



Your restaurant.

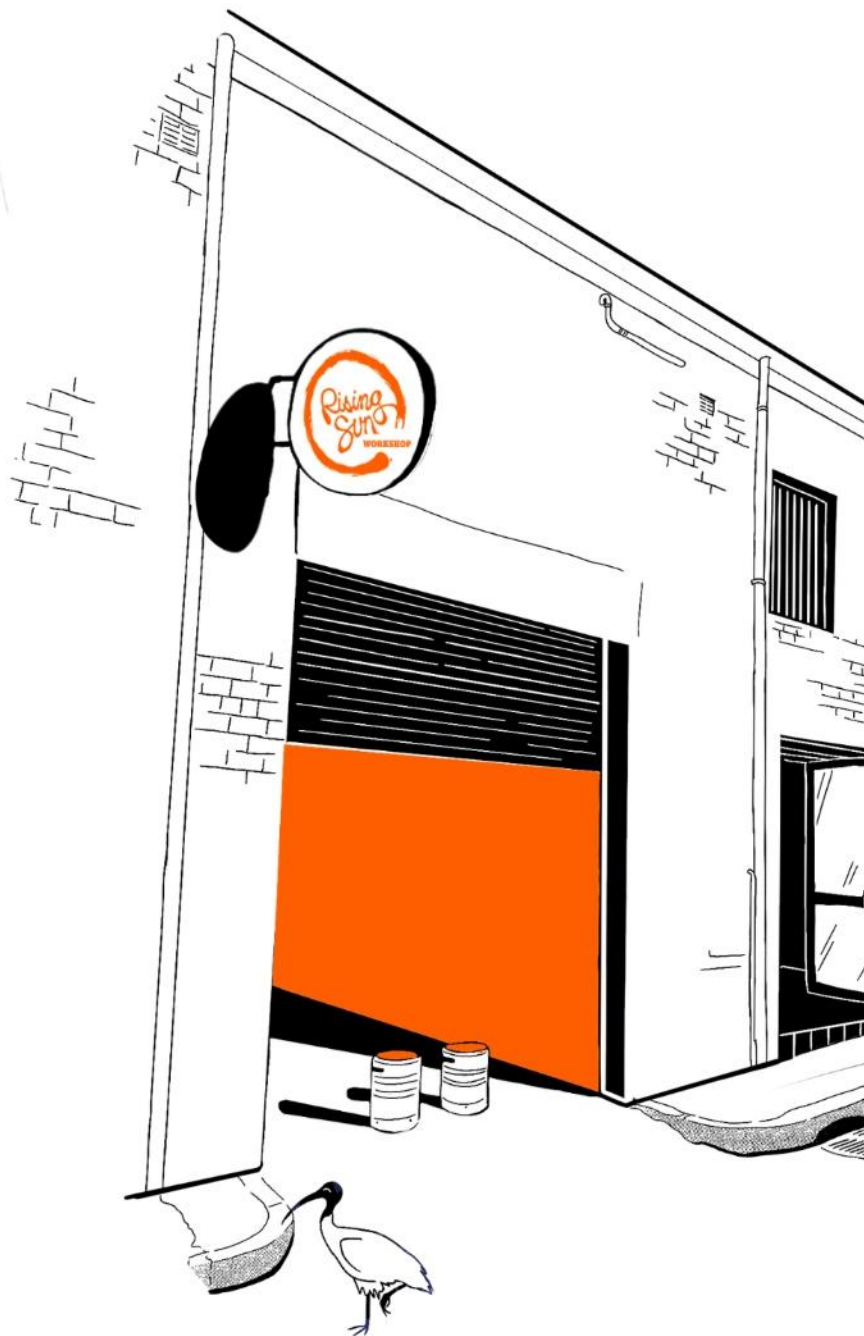
Your DIY workshop.

Your way.

Our restaurant & workshop share space, but more important are the views we share - that traditions guide but do not rule. Rising Sun Workshop does not support factory farming, what we buy in we buy local, from roasters, smokers, brewers, growers, winemakers & distillers who share our philosophies - our mates. We're here for your crazy & not so crazy dietaries, not all things are possible but with a little notice they might be.

