

TACOS

These are our "classics"

See our extensive specials board for more!

All our corn tortillas are rolled and cooked fresh to order!

Ceviche Tostada of the Day MP

See our specials board for more details

Carne Asada \$7

Different cuts of dry-aged grass-fed Angus beef cooked in different ways over coals.

Served with Guacamole and your choice of up to 2 salsas

On a soft Corn Tortilla

Cochinita Pibil \$6

Yucatan Style Pork slow roasted in banana leaf and spices.

Served with side of pickled red onion and habanero salsa

On a soft Corn Tortilla

Baja Style Fish Taco MP

Fish of the day crumbed and fried

Served with white cabbage, Pickled Jalapeno cream sauce, coriander, lime

On a soft Corn Tortilla

Roast Potato Taco \$6

Sweet potato roasted then finished on coals

Served with Almond Salsa, Pine nuts, fresh cheese

On a soft Corn Tortilla

Quesadilla \$7

Housemade Cabbage Kim Chi and 4 kinds of cheese

Your choice of up to 2 salsas, grilled on corn tortillas

+ add charcoal chicken +\$3

SIDES

Corn Chips and Guacamole, Pico di Gallo \$13

Chinese Chimichangas of the Day MP

Popcorn Chicken + Japanese Curry \$16

Cup of Shoestring Fries \$5.90

Tomato Rice + Beans \$5.90

SALSAS

Salsa Roja (Spicy Red) \$.50c

Salsa Verde (Fresh Tomatillo based green) \$.50c

Roasted Salsa Verde (Spicier, Smokier style) \$.50c

Pico di Gallo (Diced white onion, tomatoes, herbs) \$.50c

Guacamole \$.50c

Charcoal Grilled Jalapeno \$.50c

Extra Salsas and Hot Sauces available

on our Salsa Cart (Price Varies)

YANG'S

Freshly Microwave Black Sesame & Miso Sponge Cake, Yuzu Curd, Green Tea Ice cream, Red & Plum wine marinated strawberries \$15
Chocolate & Milo Ice Cream Taco \$7

DESSERTS

Yang's Chili Oil \$1
Fermented Black Elephant Garlic Oil \$1
Lacto-fermented corn \$2
Butter \$2
Roasted Tomato \$2
Extra Menma \$2
Shoyu egg/Soft boiled egg \$3
Extra Noodle \$3
QLD Banana Prawn Wonton \$4
Extra Cha Siu \$4
¼ Chicken (white cut or charcoal) \$15

EXTRAS

Roast Vegan Miso \$17.50
House 5-Miso blend, wavy Hakata noodles, roasted and lacto-fermented vegetables, nori, menma, bean sprouts

"Chicken Noodle Soup" \$16
House Seafood Shio Garum (salt) Tare,
wavy Hakata noodles, nori, black fungus, menma, Charcoal free range chicken OR white cut chicken OR Thick cut cha shu

Thick Chicken Ramen (Tonpatan) \$17.50
House Seafood Shoyu Garum Tare, Hakata Style noodles, thick chicken soup, Thick cut cha shu OR Charcoal Free Range Chicken, shoyu Egg, Black Fungus, Shallots, nori, Lacto-fermented corn, menma

Thick Pork Ramen (Tonkotsu) \$17.50
House Seafood Shoyu Garum Tare, Hakata style noodles, thick pork soup, Thick cut pork cha shu cooked over coals, shoyu egg, black fungus, shallots, nori, menma

Do not be shy to add some extras!

our cooking!
from Gunnedah NSW – absolutely no MSG in any of
Our noodles are made in house using organic grains

RAMEN