





Welcome

We started this little shop to provide authentic home-cooked style Japanese food & supplies in Melbourne's West.

We're not high level chefs, we didn't study in France or work at ritzy Melbourne restaurants, we're just home style cooks who love Japanese food, and hope you do to.

Oh and Ajitoya means Secret Shop, in case you were wondering.



Sharing

Japanese dishes are made for **sharing**. You can order as little or as many as you need until it's enough.

You can turn a share dish into a **teishoku experience**, which means you create a meal set or bento style.

See, you learned a new word...
Teishoku (Tay-shok-u).

Take it slow, share everything and please enjoy your food together.



Choices

You don't have to stick to just share dishes, it's ok to have your own dish to yourself.

We understand that gluten intolerance is different to celiac disease - as allergies are different to things you don't like - that's cool, just let us know.

Sometimes, humans make mistakes, even simple ones... It's your choice how you deal with us if something goes awry.

Operational Notes



1 variation to a dish is ok, 2 or more is not.

Expecting huge aussie style portions? Sorry, not here.

Still hungry? Order more from the share dishes, until it's enough.

gf means 'can be gluten free' with some notice, like a day or something.

v means 'can be made vegetarian'.

Kids are a very welcome part of our shop, aloof parents are not.

Very fussy eaters? Maybe we're not for you, and that's ok.

Splitting a bill is fine, until it becomes a bit silly, you'll know when that is.

We're aware sometimes you're in a rush - that doesn't mean we have to be.

There is no need to be rude to us, ever!

Please do not play the drums with your chopsticks.

And please respect other customers at all times.



Please don't waste food & water, it makes us sad to throw it away.

If you don't like something, that's totally ok, just don't post it online...

In fact, we'd prefer if you give us a chance to fix any problems... who knows, we might become good mates...

Ajitoya Japan's Kitchen

82 Charles Street, Seddon 3011

9687 1027

ajitoya.com.au

[facebook.com/ajitoya](https://www.facebook.com/ajitoya)

Food Menu

gf means 'can be gluten free' with some notice, but check just in case.
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Small Dishes

Just a few small dishes you can add to your share dishes.



枝豆
Edamame
Lightly salted
green soy beans

\$6



ご飯
Japanese rice
Super nice fluffy
white rice, small
OR medium

\$3

\$5



野菜チップス
Crunchy Chips
Sweet potato,
pumpkin, pota-
to and renkon

\$7



漬物
Tsukemono
Lightly pickled
vegetables

\$7



みそ汁
Miso soup
Made fresh
everyday

\$4



サラダ小鉢
Chibi Salad
Chicken, soba,
kinpira, seaweed,
or sesame beans

\$5

Share Dishes

Ordering a few share dishes offers you more tastes and variety and can provide a more balanced meal.



ぎょうざ
Gyoza pork
5pc Japanese
dumplings with pork
filling then sauced &
sprinkled

\$9



ぎょうざ
Gyoza prawn
5pc Japanese
dumplings with
prawn filling then
sauced & sprinkled

\$9



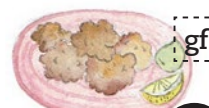
揚げ出し豆腐
Agedashi Tofu
2pc tofu topped with
ground daikon and
ginger in a subtle yet
sweet dashi soup - bit
elegant this one

\$9



たこ焼き
Takoyaki
Osaka style ball shaped
things, diced octopus
inside, ajitoya sauce,
mayo, red ginger, nori
flakes, katsuobushi
flakes - so yum!

\$10



唐揚げ
Karaage
Home made deep
fried chicken.
Outside crunchy,
inside squishy

\$11



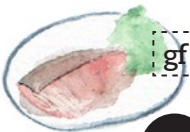
天ぷら
Tempura
Crispy tempura w
white fish & vegies
with green tea salt and
dipping sauce

\$14



とんかつ
Tonkatsu
Panko coated home-
made deep fried pork
cuts with spiced sauce
crunch crunch!

\$13



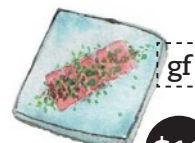
鮭の照り焼き
Teriyaki Salmon
Doesn't need
explanation - it's
teriyaki salmon

\$14



刺身
Salmon Sashimi
Sashimi grade fresh
cut salmon plus
accessories...

\$16



マグロのたたき
Tuna Tataki
Lightly seared tuna,
sliced, with spicy
yuzu dressing

\$16

Good idea if
you want your
own meal...



ADD

\$7

定食
Turn 'share dishes' into a teishoku/bento.
Comes with rice + salad + miso soup.