**You're our honoured guest.
Welcome to our home.**





Available from 11am

WINE

WINE BY THE GLASS (150ml) or CARAFE (450ml)

'24 Ottelia Reisling Mt Gambier SA	16 43
'23 DiRenzo Vermentino Mudgee NSW	18 48
'24 Ottelia Sauvignon Blanc Mt Gambier SA	15 40
'24 Parley "Golden Ray" Chardonnay Limestone Coast SA	18 49
'24 Express "Great Southern" Chardonnay Mt Barker WA	18 49

'24 CRFT Rose Barossa Valley SA	17 46
'22 TRUTTA Pinot Gris (skin contact) Faraday Vic	18 49
'22 Smallfry "Tangerine Dream" Skin Contact White blend SA	18 49

'22 Mallaluka, Mataro Shiraz, Multi-regional, NSW (chilled)	16 44
'23 Jauma Disco Special Grenache/Shiraz McLaren Vale SA	18 55
'24 LesFruits "Collines" Pinot noir Adelaide Hills SA	18 55
'21 Small Fry 'Moonfish' Shiraz Barossa SA	17 49

FIZZ

NV Lunar Prosecco Glera Riverland SA	17 75b
NV Athletes of Wine Meunier Brut Rose Taungurung Vic	17 75b

WHITE

'24 Ottelia Sauvignon Blanc Mt Gambier SA	68
'25 Lucy Margeaux Savagnin Basket Range SA	80
'24 Parley "Flora" Chardonnay Limestone Coast SA	80
'24 Express "Great Southern" Chardonnay Mt Barker WA	80
'24 Ottelia Reisling Mt Gambier SA	75
'23 DiRenzo Vermentino Mudgee NSW	75

ROSE

24 CRFT Mencia Rose Barossa Valley SA	73
NV Athletes of Wine Meunier Brut Rose Taungurung Vic	70
'25 Lucy Margeaux Rose Classique Basket Range SA	80

ORANGE

'22 Smallfry Tangerine Dream White blend SA	75
'22 TRUTTA Pinot Gris Faraday Vic	80

RED

'22 Mallaluka Mataro Shiraz Multi-regional NSW (chilled)	75
'23 Jauma Disco Special Grenache/Shiraz McLaren Vale SA	80
'25 Fleet Pinot noir South Gippsland Vic	80
'24 Les Fruits "Collines" Pinot noir Adelaide Hills SA	85
'21 Small Fry 'Moonfish' Shiraz Barossa	79

**1.5% Surcharge applies for all Credit Cards, 2.5% for American Express

DRINKS

Available from 11am

COCKTAILS

The House G&T House-made tonic, Lilyfield gin, grapefruit	17
Whiskey Highball Starward Two-Fold whiskey, soda & lemon	17
Lychee Spritz Lychee liqueur, sake and soda	18
Dark 'n' Stormy Ester spiced cane rum, homemade ginger beer, lime and bitters	18
Native Spritz Lunar prosecco NV, Seabourne Sunset bitters	18
Bloody Mary Lilyfield vodka, tomato, W/shire, chilli, lemon, furikake and pickle	20
Native Negroni Lilyfield gin, Okar island bitter, Maidenii sweet vermouth	22
Mojito Ester white cane rum, lime and mint	22
Shiraz Sour Imperial Measures "Shiraz" Ounce gin, lemon, whites & bitters	25
Sidecar Two shots of Starward Two-Fold whisky, Byron Bay triple sec & lemon	25
Spiced Manhattan Ester spiced cane rum, Maidenii vermouth, bitters & maraschino	22
Espresso Martini Byron Bay vodka, Mr Black liqueur & orgeat syrup	22
Your Way Martini house vodka or gin, Maidenii dry vermouth, olives, twist or dirty	22
Mia Wallace A vanilla malt milkshake with a shot of Two folds whisky	22

BEER ON TAP

Young Henry's Newtowner Australian Pale Ale, Newtown NSW (4.5%)	13
RSW x YH Japanese style Pilsner	14

TINNIES

Grifter Moderation mid strength Marrickville NSW (3.3%)	11
Orion Draft, Lager, Okinawa Japan (5%)	14
Yona yona, Pale Ale, Nagano Japan (5%)	15
Hitachino Nest, Red Rice Ale, Japan (7%)	18
Yulli's Margot Dry Apple Cider, Alexandria (5%)	10

