

Mains

Bento **\$16.80**

What's Bento?

Bento meals are served on a special plate with compartments for the different types of food.

Bento comes with :

a main dish / steamed rice / tempura vegetables / sushi / miso soup / soba noodles

Teriyaki Chicken Bento

Stir-fried chicken marinated in Dahra's homemade teriyaki sauce.

Teriyaki Tofu Bento

Fried diced fresh tofu with teriyaki sauce.

Misodare Chicken Bento

Deep fried bread crumbed chicken breast with miso paste sauce.

Katsu

Chicken Katsu **\$16.80**

with your choice of Homemade Curry or Tonkatsu sauce or half & half

Crispy fried chicken breasts are served with homemade curry or Tonkatsu sauce and salad.

Fish Katsu Curry **\$16.80**

Crispy fried hoki fillets are served with homemade curry and salad.

Udong Noodle Soup

Udong Noodle Soup **\$14.50**

Thick, chewy wheat noodles in our homemade broth.

Udong Noodle Soup + plate of Vegetable Tempura **\$16.80**

Udong Noodle Soup + plate of Tempura Combo **\$18.80**

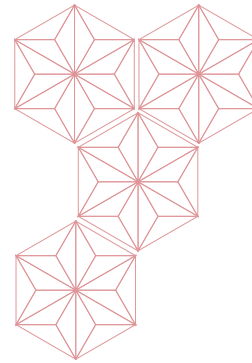
Tempura prawns, squid, and mixed veggies

Udong Noodle Soup + plate of Chicken Katsu **\$17.80**

Donburi

Teriyaki Chicken / Teriyaki Tofu / Misodare Chicken **\$11.00**

A bowl of rice with topping of your choice.



dahra

Japan

In cooperation with Japanese Kitchen of Hataitai, we also present Dahra Japan! Two authentic cuisines, side-by-side;

That's Dahra. More authentic, more choices.

Side dishes

Spicy Ika geso (Squid) **\$8.50**

Deep fried ika geso with lemon and soy sauce.

Edamame **\$5.50**

Steamed green soy beans.

Gyoza **\$6.80**

5 pieces deep fried veggie dumplings served with Dahra's soy dipping sauce.

Takoyaki **\$7.50**

Octopus balls served with takoyaki sauce, mayonnaise, and bonito (fish flakes).

Vegetable Tempura **\$6.50**

Tempura Combo **\$9.00**

Tempura prawns, squid, and mixed veggies

Miso Soup **\$2.50**

Japanese Drinks

Beer **Asahi super dry** **\$7**

Sake **Ozeki** **160ml / \$7**
Hot or Cold **320ml / \$13**

Tea **Genmai cha** **\$3.50**

Green tea infused with flavour of roasted brown rice.