



I Z A K A Y A

SMALL PLATES

- Edamame & seaweed salt (pb) **3**
Miso soup (pb) **4**
7 Spice chicken karaage - yuzu mayonnaise **7**
Spiced vegetable gyoza, ponzu (pb) **6**
Grilled broccoli, ponzu & crispy lotus (pb) **7**
Goma wakame salad, sesame dressing (pb) **5.5**

DONBURI

Steamed rice bowl, served with pickled vegetables, spring onions, radish & broccoli

- Crispy sesame tofu (pb) **10**
Chicken karaage **13**

RAMEN

Chilli Chicken **12**
Chicken & soy sauce broth, fresh noodles, shredded chicken & vegetables with seasoned soft egg

Miso Mushroom (pb) **10.5**
Miso, ginger & kombu broth, fresh noodles, Japanese mushrooms, bamboo shoots & vegetables

HIRATA BUN

Chicken karaage, shredded cabbage & katsu mayonnais **7**
Crispy miso aubergine, kosho & ginger (pb) **6**
Crispy Tofu, yuzu kosho & pickled cucumber (pb) **6**

SWEET

Pineapple yakitori, miso caramel (pb) **5**





COCKTAILS

SHIKOKU JUNMAI MARTINI 12

Sake, lemongrass, coriander botanicals & yuzu

UMA NA HANA 12

Nikka whisky & plum old fashioned

YUZU LEMONADE (na) 8

Fresh yuzu juice, shiso and soda

SAKE

Shichiken Junmai Ginjo

Sparkling 300ml (Abv 7%) **42**

Freshness of citrus, fruit notes of raisin, green apple and pineapple. Powerful and a beautiful structure

Sho Chiku Bai Classic Junmai

(Abv 15%) 250ml **18**

Served chilled. Fine texture, flavours of macadamia nuts, cardamom & nutmeg

ALLBRIGHTCOLLECTIVE.COM

A discretionary 12.5% service charge is added to all bills. All food is made in a kitchen that does contain nuts, gluten and other allergens; please let us know your allergies so we can help you with your choices.

BREAKFAST

SERVED 7.30 - 11.30

GRANOLA POT 3

Greek yoghurt & rhubarb compote

COCONUT MILK PORRIDGE 7

Toasted coconut & chia

SMOKED SALMON & SCRAMBLED EGGS 12

Lemon & fine herbs

CRUSHED AVOCADO TOAST 8.5

Chilli & lemon

b.L.A.t 12

Ginger Pig bacon, lettuce, tomato & crushed avocado on toast
bloody mary mayonaise

2 EGGS ANY STYLE ON TOAST 8.5

(poached fried or scrambled)

SOURDOUGH TOAST 4

Nut butter / Jam 1

SIDES 4

Avocado / Smoked Salmon
Ginger Pig Bacon

Please see the counter for our sweet treats & fresh bakes



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DRINKS

We proudly offer a wine list comprised of mainly female wine suppliers and producers.

COCKTAIL OF THE MONTH: RHUBARD SPRITZ 10 / RHUBARD GIN AND TONIC 11

SPARKLING

	125ML	BTL
Fontessa Prosecco Brut	8.5	43
NV Veuve Clicquot Ponsardin, Yellow Label Brut NV. 15		89
NV Veuve Clicquot, Rosé		110
NV Ruinart Rosé		115
NV Ruinart Blanc De Blanc		250
Dom Pérignon, 2009 Cuvée		

WHITE

False Bay, 2017 Chenin Blanc, South Africa	5.5	26
Domaine de Vedilhan, 2017 Viognier, Pays d'Oc	6.5	29
Señorio de Sarria, 2017 Chardonnay, Spain		33
Land Made, 2018 Sauvignon Blanc, Yealands	8	40
Urlar, 2016 Organic Pinot Gris, New Zealand		45
Mar de Frades, 2017 Albariño, Rias Baixas 54		54
Cometa, 2017 Fiano, Sicily		69
Pouilly-Fuisse, 2016 Chardonnay, Burgundy		89

ROSE

	125ML	BTL
La Ruchette Dorée, 2017 Grenache/Cinsault, France	7	32

RED

Maison de Vigneron Rouge, 2017 Grenache/Syrah, France	5.5	26
Adobe Reserva, 2017 Merlot, Chile	6.5	29
Plansel Selecta, 2017 Tinto, Portugal		34
Peacock Wild Ferment, 2015 Syrah, Stellenbosch	8	40
Castello di Montauto, 2015 Chianti, Tuscany		42
Jealous Sisters, 2016 Pinot Noir, New Zealand (VG)		45
Chateau d'Arcole, 2015 Bordeaux, Saint-Émilien		61

BEER & CIDER

Peroni Nastro Azzurro	5
Aspall	5



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