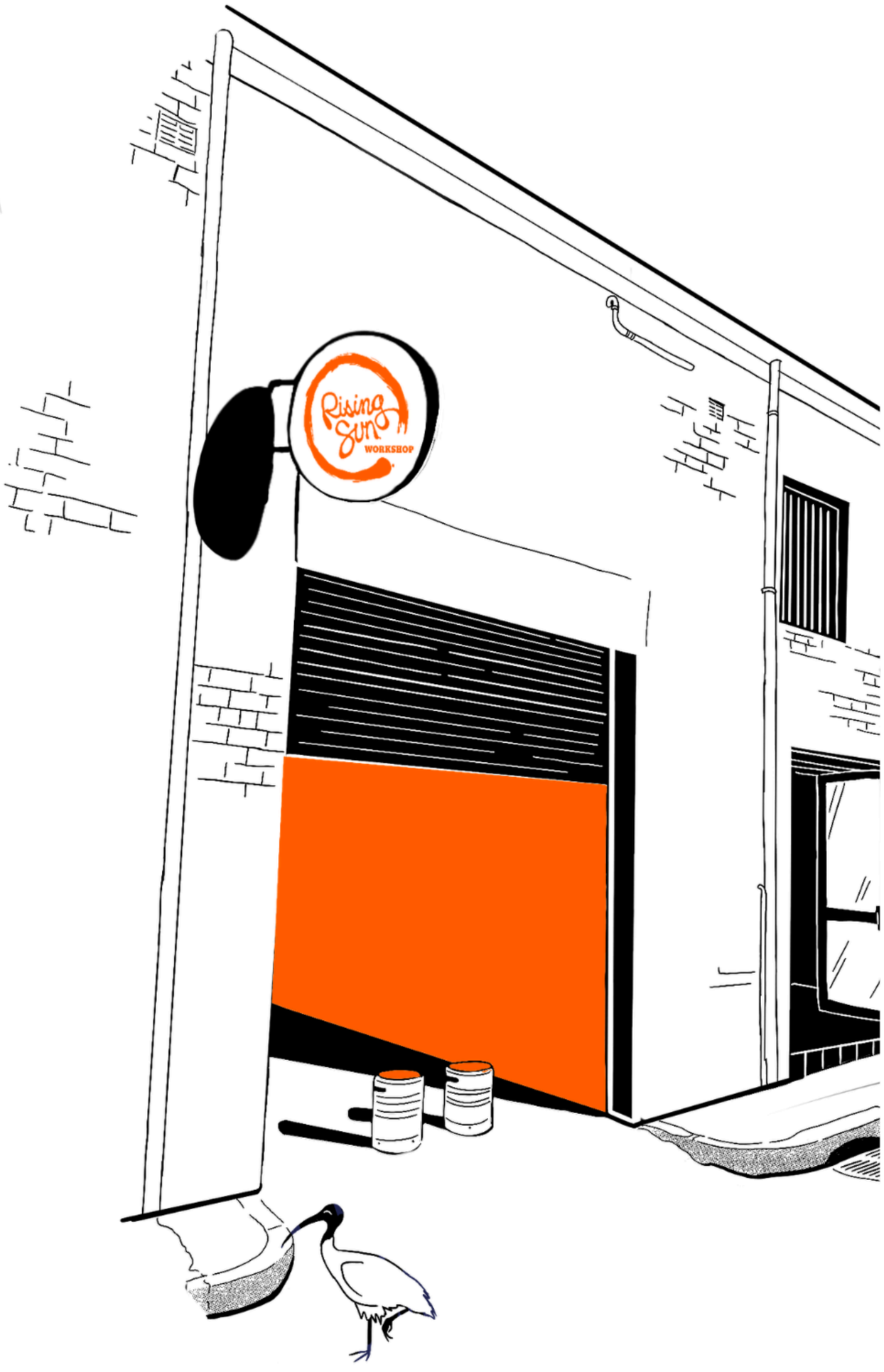
Your restaurant.

Your DIY workshop.

Your way.

Our restaurant & workshop share space, but more important are the views we share - that traditions guide but do not rule. Rising Sun Workshop does not support factory farming, what we buy in we buy local, from roasters, smokers, brewers, growers, winemakers & distillers who share our philosophies - our mates. We're here for your crazy & not so crazy dietaries, not all things are possible but with a little notice they might be.

