



# THE PINK RABBIT

*VIETNAMESE JAPANESE FUSION*

Shop 1 Level 1 Star Circus Docklands 3008  
"The most Instagramable place in Melbourne"



The Pink Rabbit by tho tho



@thepinkrabbit\_docklands

Reserve your table for any occasion, please text **0432 977 744** or  
email us at **[thepinkrabbit@thotho.com.au](mailto:thepinkrabbit@thotho.com.au)**

# WINES

## SPARKLINGS

	GLASS	BOTTLE
<b>GRANDIN NV SPARKLING</b> France	15	59
<b>MASCHIO PROSECCO</b> Italy	14	55
<b>BANROCK MOSCATO</b> South Australia	14	55

## WHITES

	GLASS	BOTTLE
<b>SQUEALING PIG SAUVIGNON BLANC</b> Marlborough, New Zealand	15	59
<b>WOLF BLASS RIESLING</b> Clare Valley, SA	14	55
<b>NOVA VITA PINOT GRIS</b> Adel Hills, SA	15	59
<b>WHISTLE POST CHARDONNAY</b> Coonawarra, SA	15	59

## ROSE

	GLASS	BOTTLE
<b>LA PLANCHELIÈRE CABERNET D'ANJOU ROSÉ</b> France	15	59

## REDS

	GLASS	BOTTLE
<b>JACK RABBIT PINOT NOIR</b> Bellarine	20	79
<b>JACK RABBIT SHIRAZ</b> Bellarine	20	79
<b>PENFOLDS CABERNET SAUVIGNON</b> koonunga Hill	16	63

## PREMIUM

	BOTTLE
<b>VEUVE CLICQUOT BRUT YELLOW LABEL CHAMPAGNE</b> France	149

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# SAKE

Serving: Chilled or Hot



## OZEKI SAKE TATEWAKI

Tastes sharp when chilled, and mild when warmed

Alcohol: 13.5%

POT	BOTTLE	BOTTLE
150ML	300ML	1.8L
<b>15</b>	<b>22</b>	<b>99</b>



## OZEKI JUNMAI RAI

Junmai Sake has a smooth taste on the palate followed by a rich and mellow aroma

Alcohol: 15.8%

BOTTLE
300ML
<b>29</b>



## OZEKI YAMADANISHIKI

Tastes clean and refreshing with a dry aftertaste. It pairs very well with beef dishes and chicken skewers

Alcohol: 14.8%

BOTTLE	BOTTLE
300ML	1.8L
<b>29</b>	<b>128</b>



## TAKASHIMIZU JUNMAI DAIGINJO

A hint of pleasant rich aroma, mild acidity and elegant umami

Alcohol: 15.5%

BOTTLE	BOTTLE
300ML	1.8L
<b>39</b>	<b>180</b>

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# COCKTAILS

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## JAPANESE SLIPPER

*Midori, Cointreau & Fresh Lime*

## MOJITO

*Cuban Rum, Vietnamese Mint & Lime*

## PINK LYCHEE MARTINI

*Greygoose, Lychee liquor & cranberry*

## DRUNK BUNNY

*White Crème de Cacao, Strawberry  
Liquor & Greygoose*

## SPICY MANGO MARGARITA

*Tequila, Mango, Vietnamese Chilli, Lime*

## APEROL SPRITZ

*Prosecco, Aperol & Sliced Orange*

## DOWN THE RABBIT HOLE

*Our Twist on the Pina Colada*

## LONG ISLAND

*Greygoose, Tequila, Cuban Rum,  
Star of Bombay, Cointreau & Lime + Lemon*

## ESPRESSO MARTINI

*Greygoose, Coffee Liquor  
& Vietnamese Coffee*

## BUNNY'S SIP

*Dark South American Rum, Egg  
Whites, Honey , Lime Juice &  
Cinnamon*

## WHISKEY SOUR

*Balvenine 12 Whiskey, Diplomatico  
Rum, Egg Whites, Lime Juice &  
Bitters*

## AMARETTO SOUR

*Amaretto , Egg Whites, Honey ,  
Lime Juice & Bitters*

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# BEVERAGES & DESSERTS

## NON-ALCOHOLIC

	GLASS
<b>SOFT DRINK</b>	<b>4</b>
Coke, Diet Coke, Coke Zero, Sprite, Solo, Fanta	
<b>JUICE</b>	<b>7</b>
Orange, Apple, Pineapple, Cranberry	
<b>LEMON LIME BITTERS / RASBERRY LEMONADE</b>	<b>8</b>
<b>ICED LEMON TEA</b>	<b>11</b>
<b>MILKSHAKE</b>	<b>13</b>
Vanilla, Chocolate, Caramel, Strawberry, Cookies & Cream (+3), Vietnamese (+3)	
<b>MOCKTAIL</b>	<b>15</b>
Lychee	
<b>SPARKLING WATER</b>	<b>12</b>
Bottle of San Pellegrino	
<b>BY THE GLASS</b>	<b>6</b>
Tonic Water, Sparkling Water, Ginger Ale	

