



THE COUP

est. 2004



APPETIZERS

SATAY BROCCOLI

Crispy panko fried broccoli, satay sauce, sweet chili, peanuts, scallion

15

ROSEMARY YAM FRIES (GF)

Served with tzatziki, garlic aioli or miso gravy

15

FRIED BRUSSELS (GF)

Maple shoyu gastrique, gochugaru, ginger, scallion

16

TRIO OF DIPS

3 rotating dips, served with bread and vegetables for dipping

19

GYOZA (V)

Mixed vegetable filled, scallion, kimchi honey, spicy soy, sesame seeds

14

SHIMEJI MUSHROOM

Warm tentsuyu + truffle oil

11

SUSHI - 17

BLACK DRAGON (GF)

Eggplant unagi, yam, avocado, cucumber, crispy garlic, black garlic unagi sauce, basil

THE RED MILE

Ahi watermelon, mango, crispy tempura, avocado, ginger gel, scallion (GF Option)

END OF SUMMER

Tempura shimeji mushroom, blistered shishito pepper, avocado, spicy aioli, pickled mustard seeds

MAINS

SATAY BOWL (GF)

Seared tofu, lotus root, spinach, peanut satay sauce, rice vermicelli, sesame, fresh lime

23

MAPO RAGU (V)

Chewy rice sticks, impossible mapo ragu, fermented black bean, szechuan, broccoli, crispy shallot, scallion

25

DRAGON BOWL (GF)

Create your adventure with steamed and sauteed vegetables and kale

2 Choices: Seared tofu or chickpeas

24

BEACH FRONT HOT POT

Spicy coconut and lemongrass broth with udon noodle, seasonal vegetables, lotus root, edamame, sesame, scallion (GF option)

25

On: Brown rice or quinoa

With: Satay peanut, miso gravy or our weekly feature sauce

DRUNKEN NOODLES (V)

Shanghai noodle, house-made curry paste, coconut milk, seasonal vegetables, crispy shallot, basil

24

SANDWICHES

TREEHOUSE SANDWICH (V)
 Choice of egg, smoked-tofu or coconut bacon. Toasted sourdough, cheddar, chermoula aioli, greens, tomato, pickled onions **24**

UPSTREAM BURGER
 Smoked tofu and sweet potato patty, garlic aioli, red pepper relish, onion, greens, fresh dill on a toasted potato scallion bun **24**

TEMPEH SHAWARMA (V)
 Smoked and marinated tempeh, greens, mint, parsley, carrots, feta, spicy tahini on a grilled pita **24**

FALAFEL QUESADILLA (V)
 House made falafel, hummus, tahini, sun-dried tomato, feta, purple cabbage, house garlic pickles, olives, banana peppers on a grilled tortilla served with tzatziki **22**

Served with your choice of side; rosemary potatoes or yams, salad or soup
 Switch to rice tortilla for GF

SALADS

KALE SALAD (GF)
 Choice of:
 Seasonal greens, mixed vegetables and tahini dressing **19**

Kale caesar topped with crispy chickpea, fried capers and pickled onions

SMASHED CUCUMBER (GF)
 Miso cashew cream, toasted szechuan vinaigrette, chilli oil, sesame **16**

DESSERTS

ESPRESSO CHEESECAKE (GF)
 Creamed cashew, cacao coconut crumb, chocolate dipped sponge toffee, salted caramel, coffee soil **12**

UBE CHEESECAKE (V)
 Layers of ube sponge filled with cheesecake, coconut dulce, sesame **12**

ALMOND CAKE (GF)
 Almond sponge, maraschino cherry, lemon curd, candied almond **13**

SEASONAL GELATO (GF) **9**

ADD ONS

TOFU	4	EGG	3	HOUSE-MADE KIMCHI	4
TEMPEH	5	HOUSE SALAD	6	GARLIC PICKLES	4
FALAFEL	7	YAM FRIES	6	COCONUT BACON	4
MUSHROOM	4	MISO GRAVY	4	HOUSE HOT SAUCE	2

SPECIALS

MAKI MONDAYS
 1/2 Price Sushi Rolls
 \$4 off Japanese Slipper

HUMP DAY WEDNESDAY
 1/2 Price Cocktails

HAPPY HOUR
 1/2 Price Share Plates
 \$5 Highlife
 \$5 off Cocktails
 Everyday 3-5pm

DAILY LUNCH FEATURE
 1 Appetizer + 1 Main
 \$25 Every day 11:30am - 2pm

V= VEGETARIAN