START HERE

Yatai 屋台 by HATORI KARAAGE HOPE ISLAND

SMALL PLATES & TEMPURA

KUSHI

Japanese grilled skewers. Choose salt or tare sauce.
2 skewers per serve, except German sausage (3).

CHICKEN [SV] 17
LAYERED WAGYU [GFO] 19.5
BUTA BARA - PORK BELLY [SV] 18
SALMON (A) [GFO] 18.5
KINGFISH (I) [GFO] 19
PRAWN (M) [GFO] 18
MUSHROOM [V] [GFO] 13.5
GERMAN SAUSAGE - 3 SKEWERS 18
German sausage served with crisp slaw and lemon.

KARAAGE

Lightly marinated Japanese fried chicken.

ORIGINAL 19
SOY GLAZE 19.5
SWEET CHILLI CHEESE 20.5
RED WINE GLAZE 20.5

A chicken karaage twist on sweet and sour pork, with a rich house red wine glaze and minced garlic sautéed in butter.
May contain residual alcohol. 18+ only (house policy).
Soy-marinated chicken may retain a slight pink hue when fully cooked.

GYOZA

7 pieces. Grilled or spicy soy boiled.

VEGETABLE [V] 13
PORK 13
PRAWN (M) 14

SMALL PLATES

MOYASHI ITAME [GFO] 24
Stir-fried bean sprouts. Choose pork or beef.

JAPANESE SOY-BRAISED CHICKEN WINGS 22
Soy-glazed wings with creamy mashed potato.

SMALL PLATES & SIDES

EDAMAME [V] [GFO] 7 / 8
Salt / Spicy Garlic Butter

EDAMAME SPRING ROLL [V] 9
LOTUS CHIPS & AVO DIP [V] 13
TAKOYAKI (I) - 8 PCS 14
Bonito flakes, mayo & takoyaki sauce.

JAPANESE COLESLAW [V] 8.5
TRUFFLE POTATO CHIPS [V] 9
Truffle mayo. Extra truffle mayo +2.

SHIO-DARE CABBAGE [V] 6.5
AGEDASHI TOFU (I) 12
Fried tofu in Wagyu beef stock simmered for over 180 minutes, carefully skimmed for a clean, rich flavour. Topped with bonito flakes.

TEMPURA & CRISPY BITES

Tempura served with our house dipping sauce.

JAPANESE PANKO SQUID (I) 22
Tender squid in a crispy panko crust.

SCALLOP TEMPURA (I) 19.9
6 pieces / 2 skewers.

SHIITAKE TEMPURA (I) 25
6 shiitake mushrooms with a light touch of minced prawn for added umami.

KABOCHA PUMPKIN TEMPURA [V] 12
3-4 pieces.

SWEET POTATO TEMPURA [V] 12
3-4 pieces.

SEASONAL MIXED VEGETABLE [V] 22
Bite-sized seasonal vegetable tempura.

JAPANESE PANKO EBI (M) 26
ASPARAGUS TEMPURA [V] 19
JAPANESE FISH & CHIPS 24
4 seasonal fish fillets with golden fries.

CHEESE STICKS 12
6 pieces.

V vegetarian | GFO gluten-free option | SV sous vide
Seafood: A Australian / I imported / M mixed origin. Please advise staff of allergies.

ABURI, SUSHI & SASHIMI

SIGNATURE ABURI MEAL

140g of thinly sliced wagyu or salmon, lightly torched to bring out its natural richness.



WAGYU ABURI 36

SALMON ABURI (A) 34

GFO with rice only

CHOOSE YOUR BASE

ABURI DON - STEAMED RICE
Steamed rice dressed with ponzu, topped with wagyu or salmon and teriyaki mayo, finished under the torch. With onions marinated in oriental dressing, Japanese pickles, wasabi and pink pickled ginger.

JAPANESE STIR-FRIED SOBA +3
Savoury soba and seasonal vegetables, stir-fried in our house-made sauce and topped with your choice of lightly torched wagyu or salmon.

ADD AN EXTRA 80g *Same protein only.* **WAGYU +12 / SALMON +10**

Aburi is intentionally served rare: lightly seared outside and tender inside.

SUSHI

6 pieces per serve. Served with fresh wasabi for a delicate aroma and a clean finish.



RAW SALMON (A) 24
RAW KINGFISH (I) 24
WAGYU ABURI 28
SALMON ABURI (A) 25
KINGFISH ABURI (I) 25

ABURI SUSHI - CHOOSE YOUR SAUCE

Default: Teriyaki + mayo
Spicy option: Teriyaki + spicy mayo

CARPACCIO

Thinly sliced fresh fish with our house soy dressing.

