





# MENU

Please advise your Server of *any food allergies* before ordering.  
Green Leaf Cafe always keeps quality. Thank you for waiting.

## STARTERS

<b>MISO SOUP</b>	<b>2.5</b>
<b>RICE</b>	<b>3</b>
 <b>EDAMAME</b> Green soybean	<b>5</b>
 <b>TAKO WASABI</b>	<b>5.5</b>
Marinated raw octopus with wasabi sauce	
<b>AGE NASU</b>	<b>6</b>
Eggplant in soy dashi broth	
<b>TAKO YAKI</b> 4pc	<b>6.5</b>
<b>YAM FRIES</b>	<b>7</b>
Deep fried yam sticks with spicy aioli	
<b>KABOCHA KORROKKE</b> 3pc	<b>7.5</b>
Deep fried mashed squash and quail egg	
<b>AGE DASHI TOFU</b> 7pc	<b>7.5</b>
Deep fried tofu in dashi broth	
 <b>SPICY AGE TOFU</b> 7pc	<b>8.5</b>
Deep fried tofu with spicy garlic mayo	
<b>AGE DASHI MOZZA CHEESE</b> 7pc	<b>9</b>
Deep fried mozzarella cheese in dashi broth	
<b>CHICKEN KARAAGE</b> 5pc	<b>9</b>
Deep fried soy garlic seasoned chicken	
<b>PORK GYOZA</b> 5pc (Deep fried)	<b>9</b>
 <b>BIBIM GYOZA</b> 5pc (Deep fried)	<b>11</b>
Deep fried gyoza with greens Korean spicy sauce	

## SALAD

 <b>WAKAME SALAD</b>	<b>5</b>
Kelp salad with yuzu ponzu dressing	
 <b>GOMA AE</b>	<b>6</b>
Spinach salad with sesame peanut sauce	
  <b>TOMATO KIMCHI</b>	<b>6</b>
Sweet and spicy tomato salad	
 <b>GARDEN SALAD</b>	<b>12</b>
Green leaf signature house dressing	
  <b>TOFU SALAD</b>	<b>15</b>
Yuzu ponzu & Sesame dressing	
 <b>AVOCADO SALAD</b>	<b>16</b>
Wasabi mayo & Wasabi soy dressing	
 <b>JELLY FISH SALAD</b>	<b>16</b>
Yuzu ponzu & Sesame dressing	
<b>TUNA TATAKI SALAD</b>	<b>18</b>
Flame seared tuna, yuzu ponzu dressing	
<b>SALMON TATAKI SALAD</b>	<b>18</b>
Flame seared salmon, greens, garlic chip, yuzu ponzu	
<b>SEAFOOD SALAD</b>	<b>21</b>
Fresh sashimi, greens, house dressing	
 <b>SPICY SEAFOOD SALAD</b>	<b>21</b>
Fresh sashimi, greens, Korean spicy sauce	

## TEMPURA

 <b>YAM TEMPURA</b> 5pc	<b>9.5</b>
Deep fried battered yam	
 <b>VEGETABLE TEMPURA</b> 7pc	<b>10.5</b>
Deep fried battered seasonal vegetable	
<b>SNAPPER TEMPURA</b> 6pc	<b>12</b>
Deep fried battered snapper, soy glaze & wasabi	
<b>PRAWN TEMPURA</b> 6pc	<b>13</b>
Deep fried battered prawn	
 <b>SPICY EBI MAYO</b> 5pc	<b>13</b>
Deep fried spicy battered tiger prawn, spicy mayo	

## ABURI + FRESH OSHI

<b>NEGI TORO OSHI</b>	<b>13</b>
Chopped tuna belly, green onion	
 <b>TOFU OSHI</b>	<b>15</b>
Tofu, soy paper, sweet onion, shibazuke, alfalfa	
 <b>SALMON OSHI</b>	<b>13</b>
Double layered atlantic salmon, oshi sauce, serrano	
<b>EBI OSHI</b>	<b>13</b>
Tiger prawn, basil pesto sauce, olive, parmesan cheese	
<b>HOTATE OSHI</b>	<b>13</b>
Scallop, tobiko, oshi sauce	
<b>SABA OSHI</b>	<b>13</b>
Seasoned mackerel, miso sauce, green onion	
<b>YUKKE TUNA OSHI</b>	<b>13</b>
Soy marinated tuna, sweet onion, alfalfa	
<b>SOCKEYE SALMON OSHI</b>	<b>14</b>
Double layered wild salmon, oshi sauce, serrano	
 <b>EGGPLANT OSHI</b>	<b>15</b>
Soy seasoned eggplant, miso oshi sauce, okra	
 <b>TRUFFLE AVOCADO OSHI</b>	<b>15</b>
Fresh avocado, oshi sauce, truffle, himalayan salt	
<b>MANGO SCALLOP OSHI</b>	<b>15</b>
Wasabi sauce, Avocado puree, mango, scallop, crispy caper	
<b>ABURI TOBIKO ROLL</b>	<b>15</b>
Salmon, cucumber, crab meat, tobiko, oshi sauce, serrano	
 <b>SPICY TUNA OSHI</b>	<b>15</b>
Gochujang marinated tuna, spicy oshi sauce, serrano	
<b>YUZU CHASHU OSHI</b>	<b>15</b>
Chashu pork, yuzu-kosho oshi sauce, green onion	
 <b>UNAGI OSHI</b>	<b>18</b>
BBQ eel, sweet spicy miso, garlic chip, green onion	
<b>KANI OSHI</b>	<b>18</b>
Real crab, tiger prawn, ume oshi sauce, crispy caper	