## DESSERTS

	PRICE
<b>VANILLA ICE CREAM</b>	<b>17</b>
with Lychee Fruit	
<b>MINI FRENCH TART PLATTER</b>	<b>45</b>
<b>MOCHI PLATTER</b>	<b>45</b>
Assorted Japanese Sticky Rice Cake with whipped cream	
<b>HIGH TEA DESSERT PLATTER</b>	<b>88</b>
Assorted mini French tarts / baked goods and Japanese Sticky Rice Cake with whipped cream	

## BEER

	POT	PINT	BOTTLE
<b>ASAHI</b>			<b>10</b>
<b>KIRIN</b>			<b>10</b>
<b>CORONA</b>			<b>10</b>
<b>JAMES SQUIRE APPLE CIDER</b>			<b>11</b>

## CAFE

	CUP
<b>COFFEE</b>	<b>7</b>
Latte, Cappuccino, Mocha, Espresso, Flat White, Macchiato, Long Black	
<b>VIETNAMESE COFFEE</b>	<b>11</b>
Hot or Iced	

## TEA

	PER HEAD
<b>ORGANIC FLOWER TEA</b>	<b>15</b>

### Hydrating Pink

High in electrolytes to quench thirst.  
Aids in lowering blood pressure.

### Detox

Cleansing tonic to promote digestion.  
Detoxifies the liver & purifies the  
blood

### Crystal Blue

High in antioxidants to assist in  
circulation to eyes, collagen for skin  
elasticity and healthy hair

### The Emperor's Tea

Hydrating Pink + Crystal Blue **18**

### REGULAR TEA

Jasmine, Green, Earl Grey, Black,  
Camomile, Japanese Green **8**

PLEASE LET US KNOW IF YOU HAVE ANY FOOD  
ALLERGIES OR SPECIAL DIETARY NEEDS

WE DO NOT PROVIDE TAKEAWAY OR PACKING OF  
LEFTOVERS DUE TO FOOD QUALITY CONTROL

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# APPETIZERS

## SPRING ROLLS

*The spring roll that made Tho Tho an institution*

<b>VEGETABLE</b>	20
<b>KING PRAWN</b>	28
<b>GREEN CURRY KING PRAWNS</b>	32
<b>DUCK</b>	30

## JAPANESE FRENCH FRIES

*Crispy french fries topped with furikake & homemade Japanese mayo, peanuts & herbs*

## SPICY JAPANESE FRENCH FRIES

*Crispy french fries topped with shichimi & homemade Japanese spicy mayo, peanuts & herbs*

## NORI CRACKERS

*Japanese seaweed crackers with shichimi*

## PULLED BEEF TACO (2PCS)

*Slow cooked pulled beef marinated in our famous satay sauce and/or our Genghis sauce; stuffed with Japanese rice in a nori taco shell.*

## SPICY MANGO LOBSTER TACO (2PCS)

*Lobster salad stuffed with blue coconut rice in a nori taco shell topped with fish eggs.*

## VIETNAMESE KARAAGE

*Deep fried chicken popcorn with salt & pepper*

## WOKFRIED EDAMAME

*Delicious and addictive green baby soy beans with garlic sesame oil, salt & pepper*

## THO THO DUMPLINGS (8PCS)

*Special homemade Japanese dumplings*

## JAPANESE FRIED PORK OR CHICKEN GYOZA

## JAPANESE PRAWN GYOZA

## #CHEESYSNACK

*Broccoli & cheese nuggets and cheesy sticks*

## SLOWED COOKED PORK BELLY BAO

*Crispy pork belly, pickles, cucumber, peanuts, coriander and special hoisin sauce in a freshly steamed bun*

## SPICY POPCORN CHICKEN BAO

*Popcorn chicken, pickles, cucumber, coriander, peanuts and spicy mango mayo sauce in a freshly steamed bun*

## PULLED BEEF BAO

*Slow cooked pulled beef marinated in our famous satay sauce and/or our Genghis sauce; homemade pickles, cucumber, coriander and peanuts in a freshly steamed bun*

## SPICY MANGO LOBSTER BAO

*Lobster salad with fish eggs; homemade pickles, cucumber and coriander in a freshly steamed bun*

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# HIGH-TEA SHARING PLATTERS

<b>#THEPINKRABBIT HIGH TEA (INSTAGRAMMABLE)</b> <i>Mix of vegetarian &amp; seafood tempura</i>	88
<b>JAPANESE TACO PLATTER</b> <i>Spicy lobster salad taco, pulled beef taco &amp; spicy chicken taco</i>	93
<b>BAO PLATTER</b> <i>Mix of spicy lobster salad bao, pulled beef bao &amp; braised pork belly bao</i>	73