SALMON (A) 29
TUNA (I) 29
KINGFISH (I) 30



SASHIMI & RAW

Chef's selection. Assorted sashimi with soy sauce and wasabi. [GFO]

SMALL - 9 PIECES (M) 35
LARGE - 21 PIECES (M) 74



SINGLE SELECTION

SALMON (A) - 6 PIECES [GFO] 24
TUNA (I) - 6 PIECES [GFO] 24
KINGFISH (I) - 6 PIECES [GFO] 24.5

Seared (tataki) +1

JAPANESE TARTARE

Seasoned rice, avocado, fresh seafood and Japanese-style sauce. [GFO]

SALMON (A) 31
TUNA (I) 32



WAGYU YUKHOE 34

190g of Korean-style raw Wagyu beef, served with crispy seaweed chips.

Served raw only.
No cooked option available.



V vegetarian | GFO gluten-free option | SV sous vide

Seafood: A Australian / I imported / M mixed origin. Please advise staff of allergies.

PLATTERS & SALADS

PLATTERS TO SHARE

KUSHI PLATTER [SV] **89**

12 skewers: 2 each of chicken, pork belly, layered wagyu, salmon, prawn and mushroom.



PORK BACK RIBS PLATTER **89**



1.5kg Japanese-style BBQ pork ribs glazed with our house sauce.

KARAAGE PLATTER **72**



12 Original, 12 Sweet Chilli Cheese and 12 Soy Glaze Karaage. Chips, Shiodare salad and dipping sauces.

PRAWN SASHIMI - 4 PRAWNS **16**

Raw prawns in a sweet and tangy Asian dressing with fragrant coriander.

JAPANESE SALADS

WAKAME SALAD **21**

Fresh garden salad with chicken, wakame seaweed and crunchy tempura bits.

Chicken is the standard protein.

SWAP CHICKEN FOR

YAKINIKU BEEF **+2**

PRAWN (M) **+2**

Replaces the chicken. Not an extra portion.

CHIRASHI SASHIMI SALAD **26**

Japanese noodle salad topped with your choice of diced sashimi.

CHOOSE YOUR SASHIMI

SALMON (A)

TUNA (I)

KINGFISH (I)

DRESSING - INCLUDED WITH BOTH SALADS

CHOOSE ONE: ORIENTAL OR SESAME

WAGYU & HOUSE MAINS

WAGYU STEAK - 200g 55



[SV] [GFO] Sous vide, then grilled. Creamy mashed potato, seasonal vegetables, sweet soy base and Asian-style sauce.

Add Wagyu 200g +$40

WAGYU CUBE STEAK - 150g 38



Japanese sauce



Dry curry spices

Choose sweet and tangy Japanese sauce or dry curry spices. Stir-fried vegetables, steamed rice, salad and miso soup.

Add Wagyu 150g +$30

YATAI CHICKEN STEAK - 230g NEW 34



Chicken thigh fillet with a light Japanese-style sauce and a clean, fresh finish.

KAKUNI STEAK 34



Pork belly slowly braised for 210 minutes in a soy-based sauce, then gently reduced in our sweet and tangy signature wine sauce to finish.

YATAI CHASHU & CREAMY MASH 34



A Japanese take on Italy's maiale al latte. Soy-braised chashu simmered in cream, finished with a touch of teriyaki. Served over creamy mash with toast.

UNAGI DON (I) 37



A whole Japanese grilled eel with sweet soy. Rice, pickled ginger, scallions, sesame seeds, miso soup and salad.

JAPANESE CHILLI OMELETTE 23

Yatai-style Donpeiyaki. Beef and cabbage wrapped in egg, with Japanese sauce, mayo and chilli.



NIKUSUI 25

Osaka-style beef soup with seasonal vegetables. Wagyu beef stock simmered for over 180 minutes, carefully skimmed for a clean, concentrated flavour.



Served with rice.
Swap rice for udon or ramen +$1.

SALMON STEAK (M) [GFO] 42

Grilled salmon steak served with seasonal vegetables.

V vegetarian | GFO gluten-free option | SV sous vide

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CURRY, KATSU & RICE BOWLS

YATAI CURRY

Five years in the making with the Hope Island community. Japanese curry sauce over rice - choose your favourite topping.

