

KUSHIAGE

BREADCRUMBED AND DEEP FRIED
2 STICKS PER SERVING

• Onion	6
• Kumara	7.5
• Scotch fillet steak	10
• Tender chicken thigh meat	8.5
• Pork Belly	11
• Garlic chicken wing	9
• Shitake mushroom and chicken mince	10
• Cheese	7.5
• Black Tiger prawns	8.5
• Salmon w/tartare sauce	12
• White fish fillet w/ tartare	7.5
• Chicken tenderloin w/ cheese	11
• Banana	5
• Mashed kumara w/ almonds	10

NEED EXTRA.....

• Mustard & Japanese mayonnaise	1
• Mustard (whole grain)	
• Wasabi	
• Salad dressing	
• Yakitori sauce	2
• Japanese mayonnaise	
• Spicy mayonnaise	
• Tartare sauce	
• Japanese pickles	

YAKITORI

GRILLED WITH YAKITORI SAUCE or SALT
2 STICKS PER SERVING, UNLESS SPECIFIED

• Tender chicken thigh	8.5
• Chicken hearts	8
• Chicken livers	8
• Chicken mince balls	8
• Tender chicken & leek	8.5
• Chicken wings	10
• Chicken tenderloin w/ cheese	9.5
• Pork belly	9
• Scotch fillet with soy butter	10
• Beef tongue steak	8.5
• Kransky sausage (3 sticks)	8.5
• Mushroom w/ chicken mince	8.5
• Black tiger prawns	8
• Shrimp and bacon with mayo	9
• Vege combo (6 sticks) Zucchini, Mushroom with leek, and Capsicum	16
• Kumara with butter and salt	7.5
• Whole garlic cloves	6.5
• Corn basted with soy butter	7
• Mushroom and leek	6.5
• Deep fried tofu (3 sticks)	8
• Grilled rice ball with pickles	6.5

**IF YOU ARE VEGETARIAN OR
GLUTEN FREE, PLEASE LET YOUR
SERVER KNOW**

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SALADS & SIDES

• Miso soup	4
• Small bowl of steamed rice	4
• Large bowl of steamed rice	6
• Chilled tofu w/ shaved bonito	8
• Spinach, bacon & tomato salad (a Cave classic!)	11
• Tofu salad with lettuce, cabbage, tomato and corn	13
• Edamame soybeans	7
• Fresh cabbage with mayo	7.5
• Takoyaki balls (please choose spicy or non-spicy)	9
• Popcorn chicken	9



DESSERTS

• Vanilla & chocolate ice cream	7
• Tempura banana with vanilla ice cream	10
• Deep fried kumara balls	
Mashed kumara with almond chips and vanilla ice cream	13.5
• Matcha green tea ice cream	
• The Cave's Chocolate gyoza	6
Our famous Moro bar stuffed wontons, deep fried! (2pc)	7

ONE BILL PER TABLE, THANK YOU



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