



Food Menu

WHOLESOME MENU - thoughtful choices for wellbeing -

- All prices include tax.
- Please inform our staff of any food allergies.
- Ingredients may change depending on the availability of the day.

BREAKFAST { OPEN - 11:00 }

MORNING PLATES



Roasted Organic Cauliflower with Kinzanji Miso ... 1,650
Cauliflower + Mixed Quinoa + Dill + Kinzanji Miso + Mustard Sauce

Wild Mushroom Toast 1,850
Danish Bread + Mushroom Sauce

Full Aussie Breakfast 2,200
Bagel + Salmon + Bacon + Baby Leaf +
Egg Dish (Fried or Scrambled Egg) + Grilled Vegetables

ALL DAY { OPEN - L.O. 21:00 }

EGGS BENEDICT

Avocado Crost Benedict 1,650
Croissant + Avocado + Poached Egg + Arugula + Cheese

Prosciutto & Arugula Crost Benedict 1,650
Croissant + Ham + Cheese + Poached Egg + Tomato Sauce + Arugula

Bacon & Porcini Crost Benedict 1,650
Croissant + Bacon + Poached Egg + Porcini Cream + Arugula + Granapadano

SANDWICHES



Vegan Sprout Sandwich 1,550
Vegan Mayonnaise + Cucumber + Avocado + Red Onion +
Radish + Sprouts + Wasabi Mustard

Smoky Chicken & Sprout Sandwich 1,650
Mayonnaise + Cucumber + Chicken Thigh + Red Cabbage Rape +
Sprouts + Bacon (Soy Sauce, Mirin, Maple) + Mustard

Lox & Cream Cheese Bagel Sandwich 1,850
Bagel + Salmon + Cucumber + Tomato + Capers + Dill + Cream Cheese + Red Onion

Reuben Sprout Sandwich 2,000
Mayonnaise + Wagyu Roast Beef + Red Cabbage Rape +
Cheese + Thousand Island Sauce + Gouda Cheese + Yellow Mustard + Sprouts

SALADS

Smoked Endive Salad 1,650
Fried Egg + Endive + Unagi + Green Onion

Romaine & Kale Caesar Salad 1,350
Romaine Lettuce + Caesar Dressing + Bacon + Cheese + Poached Egg

SOUPS

Awaji Onion Gratin Soup 1,000
Awaji Onion + Bacon + Cheese + Croutons

Job's Tears & Mushroom Soup 1,550
Mushroom + 3 Kinds of Mushrooms + Job's Tears + Fresh Cream + Cheese + Croutons

Chilled Vichyssoise Soup 1,200
Potatoes + Onion + Milk + Fresh Cream + Consommé

HAMBURGER

Kagoshima Wagyu Beef Hamburger 2,500
Homemade Buns + Wagyu Mince + Lettuce +
Cinnamon Mayonnaise + Soy Koji BBQ Sauce + French Fries

Kagoshima Wagyu Beef Avocado Burger 2,850
Homemade Buns + Wagyu Mince + Avocado + Lettuce +
Cinnamon Mayonnaise + Soy Koji BBQ Sauce + French Fries

Kagoshima Wagyu Beef Bacon & Cheddar Burger ... 2,950
Homemade Buns + Wagyu Mince + Bacon + Cheddar Cheese + Lettuce +
Cinnamon Mayonnaise + Soy Koji BBQ Sauce + French Fries

Miyazaki Kurose Yellowtail Filet-o-Fish Burger 2,500
Homemade Buns + Kurose Yellowtail + Homemade Tartar Sauce + Filled Lettuce +
Yellow Mustard + Lemon + French Fries



Vegan Burger 2,800
Homemade Vegan Buns + Mustard + Filled Lettuce + Vegan Patty +
Soy Cheese + Avocado + Vegan Mayonnaise

TOPPING Cheddar Cheese +200
Avocado +350
Extra Patty +1,000

BOWLS



Açaí Bowl (Strawberries can be changed to kiwi) 1,750
Organic Açaí + Organic Banana + Blueberries + Strawberries +
Granola + Honey + Bee Pollen + Shredded Coconut



Fruit Bowl 1,750
Seasonal Fruit + Organic Banana + Blueberries + Strawberries +
Yogurt + Granola + Honey + Shredded Coconut



Yogurt Açaí Bowl (Strawberries can be changed to kiwi) ... 1,650
Organic Açaí + Organic Banana + Blueberries + Strawberries +
Granola + Honey + Bee Pollen + Shredded Coconut