NON ALCOHOLIC

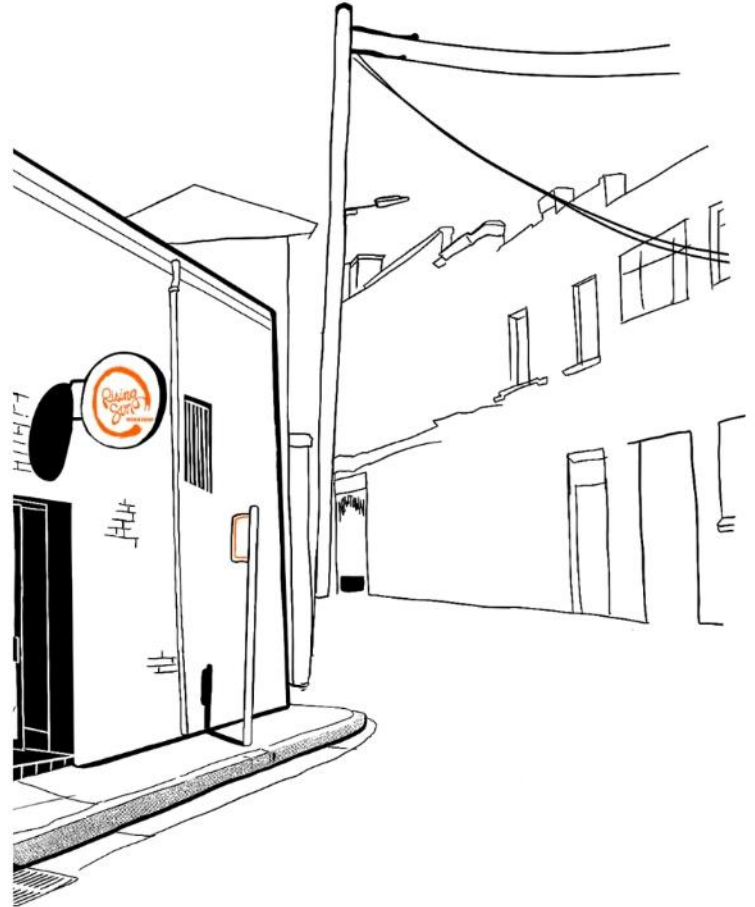
Seasonal soda - Grapefruit & rosemary	7
Ginger beer - House made with real ginger and fermentation	7
Housemade Old Timey Lemonade	7
Lemon, yuzu & bitters	10
Heaps Normal Non-alcoholic 'Quiet XPA', Leichhardt NSW (<0.5%)	10
High Hopes Non-alcoholic Prosecco Young NSW	12 45
Katana- Lychee, yuzu & hojicha topped with sparkling water	14
Sweet Cha - Hojicha with sweet lemons and ice	12

SAKE

Take a flight - a three selection tasting of differing styles	30
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Hakkaisan, Junmai Daigin, Niigata	15 30 210
Ugo no Tsuki, Junmai dry, Hiroshima	12 27 250
Asabiraki Suijin, Junmai Super dry, Iwate (720ml)	14 29 100
Nito 65 Yamada Nishiki, Junmai gingo, Aichi	12 26 210
Tatenokawa "Shield", Junmai Daiginjo, Yamagata	17 32 270

90ml cup | 200ml caraffe | 1.8L bottle



RESTAURANT TRADING HOURS

WEEKDAYS

MONDAY 12PM - 10PM
TUESDAY 12PM - 10PM
WEDNESDAY 12PM - 10PM
THURSDAY 12PM - 10PM
FRIDAY 12PM - 10PM

WEEKENDS

SATURDAY 10AM - 10PM
SUNDAY 10AM - 10PM

WORKSHOP TRADING HOURS

WEEKDAYS

MONDAY 10AM - 3PM
TUESDAY 10AM - 3PM
WEDNESDAY 10AM - 6PM
THURSDAY 10AM - 6PM
FRIDAY 10AM - 6PM

WEEKENDS

SATURDAY 10AM - 6PM
SUNDAY 10AM - 6PM

DINNER

Available 5pm - 9pm

BENTO TIME

WHY CHOOSE?