You're our honoured guest.
Welcome to our home.



WINE

WINE BY THE GLASS (150ml) or CARAFE (450ml)

‘24 Ottelia | Reisling | Mt Gambier SA	**16 | 43**
‘23 DiRenzo | Vermentino | Mudgee NSW	**18 | 48**
‘24 Otellia | Sauvignon Blanc | Mt Gambier SA	**15 | 40**
‘24 Parley | “Golden Ray” | Chardonnay | Limestone Coast SA	**18 | 49**
‘24 Express | “Great Southern” | Chardonnay | Mt Barker WA	**18 | 49**
‘24 CRFT | Rose | Barossa Valley SA	**17 | 46**
‘22 TRUTTA | Pinot Gris (skin contact) | Faraday Vic	**18 | 49**
‘22 Smallfry | “Tangerine Dream” | Skin Contact White blend SA	**18 | 49**
‘22 Mallaluka, Mataro Shiraz, Multi-regional, NSW (chilled)	**16 | 44**
‘23 Jauma | Disco Special | Grenache/Shiraz | Mclaren Vale SA	**18 | 55**
‘24 LesFruits | “Collines” | Pinot noir | Adelaide Hills SA	**18 | 55**
‘21 Small Fry | ‘Moonfish’ | Shiraz | Barossa SA	**17 | 49**

FIZZ

NV Lunar Prosecco | Glera | Riverland SA	**17 |75b**
NV Athletes of Wine | Meunier Brut Rose | Taungurung Vic	**17 |75b**

WHITE

‘24 Otellia | Sauvignon Blanc | Mt Gambier SA	**68**
‘25 Lucy Margeaux | Savagnin | Basket Range SA	**80**
‘24 Parley | “Flora” | Chardonnay | Limestone Coast SA	**80**
‘24 Express | “Great Southern” | Chardonnay | Mt Barker WA	**80**
‘24 Ottelia | Reisling | Mt Gambier SA	**75**
‘23 DiRenzo | Vermentino | Mudgee NSW	**75**

ROSE

24 CRFT| Mencia Rose | Barossa Valley SA	**73**
NV Athletes of Wine | Meunier Brut Rose | Taungurung Vic	**75**
‘25 Lucy Margeaux | Rose Classique | Basket Range SA	**80**

ORANGE

‘22 Smallfry | Tangerine Dream | White blend SA	**75**
‘22 TRUTTA | Pinot Gris | Faraday Vic	**80**

RED

‘22 Mallaluka | Mataro Shiraz | Multi-regional NSW (chilled)	**75**
‘23 Jauma | Disco Special | Grenache/Shiraz | Mclaren Vale SA	**80**
‘25 Fleet | Pinot noir | South Gippsland Vic	**80**
‘24 Les Fruits“Collines” | Pinot noir | Adelaide Hills SA	**85**
‘21 Small Fry ‘Moonfish’ | Shiraz | Barossa	**79**

DRINKS

Available from 11am

COCKTAILS

The House G&T | House-made tonic, Lilyfield gin, grapefruit	17
Whiskey Highball | Starward Two-Fold whiskey, soda & lemon	17
Lychee Spritz | Lychee liqueur puree sake and soda	18
Dark 'n' Stormy | Ester spiced cane rum, homemade ginger beer, lime and bitters	18
Native Spritz | Lunar prosecco NV, Poor Tom's Imbroglio	18
Bloody Mary | Lilyfield vodka, tomato, W/shire, chilli, lemon, furikake and pickle	20
Native Negroni | Lilyfield gin, Poor Tom's Imbroglio, Maidenii sweet vermouth	22
Mojito | Ester white cane rum, lime and mint	22
Yuzu Southside | Lilyfieds gin, yuzu & mint	20
Espresso Martini | Lilyfields vodka, Mr Black liqueur & orgeat syrup	22
Your Way Martini | house vodka or gin, Maidenii dry vermouth, olives, twist or dirty	22
Mia Wallace | A vanilla malt milkshake with a shot of Two folds whisky	22

BEER ON TAP

Young Henry's Newtowner Australian Pale Ale, Newtown NSW (4.5%)	13
RSW x YH Japanese style Pilsner	14

TINNIES

Grifter Moderation mid strength Marrickville NSW (3.3%)	11
Orion Draft, Lager, Okinawa Japan (5%)	14
Yona yona, Pale Ale, Nagano Japan (5%)	15
Hitachino Nest, Red Rice Ale, Japan (7%)	18
Yulli's Margot Dry Apple Cider, Alexandria (5%)	10