Food Menu

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Donburi

All donburi dishes are cooked and served on rice.



鶏のから揚げ丼
Karage don
home-made
crunchy deep
fried chicken
with a thickened
soy based sauce



牛丼
Gyu don
thinly sliced beef
simmered in a
subtle yet sweet
ajitoya style
sauce



カレーライス
Curry rice don
Japanese curry
with vegies

pls choose...
chicken or
pork katsu



カツ丼
Katsu don
panko coated
home-made
deep fried pork
cuts with ajitoya
spiced sauce –
crunch crunch



天丼
Ten don
crispy tempura
w white fish &
vegies with a
thickened soy
based pour over
sauce on rice



スマッシュ刺身丼
Sashimi Smash
diced up salmon
sashimi on a
platform of
sesame dressed
seaweed on rice

Noodles

Who doesn't love noodles, hot or cold, noodles are the best.



肉うどん
Niku Beef Soba/Udon
Very simple dish,
thinly sliced
caramelised beef strips
in a hot sweet soup



きつね月見うどん・そば
Foxy Moon Soba/Udon
Fried sweet tofu,
poached egg,
wakame in a hot
sweet soupy bonito
broth



カレーうどん
Curry Udon
Hot and hearty Jap-
anese curry mixed
with dashi chicken
stock, fresh vegies
finished off with
thick udon noodles

Salads

Light Japanese salads that still fill you up.



唐揚げサラダ
Karaage Salad
Crunchy chicken, leafy
salad, sweet & spicy
sauce and lil bit mayo



サラダトライアングル
Salad Triangle
x3 of our chibi salads
like chicken, soba,
kinpira or seaweed,
or sesame beans

Deserts

Simple oishi Japanese deserts.



抹茶アイス
Green Tea
Ice Cream
2 scoops



黒ごまアイス
Black Sesame
Ice Cream
2 scoops



抹茶チーズケーキ
Green Tea
Cheese Cake
With Ice Cream

Beer

We love beer! And more than just beer, we love Japanese Beer. There's a wealth of styles and flavours to try and if you like something in particular, you can always take a few home for later.

FRESH ON 3 TAPS

Tap #1 | COEDO | RURI * | Pilsner | 333ML Jockey | Kawagoe | 5.0%
Tap #2 and #3 | Alternate between all COEDO beers so check type and price daily/weekly.

BY THE BOTTLE

Koshihikari Echigo Beer Rice Lager 500ML Niigata 5.0% (good to share)	\$13
COEDO Ruri Pilsner 333ML Kawagoe 5.0%	\$11
COEDO Shiro Wheat Beer 333ML Kawagoe 5.5%	\$11
COEDO Shikkoku Black Lager 333ML Kawagoe 5.0%	\$11
COEDO Beniaka Sweet Potato 333ML Kawagoe 7.0%	\$12
COEDO Kyara Malt Beer 333ML Kawagoe 5.5%	\$11
Ginga Kogen Silver Bottle Wheat Beer 300ML IWATE 5.0%	\$10
Kinshachi Aka Miso Beer 330ML Nagoya 6.0%	\$14
Baird Beer Rising Sun Pale Ale 360ML Shizouka 5.0%	\$11
Niigata Beer Malt Can 330ML Niigata 4.5%	\$9
Kirin Beer Nodogoshi Nama Gluten Free 350ML Tokyo 5.0%	\$9
Asahi Black Black Lager 334ML Osaka 5.5%	\$9
Sapporo Black Label in White Can 500ML Sapporo 5.0%	\$12
Yebisu Premium 360ML Sapporo 5.0%	\$10
Suntory Premium Malts Traditional Pilsner 334ml Tokyo 5.5%	\$11

Whisky

JAPANESE WHISKY | 30ML

Yamazaki Distillers Reserve	\$14
The Hakushu Distillers Reserve	\$15

Wine Menu

Like everything in our little shop, our wine is hand-picked to accompany our dishes. There are thousands of wine styles out there (and yes some may be better suited). We didn't have time to try them all – so we picked these ones to match our food.

WHITE

LIGHT BODIED

The Pass Sauvignon Blanc 2013 | Marlborough NZ \$9 glass | \$40 bottle
Vibrancy & taste you'd expect from a top quality NZ sav blanc.

MEDIUM BODIED

Domane Wachau Terrassen Federspiel Reisling 2013 | Austria \$11 glass | \$48 bottle
Known for its peach & apricot aromas, this wine is soft & smooth like you'd expect from a top reisling .

Pepper Tree Chardonnay Unwooded 2012 | Wrattontully \$10 glass | \$45 bottle
lifted tropical aromas of lychee & pineapple mixed with citrus florals & grapefruit notes.

