

DESSERTS

- CHESTNUT TIRAMISU TART | 16 (v)
almond cream, chestnut mousse, cocoa, raspberry crumble

BISCOFF AIRY CHEESECAKE | 13.5 (v)
black sugar syrup, biscoff biscuit, strawberry Persian fairy floss

MATCHA MOCHI or STRAWBERRY MOCHI | 5.5 (v)
soft chewy texture with sweet flavour of choice

APPLE CRUMBLE GYOZA | 17 (v)
vanilla ice cream, golden crumble

ICE CREAM | 1 scoop 5 | 2 scoops 8.5
choice of matcha or black sesame ice cream

DESSERT HIGHLIGHTS

Mochi - soft and chewy Japanese rice cake made from pounded sticky rice.
Persian fairy floss (Pashmak) - light and airy spun sugar treats that melt in your mouth, enhancing desserts with a touch of theatrics
Black sesame - nutty and toasty, often used in Asian ice creams and sweets

MEESO TASTY MENU SET

\$70 PER PERSON

(Minimum 2 people. Below is per person.)

- SPICY MISO TUNA TARTARE | 2 pcs
fresh tuna with spicy mayo, toasted sesame, shallot

PRAWN WONTON | 2pcs
rice cracker, spicy mayo, prawn powder

WAGYU BEEF & KIMCHI SPRING ROLL | 2 pcs
yangnyeom sauce, miso mayo

MISO GLAZED EGGPLANT | 2 pcs (v)
lemon tahini sauce, grated pecorino

PEKING DUCK BAO | 2 pcs
slow-roasted duck breast, cucumber, shallot, Peking duck sauce, plain bao buns

BISCOFF AIRY CHEESECAKE | (v)
black sugar syrup, biscoff biscuit, strawberry Persian fairy floss

MEESO MENU GLOSSARY

PROTEIN & TOPPINGS

- Katsu - Japanese classic meat or seafood that’s coated in panko breadcrumbs and fried until golden and crisp
- Chashu - melt-in-your-mouth slices of slow-braised pork belly, traditionally used in ramen
- Ebi Fry - Japanese-style crumbed and fried prawns, crunchy on the outside and sweet on the inside
- Teriyaki - glaze of soy sauce, mirin, sake, and sugar, giving dishes a sweet-savoury taste
- Shichimi - Japanese seven spice with chilli, sesame, and citrus zest for a warm kick

VEGETABLES & ADD-ONS

- Bamboo shoots (menma) - marinated young bamboo with a nutty, slightly sweet crunch
- Choy sum - green vegetable, tender with a subtle mustard flavour.
- Enoki mushrooms - long, delicate mushrooms with a mild, slightly nutty taste, often fried tempura-style
- Gobo (Burdock root) - Japanese root vegetable with an earthy, slightly sweet flavour, often fried into crisp chips

CONDIMENTS & SAUCES

- Yangnyeom sauce - sweet, spicy Korean-style sauce often paired with fried chicken
- Kewpie mayo - Japan’s cult-favourite mayonnaise, creamier and tangier than Western mayo
- Galbi Jus - Korean short rib jus, rich and savoury with soy, garlic, and sesame
- Gochujang - fermented Korean chilli paste that’s spicy, sweet, and full of umami

RAMEN FOUNDATIONS

- Tonkatsu - creamy Japanese broth made by simmering pork bones for hours until the collagen and marrow create a silky soup.
- Shoyu - soy sauce broth that's lighter and more aromatic than miso or tonkatsu, offering a savoury umami depth
- Red Miso - fermented soybean paste with a deep, earthy, and slightly tangy flavour, more robust than white miso
- Nori - roasted seaweed adds a savoury, umami flavour and a distinct aroma.



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SNACKS

WAGYU BEEF & KIMCHI SPRING ROLL | 2 pcs 13.5 
yangnyeom sauce, miso mayo

TEMPURA ENOKI MUSHROOMS | 10 (v)
kimchi mayo

EDAMAME | 7.5 (gf)(df)(v)
sea salt, shredded seaweed

ORIGINAL KARAAGE CHICKEN | 5 pcs 14.5
lemon wedge, kewpie mayo

SQUID INK KARAAGE CHICKEN (I)| 5 pcs 16.5 
lemon wedge, kewpie mayo

VEGETABLE KOROKKE | 1 pc 7.5 (v)
miso mayo

MISO GLAZED EGGPLANT | 4 pcs 17 (gf) 
lemon tahini sauce, grated pecorino

UMAMI FRIES | Regular 10 | Jumbo 19 (gf)(ve)
tomato sauce

OKONOMIYAKI LOADED FRIES (I) | 12.5
okonomiyaki sauce, kewpie mayo, shallot, bonito flakes