## SALAD

<b>GREEN APPLE PAPAYA SALAD</b> <i>Green apple, papaya, pickled radish and carrots, purple onions, Vietnamese mints, peanuts, dried shallots, dried garlic and Tho Tho special fish sauce</i>	35
<b>RARE BEEF SALAD</b> <i>Thinly sliced rare beef cooked with lemon &amp; lime juice. Served with pickled radish and carrots, purple onions, Vietnamese mints, dried garlic, peanuts, dried shallots and Tho Tho special fish sauce</i>	38
<b>KING PRAWN SALAD</b> <i>Served with pickled radish and carrots, purple onions, Vietnamese mints, peanuts, dried shallots, dried garlic and Tho Tho special fish sauce</i>	42

## RICE

<b>THE PINK RABBIT FRIED RICE</b> <i>Prawn, eggs, pork, corn, edamame, carrot, &amp; spring onions</i>	30
<b>VEGETABLE FRIED RICE</b> <i>Fried tofu, eggs, mushroom, capsicums, green beans, corn &amp; edamame</i>	28
<b>SPICY SEAFOOD FRIED RICE</b> <i>Shiitake mushroom infused chilli oil, eggs, scallops, prawns &amp; calamari</i>	37
<b>JAPANESE RICE</b>	7
<b>SWEET BLUE BUTTERFLY PEA COCONUT RICE</b> <i>Organic blue butterfly pea flower, Tumeric peanut sauce &amp; peanuts</i>	13

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# MAINS

<b>UDON PHO</b>	36
<i>Steaming bowl of beef broth with ginseng, udon noodles, brisket, beef balls, quail eggs topped with basil, coriander, spring onion &amp; Ito togarashi/dry chilli threads. Served with hoisin sauce, Sriracha and lemon</i>	
<b>GENGHIS BEEF</b>	43
<i>The Pink Rabbit's signature wok fried Mongolian beef with vegetables</i>	
<b>SCOTCH FILLET DICED STEAK</b>	45
<i>Seared cubed steak sauteed with garlic, butter, and soy marinade.</i>	
<b>GARLIC BUTTER BEEF STIRFRY UDON</b>	41
<i>Wok fried udon noodles with beef, sliced onions, capsicums, green beans, pepper, mongolian sauce &amp; chilli sauce</i>	
<b>SAFFRON TUMERIC CHICKEN SATAY</b>	42
<i>The Pink Rabbit specialty. Wok fried chicken with special saffron tumeric satay sauce and mixed vegetables</i>	
<b>CREAMY GREEN CURRY CLAYPOT</b>	
<i>Wok fried with caramelized green curry, vegetables &amp; mushroom infused chilli oil</i>	
<b>VEGETABLE</b>	39
<b>CHICKEN</b>	42
<b>KING PRAWN</b>	46
<b>SCALLOPS</b>	55
<b>CHICKEN KATSU</b>	40
<i>Crumbed Japanese style with Vietnamese green papaya salad</i>	
<b>SPICY POPCORN CHICKEN WAFFLES</b>	39
<i>Served with honey, spicy mango mayo, sriracha, sesame seeds, whipped cream &amp; tumeric peanut sauce</i>	
<b>CRISPY SLOW COOKED PORK BELLY</b>	45
<i>in caramelized cinnamon soy with wokfry garlic oyster Chinese broccoli</i>	

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# MAINS

**TUMERIC, SALT & CHILLI CALAMARI** 40  
*Deep fried squid tempura with salt, chili and lime*

**TUMERIC, SALT & CHILLI KING PRAWNS** 45  
*Deep fried KING PRAWN tempura with salt, chili and lime*

**HONEY GARLIC LIME KING PRAWNS** 43  
*Wok fried prawn with honey garlic butter caramel with lime*

**GRILLED UNAGI** 47  
*Mouth watering whole Japanese fresh-water eel*

**SALMON STEAK** 45  
*Grilled salmon topped with caramelised black pepper fish sauce*

**HOKKAIDO SEA SCALLOPS** 51  
*Seared scallops topped with spicy XO sauce, radish, peanuts and tobiko*

**OKONOMIYAKI** 37  
*Japanese vegetarian pancake w/ mayo & Tumeric peanut sauce*

**CHINESE BROCCOLI, SHIITAKE MUSHROOM** 38  
*Ginger soy & oyster sauce*

**BABY BARRIMUNDI** MARKET PRICE

**MISO INFUSED BLACK COD** MARKET PRICE

**CINNAMON & PINEAPPLE SEARED BEEF RIBS** MARKET PRICE

**GARLIC BUTTER LOBSTER TAILS** MARKET PRICE

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