

# Breakfast

(7:30am-11:30am)

**Smoked Bacon and Organic Egg Roll (gfa)** \$10.00  
 mix lettuce, mayo, onion relish  
 Add: Cheddar Cheese \$2.00

**Halloumi Cheese Brekkie Roll (V) (gfa)** \$14.00  
 organic egg, mix lettuce, mayo, tomato, avo, tomato oil pickle, coriander

**Brekkie Roll**  
 organic egg, korroke, tartar, mix lettuce, tomato, avo, onion relish, mayo  
 w/bacon \$16.00  
 w/double organic eggs (V) \$15.50

**Doma Brekkie w/Shokupan Bread or Organic Brown Rice** \$22.00  
 (Veg option available;Halloumi)  
 scrambled organic eggs, bacon, korroke, tomato, avo, tartar, spinach, onion relish

**2 Slices of Toast (Shokupan or Fruit bread)** \$7.00  
 w/house made berry jam (V) (gfa)

**Avocado Salsa on Shokupan Toast** \$14.00  
 w/Apple, Green Salad (Vegan) (gfa)  
 2 slices of shokupan toast, mix lettuce, Add Poached Egg \$3.00

**French Toast (House baked Bread)** \$18.00  
 w/Whipped riccota, Adzuki Beans and Banana(V) (nuts)  
 berry jam, pure maple, macadamia, seasonal fruits  
 Add: Bacon \$4.00

All the Shokupan and Fruit bread are made using Rakkenji-kobo culture and baked in Doma

## Side extra

Avocado \$4.00	Roasted tomato \$4.00
Doma Korroke w/tartar \$4.00 (Japanese style hash brown)	Bacon \$5
Grilled Halloumi cheese \$6.00	

Please inform the wait staff of any allergies and dietary requirements before ordering

(V) Vegetarian (Nuts) Nuts contain  
 (gfa) Gluten free available-please ask at the counter

We are proud to use many Local & Organic Produce.

Please note that a 10% surcharge applies on Sundays

## Hand Roll Sushi

(Weekdays:9am-2:30pm / Weekends:9am-3pm)

### Temaki style (Cone Shape)

All our hand rolls are made using Organic Brown Rice  
No Added sugar to sushi rice, No MSG

<b>Fresh Vegetable Salad (V) (gfa)</b>	<b>\$6.50</b>
avo, cucumber, carrot, tomato, greens, olive oil	
<b>Organic Pumpkin and Sweet Potato Tempura(V)</b>	<b>\$7.00</b>
avo, shallots, ginger, mayo	
<b>Mr. Korokke (V) Japanese style hash brown</b>	<b>\$7.00</b>
onion relish, tartar, lettuce, tomato	
<b>Tasmanian Salmon Sashimi (gfa)</b>	<b>\$7.50</b>
avo, shallots, ginger, carrot, cucumber, greens, mayo	
<b>Aburi Salmon (blow toached salmon with teriyaki and mayo)</b>	<b>\$8.50</b>
avo, shallots, ginger, carrot, cucumber, greens, ume basil pesto, mayo, teriyaki	

## Sushi roll

All our sushi rolls are made using White Rice  
No Added sugar to sushi rice, No MSG

<b>Avocado &amp; Cucumber (V) (gfa)</b>	<b>\$5.00</b>
<b>Tempura vegetable &amp; Avocado (V)</b>	<b>\$5.50</b>
<b>Cooked tuna &amp; Vege (gfa)</b>	<b>\$5.50</b>
<b>Chicken &amp; Vege (gfa)</b>	<b>\$6.00</b>
<b>Fresh Salmon &amp; Vege (gfa)</b>	<b>\$6.50</b>

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# Lunch

(Weekdays: 12pm-2:30pm / Weekends: 12pm-3pm)

<b>Garden Salad w/Sesame Dressing (V) (gfa)</b>	\$10.00
Mesclun, bean sprouts, capsicum, cucumber, tomato, herbs Doma sesame dressing, sunflower seed, pepitas	
add: tempura halloumi cheese	\$7.00
<b>Cauliflower Karaage, w/Chilled Green Bean Noodle (Nuts) (V)</b>	\$21.00
Fried marinated cauliflower, coriander cashew and coconut sauce, herbs, spices, sprouts, greens	
<b>Roasted Eggplant Dengaku w/Quinoa pomegranate salad (V) (gfa)</b>	\$21.00
Sweet and savory white miso and maple spread on the oven roasted eggplant, organic tri quinoa, pomegranate molasses, mesclun, herbs	
<b>Teriyaki Free Range Chicken w/Sesame dressed leaves and rice (gfa)</b>	\$24.00
Caramelized in an orange infused no added sugar teriyaki sauce, herbs, sesame dressing, sprouts	
<b>Seared Tasmanian Salmon Sashimi Salad (Nuts) (gfa)</b>	\$24.00
Slightly seared salmon (raw in the middle), green salad, pink pepper, Doma ponzu (citrus soy), basil & umeboshi pesto, herbs, edible flower	
<b>Yuzu Miso Pork Belly w/pumpkin purée &amp; Wonbok slaw (Nuts) (gfa)</b>	\$29.00
Slow cooked and grilled Byron bay Pork belly, Burnt Yuzu Miso glaze, radish, fresh herbs	
<b>Chargrilled King Prawn w/Tomato, Corn &amp; bean Salsa (gfa)</b>	\$29.00
Coriander pesto, chilli, tomato, corn, onion, Red kidney beans, Adzuki beans, Black beans, herbs	
add: Shokupan Bread	\$3.00
<b>Burger Selections +\$1.50 for Aioli</b>	
(All served w/ Chips, lettuce, carrots, onion, cabbage, herbs, tomato, mayonnaise)	
<b>Beef Burger w/aged cheddar, chips</b>	\$22.00
Doma Beef pattie (170g), toasted spices, smoked paprika sauce Doma cucumber pickles and onion relish, red onion	
<b>Halloumi Cheese Burger (V) served with chips</b>	\$21.00
Grilled halloumi, Korroke (Japanese hash brown), tartar, avo, coriander, tomato oil pickle	
<b>Free range Chicken Katsu Burger served with chips</b>	\$22.00
Panko crumbed free range chicken breast, avocado, onion relish	
<b>Edamame w/Murray River Salt Flake</b>	\$6.00
<b>Chips w/Smoked Paprika Aioli</b>	\$7.00
<b>Bowl of white rice</b>	\$3.00
<b>Doma shokupan Bread</b>	\$3.00

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# Dessert Menu

Chocolate Nut Cookie	\$4.00
Oats Bar (DF,Sugar Free)	\$5.00
Brownie (GF)	\$5.00
Vanilla beans ice cream	\$5.00
Vegan vanilla ice cream	\$5.00
Affogato	\$7.00
(with Vegan vanilla ice cream or Vanilla beans ice cream)	
Muffin	\$5.00
Muffin with Coffe (regular size)	\$8.00
Raw Blueberry Cake (GF, Vegan)	\$7.00
Cheese Cake (GF)	\$7.00
Green tea Pannacotta (GF)	\$7.00
Coffee Jelly (DF/GF)	\$6.50

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