**SUPERFOOD
TOPPING**

Chia Seeds/Quinoa/Shredded Coconut +100 each
Bee Pollen/Pumpkin Seeds/Coconut Chips +150 each
Cacao Nibs/Extra Honey/ +200 each
Agave Syrup (change/add)/Maple Syrup (change/add)



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DINNER { 17:00 - L.O. 21:00 }

STARTERS

Organic Olives (2 Varieties)	500
Chicken Liver Pâté	600
Organic Figs with Cream Cheese & Bread	600
Prosciutto with Campagne	800
Caprese with Sun-Dried Tomato and Mozzarella	800
Wagyu Roast Beef	900

APPETIZERS

 White Miso Hummus with Organic Chickpeas 1,250 Chickpeas + Sesame Paste + Garlic + Olive Oil + Lemon Juice + Campagne	
Hyogo Whitebait Omelette	1,350
Boiled Whitebait + Egg + Green Chili + Dashi + Fresh Cream + Lemon + Shiso	
White Asparagus with Fried Egg & Karasumi Butter	1,550
White Asparagus + Egg + Karasumi (Dried Mullet Roe) + Cheese	
Sea Bream & Japanese Eggplant Carpaccio	1,550
Sea Bream + Japanese Eggplant + Tororo Kombu	
Porchetta - Herb-Rolled Pork Belly	1,350
Pork Belly + Parsley + Green Onion + Arugula + Sansho Pepper + Cherry Leaves + Dill + Lemon	
 Avocado Nachos	1,850
Avocado + Lime + Cilantro + Nuts + Red Onion + Tomato + Yellow Bell Pepper + Tortilla	

FRITTERS

Arancini (Rice Croquette with Rice Flour)	1,050
Rice + Onion + Carrot + Celery + Butter + Chicken Consommé + Tomato + Oregano + Bay Leaf + Salt + Pepper	
Rice Flour Zucchini Chips	1,250
Zucchini + Rice Flour + Yogurt Sauce + Lime	
Fish & Chips	1,850
Pacific Cod + Inca no Mezame Potatoes + House-made Tartar Sauce	

TACOS

Carnitas	1P	500
Tortilla + Pork + Salsa Sauce + Red Onion + Cilantro + Lime		
	3P	1,350
	5P	2,000
Shrimp & Arugula	1P	500
Tortilla + Shrimp + Tomato + Red Onion + Arugula + Cilantro + Lime + Sriracha Mayonnaise		
	3P	1,350
	5P	2,000
Al Chela (Skirt Steak)	1P	550
Tortilla + Skirt Steak + Tomato + Red Onion + Cilantro + Lime		
	3P	1,500
	5P	2,250

PASTA

Chicken Thigh & Kujo Scallions Pasta	1,950
Chicken Thigh + Kujo Scallions + Kabosu Juice + Salt + Pepper + Olive Oil	
Octopus Ragù Arrabbiata	2,000
Onion + Carrot + Celery + Octopus + Red Wine + Honey + Tomato + Garlic + Olive Oil + Chili Pepper + Salt + Pepper	
Homemade Koji & Salmon Carbonara	2,500
Salmon + Koji + White Miso + White Wine + Milk + Fresh Cream + Salt + Pepper + Cheese + Egg	
Wagyu Bolognese	3,000
Wagyu Mince + Cinnamon + Tomato + Red Wine + Oregano + Bay Leaf + Onion + Carrot + Celery + Olive Oil + Cheese + Garlic	

MAIN

Charcoal-Grilled Miyazaki Southern Island Pork	3,500
Pork + Grilled Vegetables	
Japanese Black Wagyu Ribeye with Homemade Herb Butter	4,200
Ribeye + Grilled Vegetables + Herb Butter + Nori Seaweed	

SIDES

Organic Baby Leaf	300
Campagne	300
French Fries	700

Dessert

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----- { OPEN - L.O. 21:00 } -----

Buttermilk Pancakes 1,350

Wheat Flour + Egg + Buttermilk + Yogurt + Lemon

Caramel & Banana Buttermilk Pancakes 1,550

Wheat Flour + Egg + Buttermilk + Yogurt + Banana + Homemade Caramel Sauce

Fig & Prosciutto Pancakes 1,800

Wheat Flour + Egg + Buttermilk + Yogurt + Fig + Prosciutto + Homemade Caramel Sauce + Fig & Rum Butter + Fresh Cream



Mango & Organic Banana Tart 1,250

Rice Flour Tart Crust + Almond Cream + Rice Flour Custard Cream + Lemon Cream + Mango Passion Sauce



Fig Tart 1,350

Rice Flour Tart + Fig Cream Cheese + Fig + Fresh Cream + Olive Oil + Homemade Caramel Sauce + Black Pepper + Parmigiano Cheese