CHICKEN KATSU CURRY 28
PORK KATSU CURRY 30
KARAAGE - 8 PIECES 27
TOFU & MUSHROOM VEG [V] 22



GRILLED CHICKEN & VEG 27
BEEF & VEG - YAKINIKU 29
SEASONAL FISH KATSU - 4 PIECES 27

KATSU MEAL

Crispy Japanese panko-crumbed cutlets with katsu sauce, steamed rice and miso soup.

No curry sauce.

CHICKEN KATSU 31
PORK KATSU 33



CHICKEN NANBAN KATSU 28
Crispy chicken katsu with sweet and tangy Nanban sauce and creamy tartare sauce. Steamed rice, shredded cabbage and miso soup.

KARAAGE DON

Rice, fresh salad and our house sauce.

ORIGINAL 24
SOY GLAZE 25
SWEET CHILLI CHEESE 26

GYU DON - BEEF

Original or spicy. Thinly sliced beef in sweet soy sauce.

GYU DON 25
CHEESE GYU DON 26.5

DONBURI & FRIED RICE

TERIYAKI DON [GFO] 22
Original or spicy. Rice with your choice of protein and house teriyaki sauce.
Tofu [V] +0 / Chicken +2 / Beef +4

BUTA KARUBI DON 33
Pork ribs in karubi sauce with vegetables, rice, Japanese coleslaw and miso soup. Dine-in only.

SPICY ITAME DON 22
Spicy or extra spicy. Stir-fried vegetables and your choice of protein over rice.
Tofu [V] +0 / Chicken +2 / Beef +4

FRIED RICE

Japanese-style fried rice with egg and vegetables.

TOFU [GFO] 23
CHICKEN [GFO] 26
PRAWN (M) [GFO] 27
BEEF [GFO] 27.5

SPICY EGGPLANT DON [V] 22
Fried eggplant in spicy galbi-style chilli sauce. Rice, salad and miso soup.

SPICY BUTA DON 25
Pork and onion in a rich sweet and spicy sauce over rice.

KAKUNI DON 30
Braised pork belly, rice, salad, pickled ginger, spring onion and miso soup.

POKE

Seasoned rice. All options [GFO].

SALMON (A) / TUNA (I) 28
KINGFISH (I) / BEEF 28
TOFU & MUSHROOM [V] 24

V vegetarian | GFO gluten-free option | SV sous vide
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RAMEN



TONKOTSU RAMEN 25
Rich pork bone broth with noodles and toppings.

SPICY MISO RAMEN 25
Spicy miso broth with noodles and toppings.

For either ramen
Chashu pork standard / Seafood (M) +4 / Yakiniku beef +4

YATAI UDON 18

Udon in Wagyu beef stock simmered for over 180 minutes.
Choose your topping: Vegetables standard
Chicken +4 / Beef +6 / Seafood (M) +6

YATAI NOODLES

Stir-fried with vegetables and our house sauce. Choose soba or udon.

VEG [V] 23
GINGER CHICKEN 26
CHICKEN & PRAWN (M) 27
BEEF 28

CURRY UDON 22

Udon noodles in a rich Japanese curry broth.
Choose your topping: Veg [V] standard
Chicken +3 / Beef +4 / Seafood (M) +5

DESSERTS

CHOCO FUJI MELT 15.5
Chocolate cake, ice cream and a cherry.

HOKKAIDO CHEESECAKE BRULEE 15.5
Caramelised sugar crust and mixed berry sauce.

MOCHI ICE CREAM SKEWER 6
1 piece. Yukimi Daifuku. Vanilla or Matcha.

ICE CREAM
Matcha / Vanilla / Black Sesame.
1 scoop 5 / 2 scoops 9

KIDS MEALS

Ages 5 and under. Kids colouring available.

CHAHAN 9
Japanese fried rice, sweet corn, snow peas, carrots, scrambled egg and beef.

YAKISOBA 9
Soba noodles, sweet corn, snow peas, carrots, scrambled egg and beef.

MINI CRUMBED CUTLETS 9
Pork / Chicken. Rice, teriyaki sauce and mayo.

EXTRA SAUCE

Mayo: Onion / Spicy / Wasabi / Japanese
Sauce: Teriyaki / Sweet Chilli
Each 1 / Curry Sauce 6



Ordering: Dishes are served as ready, without a set-course sequence. Please place separate orders if you would like small plates first. Allergies: Tell our staff before ordering; we cannot guarantee allergen-free meals.

Fully licensed. No outside food or drinks. Menu items and prices may change without notice.