




The Pink Rabbit
by tho tho

Eat Me



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STARTERS

Vegetable Spring Rolls **20**

Served with sweet chilli & homemade mayo

King Prawn Spring Rolls **28**

Served with spicy mango mayo, sweet chilli & homemade mayo

Japanese French Fries **16**

Crispy French fries topped with furikake & homemade mayo, peanuts & herbs

Spicy Japanese French Fries **17**

Crispy French fries topped with shichimi & homemade Japanese spicy mango mayo, peanuts & herbs

Homemade Nori Crackers **20**

Topped with shichimi and served with spicy mango sauce

*spicy version available

Vietnamese Karaage **23**

Deep fried chicken popcorn with spring onion & fried garlic

*spicy version available

Garlic Butter Edamame **19**

Wok fried green baby beans with garlic, butter, pepper & shichimi

*spicy version available

Salt, Chilli & Lime Quail **25**

Deep fried whole quail with Tho Tho's famous sauce

Japanese Gyoza

Homemade Japanese dumplings

Prawn **32**

Chicken **29**

Pork **29**

Vegetable **27**



JAPANESE TACO

Spicy Mango Lobster 45

Lobster salad: stuffed with blue coconut rice in a turmeric nori taco shell topped with tobiko

Pulled Genghis Beef 32

Slow cooked pulled beef marinated in our famous Genghis sauce: stuffed with Japanese rice in a turmeric nori taco shell

Pulled Satay Beef 32

Slow cooked pulled beef marinated in our famous Satay sauce: stuffed with Japanese rice in a turmeric nori taco shell

Green Apple & Papaya 35

Green apple, green papaya, purple onion, fried garlic, fried shallots, spring onion, pear, daikon, cucumber & The Pink Rabbit Tho Tho's signature mushroom infused soy salad sauce: stuffed with Japanese rice in a turmeric rice paper taco shell



Slow Cooked Pork Belly 24

Slow cooked pork belly, homemade pickles, cucumber, peanuts & coriander

Spicy Mango Chicken 23

Popcorn chicken tossed in our homemade spicy mango mayo, pickles, cucumber, peanuts & coriander

Pulled Genghis Beef 24

Slow cooked pulled beef marinated in our famous Genghis sauce: homemade pickles, cucumber, peanuts & coriander

Spicy Mango Lobster 35

Lobster salad with tobiko; pickles, cucumber, peanuts & coriander

MAIN

Genghis Beef 47

***Available in vegetarian, chicken & king prawns**

The Pink Rabbit Tho Tho's signature wok fried Mongolian sauce with vegetables

Scotch Fillet Diced Steak 49

Seared cubed steak sauteed with garlic, cucumber, carrots, butter, turmeric peanut sauce, ginger soy

Garlic Butter Udon Stir-fry W/ Sliced Scotch Fillet 47

***Available in vegetarian, beef & king prawns**

Wok fried udon noodles with beef, butter, sliced onions, capsicums, carrots, potato, pepper & Mongolian sauce

Saffron Turmeric Satay Chicken 45

***available in vegetarian, beef & king prawns**

The Pink Rabbit Tho Tho's signature wok fried saffron turmeric satay sauce with vegetables

Chicken Katsu 41

Crumbed Japanese style with Vietnamese green papaya salad

Alice's Waffles In Wonderland 41

Add Cheesy mozzarella sticks +10

Served with honey, spicy mango mayo, hot chili sauce, sesame seeds, turmeric peanut sauce, colorful mayo & whipped cream

**Non-Spicy Version Available*

Creamy Green Curry Clay pot

Wok fried with creamy green curry, vegetables & mushroom infused chili oil

Vegetables 43

Chicken 46

Beef 48

Prawn 51

Turmeric, Salt & Chili Calamari **41**

Deep fried squid tempura with salt, chili & lime

Turmeric, Salt & Chili King Prawns **50**

Deep fried king prawn tempura with salt, chili & lime

Honey Lime Garlic Butter King Prawns **50**

Wok fried king prawn with honey garlic butter caramel with lime

Salmon Steak (Smoky)

Grilled Salmon topped with caramelized cinnamon & black pepper sauce. Served with seasonal vegetables



50

Okonomiyaki

Japanese vegetarian pancake with turmeric peanut sauce, caramelized soy & mayo

*Spicy version available

39

Takoyaki

Japanese octopus balls w/ turmeric peanut sauce, crushed peanuts, bonito & caramelized soy

39

Crispy Slow Cooked Pork Belly Steak (Smoky)

Cook time: 35min

served with caramelized cinnamon mayo & seasonal vegetables



47

Salt, Chilli & Lime Quail

Deep fried 2 whole quail with The Pink Rabbit Tho Tho' s famous sauce

45

Chinese Broccoli with Shiitake Mushroom

Ginger soy, garlic & oyster sauce

39



SHARING PLATTERS

#Cheesy Snacks W/ Chips & Karaage	85
Crumbed mozzarella sticks & Cheesy Broccoli nuggets	
#THEPINKRABBIT High Tea	88
Mix of vegetarian & seafood tempura	
#THEPINKRABBIT High Tea + Dessert	120
Mix of vegetarian & seafood tempura	
Japanese Taco Platter	99
Spicy lobster, pulled Genghis beef, pulled Satay beef	
Bao Platter	76
Spicy mango lobster, pulled Genghis beef & slow cooked pork belly	
Pork Ribs, Seared Cinnamon & Pineapple	99
Cook time 35min, whole rack of ribs served Japanese fries & salad	



SALAD

Green Apple & Papaya Salad	36
Green apple, papaya, purple onions, cucumber, pear, mint, peanuts, dried shallot, fried garlic & Tho Tho's famous salad sauce	
Rare Beef Salad	40
Thinly sliced rare beef cooked with lemon & lime juice. Served with green apple, papaya, purple onions, cucumber, pear, mint, peanuts, dried shallot, fried garlic & Tho Tho's famous salad sauce	
King Prawn Salad	43
Thinly sliced king prawn cooked with lemon & lime juice. Served with green apple, papaya, purple onions, cucumber, pear, mint, peanuts, dried shallot, fried garlic & Tho Tho's famous salad sauce	



The Pink Rabbit Fried Rice **39**

Prawn, egg, pork, purple onion, corn, carrots, capsicum, shichimi & spring onions

Vegetable Fried Rice **37**

Fried tofu, egg, purple onion, potato, corn, carrots, capsicum & spring onions

**Available in spicy or non-spicy version*

Spicy Seafood Fried Rice **43**

Prawn, baby squid, clams, mussels, calamari, egg, corn, purple onion, carrots, capsicum, shichimi & spring onions

**Available in non-spicy version*

Japanese Rice **7**

Sweet Blue Coconut Rice **13**

Organic blue butterfly pea flower, turmeric peanut sauce & peanuts



"EAT ME", Mochi platter **45**

Assorted Japanese silky & sticky rice cake with whipped cream

"DRINK ME", The Madhatter's Tea **18**

Hydrating Pink, Crystal Blue, or Purple Potion



"BOOZE ME", The Madhatter's Sake **58**

Sake with a twist of pomegranate to share

Vanilla ice cream **18**

With Lychee Fruit