NON ALCOHOLIC

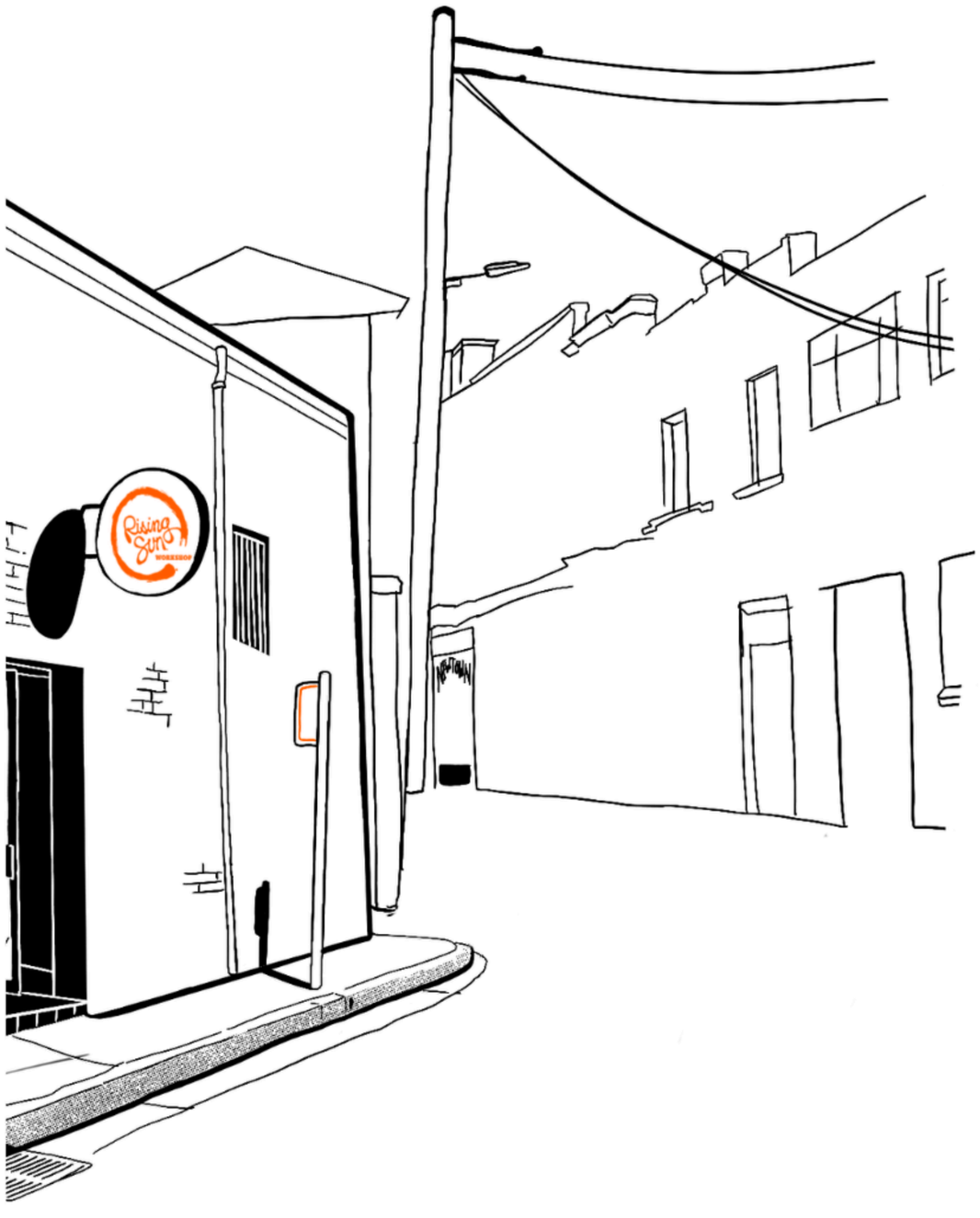
Seasonal soda - Grapefruit & rosemary	7
Ginger beer - House made with real ginger and fermentation	7
Housemade Old Timey Lemonade	7
Lemon, yuzu & bitters	10
Heaps Normal Non-alcoholic 'Quiet XPA', Leichhardt NSW (<0.5%)	10
High Hopes Non-alcoholic Prosecco | Young | NSW	12 | 45
Katana- Lychee, yuzu & hojicha topped with sparkling water	14
Sweet Cha - Hojicha with sweet lemons and ice	12

