onion simmered in a savoury, house-made sauce served atop a bed of steamed rice, topped with a soft-boiled "onsen" egg.   | <b>\$21</b> |
| <b>Chicken Katsu Curry Don</b> / Savoury and aromatic Japanese curry made with beef, vegetables, and a perfect balance of spices. Served over a bed of steamed rice, with pickled ginger.   | <b>\$22</b> |
| <b>Kara-age Don</b> / Juicy, golden-brown chicken pieces marinated in our special blend of seasonings, served on a bed of steamed rice. Served with pickled ginger, shredded cabbage and Japanese mayonnaise.   | <b>\$19</b> |
| <b>Chicken Katsu Don</b> / Tantalisingly crisp, panko-crumbed chicken fillet served on a bed of steamed rice, garnished with fresh spring onions and sesame seeds. Served with our house-made, mouthwatering tonkatsu sauce.                                | <b>\$18</b> |
| <b>Chāshū Don</b> / Succulent, chāshū pork belly, marinated to perfection and served on a bed of steamed rice. Served with seasoned half-egg, and garnished with spring onions, nori seaweed and sesame seeds.  | <b>\$18</b> |
| <b>Salmon Don</b> / Mixed slices of premium raw salmon, and lightly seared salmon served over a bed of steamed rice. Served with fish roe and wasabi paste, and garnished with spring onions and sesame seeds.  | <b>\$20</b> |
| <b>Kaisen Don</b> / Assorted slices of raw salmon, tuna and kingfish, alongside lightly grilled salmon, arranged on a bed of fragrant sushi rice. Served with fish roe and wasabi paste, and garnished with spring onions, sesame seeds and wedge of lemon. | <b>\$24</b> |
| <b>Una-Don</b> / Grilled eel, glazed in a sweet and savoury soy sauce, served over a bed of steamed rice. A traditional Japanese delicacy.  | <b>\$26</b> |

# 定食

## Mains

All our set menu items come served with rice, sauted spinach, cold tofu salad, avocado, kimchi, pickled plum, and miso soup.

- |  |             |
|--|-------------|
| <b>Teriyaki Chicken</b> / Grilled chicken thigh fillet pieces, glazed in our house teriyaki sauce. | <b>\$26</b> |
| <b>Teriyaki Salmon</b> / Grilled salmon fillet, glazed in our house teriyaki sauce.                | <b>\$25</b> |
| <b>Teriyaki Mackerel</b> / Grilled mackerel fillet, glazed in our house teriyaki sauce.            |             |
| <b>Buta Kakuni</b> / Tender, thick chashu pork belly grilled and finished crisp.                   | <b>\$24</b> |

# すし & 刺身 SUSHI & SASHIMI

## 刺身 Sashimi

|          | 4<br>pcs | 8<br>pcs |
|----------|----------|----------|
| Salmon   | \$9      | \$16     |
| Kingfish | \$10     | \$17     |
| Tuna     | \$12     | \$19     |
| Mackerel | \$11     | \$18     |
| Scallop  | \$13     | \$20     |
| Octopus  | \$13     | \$20     |

## 寿司 Sushi (Boxed/Stick Sushi)

Slices of fish on traditional sticks of vinegared sushi-rice

|  |      |      |
|--|------|------|
| Salmon                                   | \$11 | \$19 |
| Kingfish                                 | \$12 | \$20 |
| Tuna                                     | \$14 | \$22 |
| Mackerel                                 | \$13 | \$21 |
| Scallop                                  | \$15 | \$23 |
| Octopus                                  | \$15 | \$23 |
| BBQ Eel                                  | \$15 | \$23 |
| Avocado                                  | \$10 | \$18 |
| Aburi (light grilled) (any choice above) | +\$1 |      |

## 盛り合わせ - Platters

|   | Small | Large |
|---|-------|-------|
| <b>Salmon Mania</b>   | \$24  | \$34  |
| Small: Salmon Sushi 2pcs, Aburi Sushi 2pc, Sashimi 6 pcs    |       |       |
| Large: Salmon Sushi 4pcs, Aburi Sushi 4pc, Sashimi 9 pcsc   |       |       |
| <b>Sumo's Feast</b>   | \$38  | \$60  |
| Small: Assorted Sushi 6pcs, Sashimi 12pc, with salmon roe   |       |       |
| Large: Assorted Sushi 12pcs, Sashimi 24pcs, with salmon roe |       |       |

Card payments surcharge 1.7%

## 飲み物 Drinks

|                            |        |
|----------------------------|--------|
| Coke / Coke Zero / Sprite  | \$3.50 |
| Iced Green Tea             | \$4    |
| Hot Green Tea              | \$3    |
| Calpis                     | \$4    |
| Bottled Water              | \$3.50 |
| Sparkling Water            | \$4    |
| Ramune                     | \$5.50 |
| Apple Juice / Orange Juice | \$4    |
| BYO (per person)           | \$3    |

## デザート Dessert

|                        |     |
|------------------------|-----|
| Green Tea Ice Cream    | \$6 |
| Black Sesame Ice Cream | \$6 |
| Green Tea Cake         | \$8 |
| Tiramisu Cake          | \$8 |