FULL BODIED

TWR | Te Whare Ra | Toru 2013 | Marlborough NZ \$12 glass | \$50 bottle
Gewurztraminer/Reisling/Pinot Gris blend, stone fruit, lime, spice aromas, rich palate.

RED

LIGHT BODIED

Pike & Joyce 2013 Pinot Noir | Adelaide Hills \$12 glass | \$50 bottle
It's bright, berry like flavours and soft tannins make this an easy wine to enjoy with many Japanese dishes.

MEDIUM BODIED

Pittnauer 'pitti' blend of zweigelt & blaufrankisch 2012 | Burgenland Austria \$9 glass | \$40 bottle
lovely ripe, vivid blackberry & blackcurrent fruits with floral, spicy, meaty interest.

FULL BODIED

Torbek Woodcutters Shiraz 2013 | Barossa Valley \$9 glass | \$40 bottle
Dense rich opulent wine full of complexity, structure and elegance.

ROSE`

LIGHT BODIED

Onannon rose` 2013 | Yarra Valley \$10 glass | \$40 bottle
Made from 100% Merlot, pressed lightly, settled & kept cold for malolactic fermentation making this a light & crisp, easy to drink rose`.

Sake Menu

We've never spruiked it enough, but we know a fair bit about sake and believe us when we say it has its place in Japanese dining. Sometimes hot, warm or cold let us point you in the right direction and try a sake paddle to get acquainted.

	120ML	300ML
HOUSE KIZAKURA YAMAHAI JIKOMI	\$10(150ML)	\$15
FUSA NO MAI DANCE OF CHIBA JUNMAI GINJOU	\$11	\$17
SASAYURI NO SATO LILY JUNMAI GINJOU	\$14	\$22
ASABIRAKI MORNING VOYAGE JUNMAI DAIGINJOU	\$15	\$23
HOURAI MOUNT PARADISE JUNMAI GINJOU	\$13	\$21
SUIJIN GOD OF WATER JUNMAI	\$13	\$21
HOSI NO NAGARE RIVER OF THE STARS SPARKLING		\$12
NIGORI KIZAKURA CLOUDY SAKE		\$14

TASTING PADDLE

SAKE TASTING PADDLE	3x30ML
ALWAYS ROTATING AROUND THE BEST ONES WE HAVE	\$15
CHAT TO THE STAFF ABOUT AN INTRO OR ADVANCED PADDLE	

UMESHU (PLUM WINE)

	70ML
CHOYA UMESHU	\$9
KOKUTO UMESHU BROWN SUGAR	\$11
UJI MACCHA UMESHU WITH GREEN TEA	\$10

SOFT DRINK

RAMUNE	\$4
CALPICO	\$3.5
PEACH NECTAR	\$3.5
COLA	\$4
GINGER BEER	\$4
LEMONADE	\$4
LLB	\$4
APPLE AND GUAVA	\$4
SPARKLING MINERAL WATER	\$3.5
JAPANESE NON SWEETENED TEA OI OCHA	\$4

TEA

SENCHA STANDARD GREEN TEA	\$4
GENMAI CHA ROASTED POPPED BROWN RICE	\$4
HOUJI CHA ROASTED GREEN TEA	\$4
OI OCHA BOTTLED COOL GREEN TEA	\$4
LUPICIA FLAVOURED GREEN TEA *WEEKLY FLAVOURS	\$5

Cook dishes at home...

Japanese Groceries

Pick up a few items from our edited grocery shelves. We stock everything from basic soy sauce to salad dressings, okonomiyaki flour, various toppings and even crunchy and chewy snacks...

Our range is very edited, so if you need a product that we don't have, we can probably get it for you.



Beers, sake + plum wine available...

Ajitoya Liquor Shop

We are Japanese craft beer specialists and have a sweet little list of sake, plum wine chu-hai all available for takeaway...

We're always on the lookout for new Japanese beer to bring through the shop so if you like something, let us know and we'll try very hard to get it.



As you leave today, we want to say
Thank you!

Running this shop is one of our life dreams.

We left our crazy 9 to 5 jobs to build a business around a community of people that love Japan, its products and its food.

Ajitoya is a place to visit and remember those memories or even help be the start to create new ideas and experiences.

We simply love Japanese food, and hope you do too.



Check our website for more!
ajitoya.com.au



We post on facebook... a lot!
facebook.com/ajitoya



We love pinterest... it's fun!
pinterest.com/ajitoya



In fact, we have loads of people subscribe to the mailing list for updates... sign up online.