

MAINS

CRISPY BATTERED FISH WITH MENTAIKO SAUCE & CABBAGE SLAW | 18

Crispy fish with house-special batter, mentaiko sauce, cabbage slaw, mango salsa, pickled onion.

BRAISED BEEF WITH ROASTED POTATOS AND QUINOA | 22

Hoisin braised beef cheek, wilted baby spinach, cherry tomato, roasted chat potato.

CREAMY CHICKEN, BACON & MUSHROOM CARBONARA | 16

A satisfying classic favourite.

SOY GLAZED SALMON WITH KIMCHI FRIED RICE | 17

Kimchi Wonton, Slow Cabbage, Edamame, Corn, Furikake, Onsen Egg.

SEAFOOD PASTA WITH MUSHROOM, CREAM CHEESE & SHICHIMI | 19

Braised Apple, apple cabbage slaw, baby corn, vegetable medley.

ASIAN BEEF RAGU LINGUINE | 21

Slow-cooked shredded beef ragu, fragrant roasted garlic, parmesan.

GRAIN BOWLS

Dig into our refreshingly hearty bowls that combine unusual flavours for an explosion of taste. Served over fragrant garlic Japanese rice or quinoa.

TACO MEXX CHICKEN | 14

Expect the fresh, tangy flavours of taco-spiced chicken, creamy avocado, corn, chipotle salsa, jalapeno, cilantro crema, and crisp corn chips.

TEMPURA FISH KIMCHI | 16

Crispy tempura fish fillet on a bed of fresh cucumber cubes & edamame, zesty kimchi mayo, avocado, barbecue dressing & furikake sprinkle.

CHOICE OF GRAIN BASE

GARLIC JAPANESE RICE Fragrant steamed japa rice stirred with garlic for a hearty & satisfying bowl.	QUINOA SALAD (+3) Fluffy quinoa salad topped with greens for a healthy recharge.
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PORK BELLY MISO | 16

A ramen-inspired dish with fork-tender kokuni braised pork belly, soft egg, ramen crisps, cucumber edamame salad, miso cream & nori.

GRILLED TOASTIES

Comfort food in a chewy, melted cheese mouthful. These grilled cheese sandwiches are as close as you'll get to a gastronomic hug.

CLASSIC GRILLED CHEESE | 10.5

Signature Kara cheese blend and zesty sweet pickle relish sandwiched in sourdough & toasted to caramelized perfection.

PEPPERONI PIZZAZZ | 11.5

A mouth-watering stack of Kara cheese, pepperoni salami, marinara herb sauce, garlic & basil in toasted sourdough.

*ADD SMALL SOUP TO ANY MAIN (+3.5)

TRUFFLE SHROOM PESTO | 15

Mushroom lovers alert! This goodie comes drizzled with crunchy kale and cashew pesto, truffle sauce & gooey, melted brie.

SMOKED BACON BLUES | 15

Bold flavours of smoky bacon & Stilton blue cheese balanced with the mild sweetness of homemade apple chutney, fresh rocket & toasted sourdough.

HEALTHY EATS

KARA SUPER SALAD | 16

Nutritious superfoods including roasted spiced pumpkin, quinoa, berries, feta, cherry tomatoes, mixed leaves, served with our homemade "super"dressing.

Add soft egg (\$1)
Add avocado (\$1.50)
Add chicken (\$3)

CHICKEN & AVO SALAD | 16

A classic salad with rotisserie chicken, avocado, soft egg, cherry tomatoes on a bed of romaine lettuce with Parmesan shavings.

Add feta cheese (\$1.50)
Add quinoa (\$2)
Add bacon (\$3)

SESAME SOBA BOWL | 15

A tasty bowl of Japanese soba topped with avo, edamame, colorful fresh veggies, eggs, sesame seeds, shredded nori, served with an aromatic roasted sesame dressing.

Add sautéed mushrooms (\$1.50)
Add chicken (\$3)

SNACKS

KARA HOMEMADE SOUP | 6

KOREAN WINGS | 13

TRUFFLE CHEESE TATER TOTS | 11

OKONOMIYAKI TRUFFLE TOTS | 12

SWEET POTATO FRIES | 9

SMOOTHIES

Healthy pick-me-up beverage made in-house using fresh fruits, yogurt, milk and honey. No syrups or preservatives.

STRAWBERRY DREAM | 8.2

BLUEBERRY BUZZ | 8.2

PEANUT BUTTER BREKKIE | 8.2

TROPICAL PEACH MANGO | 8.2

DARK CHOCOLATE BANANA | 8.2

CHIA AVOCADO SHAKE | 8.2

All-natural goodness. Greek yogurt, avocado, chia seeds, fresh Meiji milk. No added syrups or preservatives.

ICE CREAM & FROYO

By Sogurt. Check out the self-serve pulls for flavours of the day! 3.2 per 100g

DRINKS

SPARKLING WATER | 3.5

COCONUT WATER | 5

SPARKLING CITRUS | 5

A refreshing, zesty drink loaded with VitC, free from artificial colouring & preservatives.

ROSELLE ICED TEA | 5

Made from the purest form of roselle, a type of hibiscus. Packed with antioxidants, lowers blood pressure & reduces constipation. No artificial additives.

HOT/ICED MATCHA LATTE | 5.5/7

ICED MATCHA LEMONADE | 7

HOT/ICED CHOCOLATE | 5/6.5

SOLERO SPLIT SODA | 6.5

A killer recipe of calpis and green lime that will trigger memories of a well-loved ice-cream with a deliciously creamy, refreshing flavour.

COFFEES

We use Throwback beans from Papa Palheta with tasting notes of dark chocolate and rich hazelnut.

ESPRESSO | 4

HOT/ICED LONG BLACK | 5/6

CAPPUCCINO/FLAT WHITE | 5.5

HOT/ICED LATTE | 5.5/7

HOT/ICED MOCHA | 6.5/7.5

BABYCCINO | 4

AVO-LATTE | 8

Avocado, Espresso, Fresh Milk. Served over ice.

SPECIALITY TEAS

SERVED BY THE POT | 7

Organic premium loose-leaf teas from Tea Forté, known for the fragrant flavours of their handcrafted teas.

ENGLISH BREAKFAST

EARL GREY

JASMINE GREEN

GREEN MANGO PEACH

CUCUMBER MINT

CHAMOMILE CITRON*

WHITE GINGER PEAR*

GINGER LEMONGRASS*

BLUEBERRY MERLOT*

* caffeine-free

HOUSE DESSERT

HOMEMADE MOCHI WAFFLES

Our mochi-inspired waffle base that is chewy on the inside, crisp on the outside. Choose from our individually design waffles.

MATCHA BERRY | 12.5

Homemade coco nib sable, cookie crumble, fresh fruits drizzled in matcha sauce.

CHARCOAL SESAME | 12.5

In-house sesame brittle, sesame puff sticks, lotus crumbs drizzled in speculous sauce.

PEANUT BANANA NUTELLA | 12.5

Oreo crumbs drizzled in nutella sauce.

FRESHLY-BAKED SKILLET DESSERTS

All unique to it's name, served warm and tastefully paired with a cold soft-serve treat *please allow 15-20 min. for preparation

S'MORES SENSATION | 12.5

Featuring chocolate, fluffy gooey marshmallows, crispy graham crackers, served with a dark chocolate softie swirl.

WARM PB COOKIE | 13

Peanut Butter cookies baked in a skillet till crisp on the outside and chewy within, topped with salted speculous softie swirl.