



JANKEN

DINNER MENU

STATERS.....

Tsukemono Platter [V] 10.0

assorted JANKEN-made Japanese pickles

- Nukazuke-pickled in salted rice bran paste
- Sakekasuzuke-pickled in Sake lees from "Zenkuro" in Queenstown
- Amakarazuke-pickled in sweet & sour soy sauce w/chilli, ginger

Organic Tahini Goma-Tofu (4 pieces) [V] 10.0

w/sesame Miso sauce & organic Tamari roasted seeds, Shoyu Koji & spring onion

Imo Mochi (2 pieces) [V] 9.0

pan-fried savory agria potato Mochi cake w/garlic Miso sauce, Nori seaweed, ground black sesame seed

Kinpira Renkon [V] 10.0

Japanese lotus root & carrot stir fry side dish with a slightly tangy, sweet and spicy flavour w/roasted organic Tamari seeds

Edamame [V] 10.0

w/Himalayan pink salt or spicy Shichimi(Japanese chilli pepper) seasoning

Today's Osozai 10.0

daily Japanese-style small dish. ask our staff

Mochi Wrap.....

a bite-sized wrap sandwich with your choice of filling wrapped in an original tortilla of slightly sticky dough.

- Eggplant Steak & Sweet Date Miso [V] 7.0 w/salad, pickled ginger
- Garlic Miso Tofu [V] 7.0 w/salad, carrot
- Teriyaki Free-range Chicken 7.0 w/salad, carrot

ENTREE.....

NZ Angus Beef Tataki 22.0

lightly seared thin sliced beef marinated in Wasabi flavoured JANKEN BBQ sauce w/salad, roasted sesame, shredded chilli, spring onion

Saikyo Sweet Miso Salmon 15.0

pan-fried & steamed Mt. Cook Alpine salmon marinated in sweet Miso sauce w/pickled ginger, lemon

Probiotic Carrot Salad [V] small 16.0/large 22.0

shredded carrot & beetroot, garden salad w/organic Tamari roasted seeds, organic quinoa, JANKEN organic carrot & Koji(rice malt) dressing

SIDE.....

Steamed Multi-Grain Rice [V] 4.0

w/organic grains such as wild rice, quinoa, millet, amaranth

Organic Miso Soup [V] 4.5

w/crispy Tofu, spring onion
-add Wakame seaweed +1

[V] vegan

All menu have NO ADDED GLUTEN

If you have any special dietary requirements or allergies, please let us know before you order. Our kitchen handles soy, tree nuts, egg, and so on. Please understand that we can not guarantee 100% free from contaminants but will do our best to cater toward you

SASHIMI & SUSHI

served w/pickled ginger, Wasabi

Sashimi

Mt.Cook Alpine Salmon, Ruakaka Kingfish

6pieces 17.0/ 12pieces 34.0

Salmon Avocado Sushi Roll 25.0

fresh Mt.Cook Alpine Salmon, avocado, carrot, Tamari
roasted organic seeds, Nori seaweed

Tofu Salad Sushi Roll [V] 22.0

pan-fried organic Tofu coated with Yuzu-pon dressing,
avocado, carrot, cucumber, beetroot, red cabbage, Nori
seaweed, Nori salt, sprout w/Yuzu-pon dressing

Teriyaki Free-range Chicken Sushi Roll 23.0

Teriyaki chicken, Nori seaweed w/Teriyaki sauce

Avocado Sushi Roll 14.0

MAIN.....

Chan-chan Garlic Miso Salmon 36.0

pan-fried Mt Cook Alpine salmon & vegetables w/JANKEN
Chan-Chan garlic Miso sauce, spring onion

Crispy Shojin Tofu [V] 30.0

Crispy pan-fried JANKEN-made organic vege-Tofu coated with
organic quinoa puffs, grilled vegetables w/ Yuzu beetroot
Miso sauce, sesame Miso sauce

Nanban-style Karaage Chicken 30.0

Karaage Organic Tofu [V] 28.0

sweet & sour fried chicken or Tofu w/fresh vegetables, spicity
mango soy mayonnaise, spring onion, lemon

HOT POT

Creamy Vegan Hot Pot 30.0

organic Tofu, organic Tempeh, seasonal vegetables, rice
noodle cooked in a garlic & soy milk Miso soup w/ home-
made chilli oil

Seafood Hot Pot 35.0

red prawn, NZ mussel, salmon, today's fish, seasonal
vegetables, rice noodles cooked in a Miso based soup w/
shichimi (Japanese chilli powder)

Free-range Chicken Hot Pot 33.0

free-range chicken, seasonal vegetables, rice noodles
cooked in a fermented Yuzu Shio(salt) soup w/Yuzu pepper



Information

Breakfast & Lunch : 8am - 2pm (L.O.)

Dinner : Saturday Only 5pm - 8pm (L.O.)

Monday, Tuesday & Public Holiday Closed

Takeaway menus can be ordered through online.

Catering and takeaway are available by prior arrangement.

Please feel free to contact us for more information.

Booking☎ 09-360-0555 / janken.order@gmail.com

Takeaway Online Order☞ www.jankenjapanese.com