Mini ramen of your choice

Tsukemono pickles

Pork and ginger gyoza with chilli oil magic (3pc)

Sashimi tuna, shishito pepper, shiso & ponzu

Fried tofu with life affirming gachujiang sauce

Steamed bun Xianjiang style cumin & chilli lamb shoulder

Cicccone and Sons sorbetto

Ramen Set \$55 per person

RAMEN

The Darkness Roast pork bone and chicken broth shoyu style.

32

Topped with free range pork belly, pickled shiitake, black fungus, menma, onsen egg, onions and nori

The Light Chicken and dashi broth shio style.

30

Topped with free pork range belly, pickled shiitake, menma, kosho cabbage, marinated egg, green onion and nori

The Monk Spicy vegetable broth miso style.

30

Topped with miso pumpkin, kosho cabbage, pickled shiitake, miso pumpkin, menma, black fungus, green onion, marinated egg and nori

Kumamoto ramen

Tonkotsu white bone pork broth, katsuo tsuyu, chashu pork, menma, ajitama and negi

30

AFTERS

Sticky date pudding with miso caramel, ice cream and nori butter crumb

18

Sorbet Coconut & mango sorbetto hojicha crumb

15



*10% public holiday surcharge applies **10% service applies to tables of 6+

Weekend & public holiday surcharge 10%

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DINNER

Available 5pm - 9pm

PICKLES & RAW

Tsukemono a selection of house made pickles **7**

Sashimi Yellow fin tuna with shishito peppers & ponzu **20**

Steamed Bun - Xianjiang style cumin & chilli lamb shoulder (2pc) **14**

SNACKS & SIDES

Karaage chicken thighs dusted & fried with special sauce & lime **18**

Prawn toast Qld tiger prawn hash browns - two per serve **16**

Pork & ginger gyoza with chilli oil magic (6pc). **18**

Yasai vegetable gyoza with chilli oil magic (6pc). **18**

Fried tofu in life affirming Bam sauce. **18**

Fried brussels and rice cakes with fish sauce caramel (V) **26**

Okonomi fries deep fried dashi potatoes with bulldog sauce, mayo, katsuobush & red ginger. **18**

Rice steamed koshihikari with furikake **6**

KUSHIYAKI (BBQ)

Yakitori free range chicken thighs with sansho, shisho tapenade (2pc) **18**

Snake beans Charred & served with whipped miso tofu & sambal bajak **22**

Octopus BBQ Freemantle octopus with butter beans & kombu **25**

Pork chop 300g Otway pork cutlet, mandarin tamarind sauce & pickled persimmon **30**

Wagyu Black Opal MB5 flank 250g served with seaweed relish & mustard **40**

Available 12pm- 3pm Monday - Friday

10am - 3pm Saturday - Sunday

COFFEE

Soy +1 | Oat +1 | Strong +1

Espresso Long black	5 5
Milk coffee by Single O Killer bee blend capp, flat, latte etc	7
Hot chocolate	7
Iced latte	7
Filter (hot or iced)	7
Fizzy bubbler Espresso, sparkling & lime	7
Affogato Vanilla ice cream and a double espresso	10

TEA

T Totaler, Marrickville	7
Rising Sun blend Chinakeemun, Ceylon, roasted green, ginger & safflower	
Daintree black Black tea grown in Northern Australia	
Coconut lemon splice Australian grown sencha, lemon myrtle & coconut	
Australian roasted green Single origin green tea from the Victorian alps	
After dinner mint Australian peppermint, liquorice root & aniseed myrtle	
Unwind Australian lavender, lemongrass, peppermint, myrtle, passionflower	
Sweet cha Hojicha with sweet lemons & ice	
RSW honey chai A housemade honey roasted chai steamed with milk	
Macha Latte Organic Japanese green tea macha with steamed milk	

COLD DRINKS

Sparkling tap water 750ml - free refills	4
Cold brew iced tea Australian grown roasted green tea	7
Sodas Gingerbeer Old timey lemonade Grapefruit & rosemary	7
Shakes Chocolate Vanilla malt Coffee	10
Soy+2 Oat+2 Whiskey+13 (adults only)	
Katana Lychee, yuzu & hojicha topped with sparkling water	12

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