## Raw fish on rice NIGIRI

<b>INARI</b> _ Soybean curd	<b>2.5</b>
<b>EBI</b> _ Cooked prawn	<b>3</b>
<b>TUNA</b> _ Albacore	<b>3.5</b>
<b>SALMON</b> _ Atlantic	<b>3.5</b>
<b>WILD SALMON</b> _ Sockeye	<b>4</b>
<b>TORO</b> _ Tuna belly	<b>4.5</b>
<b>HAMACHI</b> _ Yellow tail	<b>5</b>
<b>UNI</b> _ Sea urchin	<b>M / P</b>

## Various on season SASHIMI

<b>TUNA</b> _ Albacore	5pc	<b>12</b>	9pc	<b>18</b>
<b>SALMON</b> _ Atlantic	5pc	<b>13</b>	9pc	<b>18.5</b>
<b>TUNA &amp; SALMON</b>	5pc	<b>13</b>	9pc	<b>18.5</b>
<b>WILD SALMON</b> _ Sockeye	5pc	<b>14</b>	9pc	<b>21</b>
<b>TORO</b> _ Tuna belly	5pc	<b>15</b>	9pc	<b>21.5</b>
<b>HAMACHI</b> _ Yellow tail	5pc	<b>16</b>	9pc	<b>23</b>
<b>UNI</b> _ Sea urchin		<b>M</b>		<b>P</b>

## ICHIMORI

<b>SABA MISO YAKI</b>	<b>12</b>
Grilled mackerel with house made miso sauce	
<b>BEEF TATAKI</b>	<b>14</b>
Lightly seared tenderloin, yuzu ponzu & garlic sauce	
<b>ABURI HAMACHI CAPPACCIO</b>	<b>12</b>
Lightly seared thin sliced yellow tail, greens, basil dressing	

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# MENU

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No substitution, thank you

## WHAT A DEAL! COMBO

## KITCHEN


### UDON + PASTA

	<b>VEGGIE UDON</b> Seasonal vegetables in dashi broth	12
	<b>BEEF YAKI UDON</b> Stir pan fried beef udon	15
	<b>KIMCHI CHEESE UDON</b> Kimchi, bacon, cheddar mozza cheese	18
	<b>MENTAIKO CREAM LINGUINE</b> Shrimp, mushroom, creamy sauce with cod roe	18
	<b>ALLE VONGOLE</b> Asari clam, mushroom, dashi broth	18
	<b>UNI AGLIO E OLIO</b> Sea urchin, mushroom, dashi broth	21

### RAMEN

	<b>TOMATO KIMCHI TOFU RAMEN</b> Kimchi bacon tofu in tomato broth	16
	<b>SPICY SEAFOOD MISO RAMEN</b> Prawn, scallop, ika, mussel in spicy miso broth	18
	<b>YUZU CHA-SHU RAMEN</b> Chashu pork belly in yuzu dashi broth	16

### DONBURI RICE BOWL

	<b>KINOKO ISHIYAKI</b> Mushrooms, nori sauce, sesame oil in hot stone bowl	15
	<b>BEEF TERIYAKI DON</b> Soy marinated beef, teriyaki sauce	16
	<b>CHA SHU DON</b> Melt-in-mouth braised pork belly	16
	<b>KIMCHI BACON ISHIYAKI</b> Kimchi & bacon, tamago in hot stone bowl	16
	<b>KATSU DON</b> Pork cutlet, egg & veggies on rice with sweet & savory sauce	16
	<b>TONKATSU</b> Pork cutlet with salad	17
	<b>KARA AGE DON</b> Deep fried soy garlic chicken	18
	<b>TUNA DON</b> Tuna, greens on seasoned sushi rice	18
	<b>ATLANTIC SALMON DON</b> Atlantic salmon, greens on seasoned sushi rice	19
	<b>SOCKEYE SALMON DON</b> Sockeye salmon, greens on seasoned sushi rice	20
	<b>HAMACHI DON</b> Yellow tail, greens on seasoned sushi rice	21
	<b>KANI ISHIYAKI</b> Real crab, tamago, nori sauce in hot stone bowl	21
	<b>UNAGI ISHIYAKI</b> BBQ eel, tamago, unagi sauce in hot stone bowl	21
	<b>UNI ISHIYAKI</b> Sea urchin, tamago, nori sauce in hot stone bowl	21