Okinawa Mango Parfait 1,650

Mango Pudding + Passion Fruit Sauce + Fresh Mango + Jasmine Tea Jelly + Orange Mango Granité + Coconut Ice Cream + Salted Milk Ice Cream + Coconut Tuile



Seasonal Fruit Sandwich 1,500

Whole Wheat Bread + Seasonal Fruits + Soy Whipped Cream



Profiterole 1,050

Rice Flour Cream Puff + Salted Milk Ice Cream + Pecans + Chocolate



Rice Flour Caramel Banana Pound Cake 600

Banana + Egg + Butter + Rice Flour + Almond Flour + Espresso Butter



Rice Flour Lemon Cake (Week-end Citron) 600

Egg + Butter + Rice Flour + Almond Flour + Lemon



Granola Cookie 400

Oats + Maple Syrup + Coconut Oil + Rice Flour + Oat Flour + Pecans + Superfoods



Chocolate Chunk Cookie 400

Rice Flour + Butter + Egg + Chocolate Chunk

TOPPING Seasonal Fruits + 300 ~

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Drink Menu

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ALCOHOLIC BEVERAGES

WINE

Red Wine 800 ~

White Wine 800 ~

WHISKY

Dewar's White Label 800

Ichiro's Malt 1,100

Sakura Chronos 1,400

Wild Turkey Standard 900

Wild Turkey 8 Years 1,200

Maker's Mark 45° 900

I.W. Harper 900

Yamazaki 43° 2,000

Hakushu 43° 2,000

Hibiki Japanese Harmony 43° 2,500

Chita 43° 1,600

Fuji 46° 1,500

GIN

Bombay 1,000

ROKU 1,500

Ki no Bi 1,500

YUZU GIN 1,500

HOLON 2,000

Kyrö Napue 2,000

Minabe Ume Gin 2,000

ENGINE Organic Gin 1,600

Niseko ohoro GIN 1,600

BEER

Draft Beer Sapporo 800

Pale Ale 1,000

Fuji Beer 1,000

PLUM WINE

Gyokuro (Green Tea Plum Liqueur) 900

Yamazaki Plum Wine 900

Yamazaki Plum Wine Whiskey Blend 1,200

Aragoshi (Plum Liqueur with Pulp) 1,000

Tengumai 1,000

Minabe Craft 1,500

SHOCHU

Sapporo Shochu 800

Kikkōmiya 800

Takara 900

Toyone (Barley Shochu) 1,000

Muramasa (Barley Shochu) 1,000

Tomino Hōzan (Sweet Potato Shochu) 1,000

JAPANESE SAKE

Toyosaki 1,200

Sen no Rikyu 1,100

N-888 1,100

NON-ALCOHOLIC

Sapporo Non-Alcoholic Beer 700

Non-Alcoholic Plum Wine 800

Yamazaki Sparkling Mineral Water 900

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SOFT DRINKS

COFFEE

Blend	Hot/Ice	600
Single Origin	Hot	650
Decaf	Hot/Ice	650
Americano	Hot/Ice	700
Cappuccino	Hot	650
Caffè Latte	Hot/Ice	650
Flat White	Hot	650
Espresso	Single	400
	Double	500
Caffè Mocha	Hot	700
Salted Caramel Latte	Hot/Ice	700
Coconut Oat Latte	Hot	800

OPTION	+Oat Milk	100
	+Soy Milk	100
	+Almond Milk	100
	+Espresso Shot	100

PREMIUM SODA

Fever-Tree Ginger Ale	800
Fever-Tree Tonic	800
Fever-Tree Elderflower Tonic	800

COLD PRESSED

FRESH JUICE

Orange	1,000
Cucumber Soda	1,200

TEA

Japanese Black Tea	Hot	800
Rooibos Tea	Hot	800
	Ice	650
Earl Grey Tea	Hot	800
	Ice	650
Royal Milk Tea	Hot/Ice	700
Chai Tea Latte	Hot/Ice	750
Sencha (Japanese Green Tea)	Hot/Ice	700
Matcha	Hot	700
Hōjicha (Roasted Green Tea)	Hot/Ice	700
Matcha Latte	Hot/Ice	800
Hōjicha Latte	Hot/Ice	750

OTHERS

Craft Cola	850
House-made Lemonade	850
Saratoga Cooler	900
Espresso Tonic	900
Espresso Orange	900
Virgin Mojito	900
Cacao Milk (Hot Chocolate)	700
Carrot Juice	800
Organic Apple Juice	800