GOBO CHIPS | 8 (v)
burdock, kombu salt, miso mayo

PORK GYOZA | 5 pcs 13.5
gyoza sauce

VEGETABLE GYOZA | 5 pcs 14 (v)(df)
gyoza sauce

WAGYU & PORK MENCHI KATSU | 1pc 8.5
cabbage, tonkatsu sauce, kewpie mayo

WHITE MISO CORN RIBS | 14.5 (v)
miso butter, pecorino cheese, shichimi and kimchi mayo

MEE SO TACO(I)| 2 pcs 16 
fresh tuna with spicy mayo, toasted sesame, shallot

Our menu and kitchen contain multiple allergens and foods that may cause an allergic reaction or intolerance. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods that may cause a reaction. Please inform our team if you have a food allergy or intolerance.

Net prices in Aus dollars, service included. Alcohol abuse is dangerous for health, consumed in moderation. Some vintages may change during the year.

BAOS

1 piece 7.5 / 3 pieces 20

CLASSIC GLAZED PORK BELLY
soy braised pork belly, pickled mustard, coriander,
roasted peanut, plain bao bun

PEKING DUCK 
slow-roasted duck breast, cucumber, shallot,
Peking duck sauce, plain bao bun

EBI FRY (I) 
Japanese style fried prawn, butter lettuce, kewpie mayo,
kimchi, tobiko, plain bao bun

VEGAN ROASTED DUCK (v)
vegan roasted duck, cucumber, shallot, vegan Peking duck
sauce, plain bao bun

MEESO BURGERS

All served with seasoned fries

WAGYU BEEF | 23
soft potato bun, grilled wagyu beef patty, lettuce,
tomato, Spanish onion, Meeso sauce

MEE SO FRIED CHICKEN | 20 
soft potato bun, fried chicken, lettuce, kimchi slaw,
kewpie mayo, yangnyeom sauce

TEMPURA FISH KATSU (I) | 22
soft potato bun, fish tempura, calamari rings, lettuce,
cucumber, tobiko, Japanese tartare sauce

MEESO DONBURI

All served with short grain rice, 63°c egg, furikake, ginger
shallot, & wasabi (gluten-free option available)

CHICKEN KATSU, TONKATSU SAUCE, KEWPIE | 21

GRILLED TERIYAKI CHICKEN | 19

GRILLED TERIYAKI ANGUS BEEF | 23

GRILLED TERIYAKI SALMON BELLY (A) | 27

TEMPURA EGGPLANT CURRY | 19

LARGE BOWLS & PLATES

MISO & TRUFFLE RISOTTO | 31.5 
assorted mushrooms, truffle paste, edamame, pecorino,
white truffle oil

WAFU CAESAR SALAD | 20 
cos, shokupan croutons, parmesan cheese, bacon bites,
sesame rolled soft yolk egg, nori, Caesar dressing
add grilled chicken | 6

GRILLED MISO SALMON FILLET (I) | 33.5 
miso emulsion, nori crisp, pan-fried edamame

SLOW COOKED ANGUS BEEF SHORT RIB | 44 
galbi jus, umami mushrooms, Paris mash

CHEESE KIMCHI FRIED RICE | 25
scallion, garlic, gochujang, bamboo shoots, fried egg,
mozz cheese

RAMEN

TOKYO | 20
creamy tonkatsu broth, red miso, ramen noodles, sliced
pork belly Chashu, bamboo shoots, nori, shallot, half
soft-boiled egg

HOKKAIDO | 20
creamy tonkatsu broth, shoyu, ramen noodles, sliced
pork belly Chashu, bamboo shoots, nori, shallot, half
soft-boiled egg

CHICKEN KATSU | 21
creamy tonkatsu broth, shoyu, ramen noodles, chicken
katsu, shallot, half soft-boiled egg

EBI FRY (I) | 19
crispy Japanese-style fried prawns paired with a silky
shoyu-tonkatsu broth, ramen noodles, bamboo shoots,
nori, shallot, half soft-boiled egg

TERIYAKI TOFU | 19 (v)
Shoyu broth, ramen noodles, teriyaki fried tofu, choy
sum, fried shiitake mushrooms, bamboo shoots, nori,
shallot, half soft-boiled egg

Dietaries:

(v) - vegetarian | (ve) - vegan | (df) - dairy free | (gf) - gluten free
 - Meeso signature dish

Seafood Origin Indicator:

(I)- International (A) - Australian (M) - Mixed origin