



Proudly Japanese owned and crafted since 2014

DINE IN MENU

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.

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

Egg Omelette (V/GF) \$8.5

Free range fully egg omelette

Yum Yum Salad (V/GF) \$13

Coleslaw, broccoli and sesame dressing

Agedashi Tofu (V) \$13

Crispy tofu with Dashi broth

Agria Potato Croquette 2pcs (V) \$13

Homemade croquettes w caramelised onions

Takoyaki 6pcs \$13

Octopus balls w sauce & mayo

Katsu Prawn Cakes 2pcs \$16

Handmade prawn cakes w Tartare

Karaage Fried Chicken(GF) \$19

Marinated free range chicken w mayo

Tempura Veges (V) \$16

Tempura Prawns 3pcs \$17

Assorted Prawns 2pcs & Veges \$28

White Rice (V/ GF) \$3

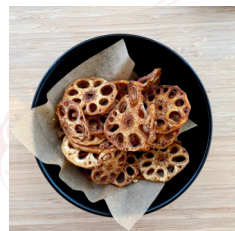
Miso soup (V/GF) \$4

Rice & Miso soup Set \$6

Extra sauces, dressings 50c



Agedashi Tofu
Broccoli Goma



Renkon Chips



Large Sashimi



Karaage Chicken



Katsu Prawn



Teriyaki & Beef



Potato Croquettes



Tempura Prawns



Bao Buns
Vegan Gyoza



Takoyaki



Tempura Veges



Pork Gyoza

Sashimi Salmon or Tuna

Small - 6pcs \$19

Large - 12pcs \$38

Pan Fried Teriyaki GF Teriyaki Option +\$1

Freerange chicken w wok cabbage \$20

NZ salmon w wok cabbage \$24

Yakiniku Beef Stack \$32

NZ Prime minute steak, potato croquette,
wok cabbage w garlic BBQ sauce

BAO BUNS (2PCS)

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

Katsu Chicken Bao Buns \$14

Karaage Chicken Bao Buns \$14

Katsu Tofu Bao buns(V) \$14

Pork Char-siu Bao buns \$14

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

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



CURRY

Housemade Japanese curry on rice with choice of your main :

Katsu Tofu (V)	\$21
Katsu Chicken	\$23
Katsu Salmon	\$33
Add Egg Omelette + \$7	

Request your favourite level of spiciness!

UDON NOODLES

Housemade Dashi broth (fish or veges)

Mini (V)	\$7.5
Plain (V)	\$13
Teriyaki Chicken	\$21
Tempura Veges (V)	\$22
Tempura Prawns 3pcs	\$23

RAMEN NOODLES

A clear soy sauce based broth, the most well know kind of ramen.

Pork Shoyu Ramen	\$22
Add Extra Pork - +\$5	

DONBURI Traditional Rice bowls

Tendon Japanese Traditional tempura on rice	
Tempura Veges (V)	\$19
Tempura Prawns 3pcs	\$21
Assorted Prawns 2pcs & Veges	\$30



Katsu Chicken Curry



Teriyaki Tofu (Veges)



Udon Noodles



Katsu Chicken (Salad)



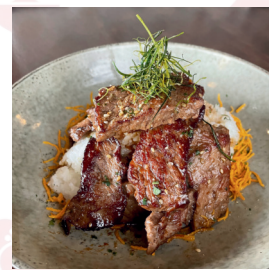
Ramen Noodles



Katsu Prawn Cakes (Egg)



Ten Don



Yakiniku Beef (Rice only)

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 More rice \$1 Extra Sauces 50c each
Add Miso soup \$3 Extra Broccoli \$3.5
Gluten Free Teriyaki Option \$1 Extra Egg Omelette \$7
Small size available on request

	Rice only	+Salad	+Egg
Teriyaki Tofu (V) Crispy Tofu with Teriyaki sauce	\$17	\$20	\$23
Katsu Tofu (V) Panko crumbed crunchy tofu w Tartare	\$17	\$20	\$23
Katsu Mushroom (V) Panko crumbed Portobello w Tartare	\$17	\$20	\$23
Katsu Chicken Panko crumbed free-range chicken cutlet w Tartare	\$19	\$22	\$25
Teriyaki Chicken Pan fried free-range chicken	\$20	\$23	\$26
Karaage Fried Chicken(GF) Marinated fried free-range chicken	\$21	\$24	\$27
Katsu Prawn Cakes House made prawn cakes w Tartare	\$23	\$26	\$29
Yakiniku Beef (GF) Sizzling sliced minute steak w garlic bbq sauce	\$28	\$31	\$34
Katsu Salmon Panko crumbed NZ salmon w Tartare	\$29	\$32	\$35
Teriyaki Salmon Pan fried NZ salmon w Tartare	\$29	\$32	\$35

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MAIN "GOZEN" SET

Traditional "Tei Shoku" style.

With Miso soup, rice and seasonal small side dishes

Swap to Brown rice \$1 Gluten Free Teriyaki Option \$1
More rice \$1 Extra Sauces 50c each

Teriyaki Tofu (V) \$27

Crispy Tofu with Teriyaki sauce

Katsu Tofu (V) \$27

Panko crumbed crunchy tofu w Tartare

Katsu Mushroom (V) \$27

Panko crumbed Portobello w Tartare

Tempura Veges (V) \$29

Selection of seasonal vegetables

Katsu Chicken \$29

Panko crumbed free-range chicken cutlet w Tartare

Teriyaki Chicken \$30

Pan fried free-range chicken

Karaage Fried Chicken \$31

Marinated fried free-range chicken

Tempura Prawns \$30

5pcs Tempura prawns

Katsu Prawn Cakes \$30

House made prawn cakes w Tartare

Sashimi \$35

8pcs Sashimi

Tempura Assorted \$36

Assorted Tempura 2pcs prawns & vegetables

Yakiniku Beef \$36

Sizzling sliced minute steak w garlic bbq sauce

Katsu Salmon \$37

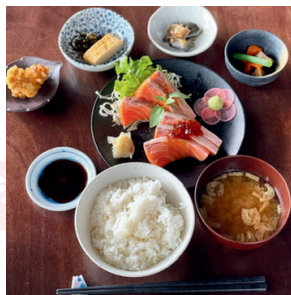
Panko crumbed NZ salmon w Tartare

Teriyaki Salmon \$37

Pan fried NZ salmon w Tartare



Teriyaki Chicken Gozen



Sashimi Gozen



Yakiniku Beef Gozen



Teriyaki Salmon Gozen

DESSERT

Vanilla ice cream (1 scoop) \$5

Chocolate Ice cream (1 scoop) \$5

Matcha Green Tea Ice cream (1 scoop) \$6

Homemade Chocolate Brownie \$5

-with Vanilla Ice Cream \$10

-with Chocolate Ice Cream \$10

-with Matcha Ice Cream \$11



Vanilla w Brownie



Matcha w Brownie