### SASHIMI & SUSHI ~~29~~ → 21

Appetizer tuna & salmon sashimi 5pc, nigiri sushi 4pc

### KARAI SETTO ~~34~~ → 25

Tomato kimchi, salmon oshi 6pc, spicy tuna oshi 6pc

### GREEN LEAF-ER ~~34~~ → 25

Appetizer tuna & salmon sashimi 5pc, snapper tempura 3pc, daily oshi 6pc

### GREEN LEAF-RIEND for 2 ~~79~~ → 65

Appetizer tuna & salmon sashimi 5pc, nigiri sushi 4pc, garden salad, snapper tempura 6pc,

OMG roll 4pc, daily oshi 6pc

### GREEN LEAF-AMILY for 3 ~~92~~ → 75

Snapper tempura 6pc, garden salad, OMG roll 4pc, appetizer tuna & salmon sashimi 5pc, tamago roll 6pc, nigiri 4pc, inari 2pc, daily oshi 6pc

What we are famous for



"GREEN LEAF SIGNATURE"





### ABURI PLATTER ~~80~~ → 65

6 Kinds of signature aburi oshi  
atlantic salmon oshi 6pc, ebi oshi 6pc, saba oshi 6pc, yukke tuna oshi 6pc, hotate oshi 6pc, tobiko roll 8pc

### LOLO" PLATTER ~~92~~ → 75

Sockeye salmon oshi 6pc, kani oshi 6pc, tofu oshi 6pc, spicy tuna oshi 6pc, truffle avo oshi 6pc, tobiko roll 8pc

## MAKI & ROLL

	<b>TAMAGO ROLL</b> _ Egg	5.5
	<b>YAM ROLL</b>	6
	<b>YAM &amp; AVO ROLL</b>	7
	<b>AVOCADO ROLL</b>	7
	<b>TUNA AVO ROLL</b>	7
	<b>ATLANTIC SALMON &amp; AVO ROLL</b>	7
	<b>SOCKEYE SALMON &amp; AVO ROLL</b>	7.5
	<b>DYNAMITE ROLL</b> Prawn tempura & Imitation crab meat	7.5
	<b>HOUSE ROLL</b> Seaweed outside style roll Salmon, tuna, snow crab, scallop, tobiko, cucumber	14
	<b>OMG ROLL</b> Spicy mayo & wasabi sauce [Deep Fried] Prawn & salmon tempura, crabmeat	18

## DESSERT

	<b>TAIYAKI</b> 2pc Red bean filled mozzi-sticky rice cake	5
	<b>SAKE ICE CREAM</b> House made alcohol Sake flavour	5
	<b>TAIYAKI</b> 2pc + <b>SAKE ICE CREAM</b>	7.5

 Vegetarian

 Contains Peanuts

 Signature Dish

 Spicy

 Extra Spicy

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# MENU PHOTO

## STARTERS



TAKO YAKI



AGE NASU



TAKO WASABI



KABOCHA KORROKKE



AGEDASHI TOFU

## SALAD



BIBIM GYOZA



PORK GYOZA



WAKAME SALAD



GOMA AE



AVOCADO SALAD

## TEMPURA

## ICHIMORI



TUNA TATAKI SALAD



SALMON TATAKI SALAD



SEAFOOD SALAD



SNAPPER TEMPURA



SABA MISO YAKI

## UDON / PASTA



BEEF TATAKI



HAMACHI CAPPACCIO



BEEF YAKI UDON



MENTAIKO CREAM LINGUINE



YUZU CHA-SHU UDON

## DONBURI



ALLE VONGOLE



UNI AGLIO E OLIO



BEEF TERIYAKI DON



CHA-SHU DON



KIMCHI BACON ISHIYAKI



KARA AGE DON



SALMON DON



KINOKO ISHIYAKI DON



UNAGI DON



KANI ISHIYAKI



**ABURI OSHI**



**NEGITORO OSHI**



**YUKKE TUNA OSHI**



**ABURI PLATTER**



**SALMON OSHI**



**EBI OSHI**



**HOTATE OSHI**



**SABA OSHI**



**TOFU OSHI**



**EGGPLAN OSHI**



**ABURI TOBIKO ROLL**



**YUZU CHASHU OSHI**



**UNAGI OSHI**



**KANI OSHI**



**LOLO PLATTER**

**ROLL / SASHIMI / NIGIRI SUSHI**



**TAMAGO ROLL**



**AVOCADO ROLL**



**SALMON AVOCADO ROLL**



**HOUSE ROLL**



**OMG ROLL**



**SOCKEYE NIGIRI**



**HAMACHI SASHIMI**



**ATLANTIC SALMON SASHIMI**



**SOCKEYE SALMON SASHIMI**



**TORO SASHIMI**

**DESSERT**



**TAIYAKI**