SAKE

Take a flight - a three selection tasting of differing styles	30

90ml cup | 200ml caraffe | 1.8L bottle

Hakkaisan, Junmai Daigin, Niigata	15 | 30 | 210
Ugo no Tsuki, Junmai dry, Hiroshima	12 | 27 | 250
Asabiraki Suijin, Junmai Super dry. Iwate (720ml)	14 | 29 | 100
Nito 65 Yamada Nishiki, Junmai gingo, Aichi	12 | 26 | 210
Tatenokawa "Shield", Junmai Daiginjo, Yamagata	17 | 32 | 270



RESTAURANT TRADING HOURS

WEEKDAYS

MONDAY 12PM - 10PM
TUESDAY 12PM - 10PM
WEDNESDAY 12PM - 10PM
THURSDAY 12PM - 10PM
FRIDAY 12PM - UNTIL LATE

WEEKENDS

SATURDAY 10AM - UNTIL LATE
SUNDAY 10AM - 10PM

Kitchen: Sun–Thu until 9pm.

WORKSHOP TRADING HOURS

WEEKDAYS

MONDAY 10AM - 3PM
TUESDAY 10AM - 3PM
WEDNESDAY 10AM - 6PM
THURSDAY 10AM - 6PM
FRIDAY 10AM - 6PM

WEEKENDS

SATURDAY 10AM - 6PM
SUNDAY 10AM - 6PM



**10% public holiday surcharge applies*

DINNER

Sun–Thu 5pm–9pm | Fri–Sat from 5pm

BENTO TIME

WHY CHOOSE?

Mini ramen of your choice
Tsukemono pickles
Pork and ginger gyoza with chilli oil magic (3pc)
Sashimi - Yellowfin tuna(a) & watermelon burnt butter ponzu
Fried tofu with life affirming gachujiang sauce
Steamed bun Xianjiang style cumin & chilli lamb shoulder
Ciccone and Sons sorbetto

Ramen Set $55 per person

RAMEN

The Darkness Roast pork bone and chicken broth shoyu style. 32.5
Topped with free range pork chashu, pickled shiitake, black fungus, menma, onsen egg, onions and nori

The Light Chicken and dashi broth shio style. 30.5
Topped with free range chicken breast chashu, pickled shiitake, menma, kosho cabbage, marinated egg, green onion and nori

The Monk Spicy vegetable broth miso style. 30.5
Topped with miso pumpkin, kosho cabbage, pickled shiitake, miso pumpkin, menma, black fungus, green onion, marinated egg and nori

Kumamoto ramen 30.5
Tonkotsu white bone pork broth, katsuo tsuyu, chashu pork, menma, ajitama and negi

AFTERS

Sticky date pudding with miso caramel, ice cream and nori butter crumb 18

Mango cheesecake baked cheesecake with mango jelly 18

Sorbet Seasonal sorbetto hojicha crumb 15

Weekend & public holiday surcharge 10%

DINNER

Sun–Thu 5pm–9pm | Fri–Sat from 5pm

SNACKS & SIDES

Tsukemono a selection of house made pickles **7**

Sashimi Yellow fin tuna (a) with pressed watermelon & burnt butter tomato ponzu **24**

Steamed buns - Xianjiang cumin & chilli Kinross lamb shoulder (2pc) **14**

Karaage chicken thighs dusted & fried with special sauce & lime **18**

Prawn toast Qld tiger prawn hash browns - two per serve **16**

Pork & ginger gyoza with chilli oil magic (6pc). **18**

Yasai vegetable gyoza with chilli oil magic (6pc). **18**

Fried tofu in life affirming Bam sauce. **18**

Okonomi fries deep fried dashi potatoes with bulldog sauce, mayo, katsuobushi & red ginger. **18**

Rice steamed koshihikari with furikake **6**

KUSHIYAKI (BBQ)

Yakitori free range chicken thighs with togarshi vinegar (2pc) **14**

Spring vegetables Asparagus, sugar snaps & edamame with whipped miso tofu & wasabi leaf **22**

Squid Warm salad of charred sambal squid (a) with tomato, cucumber & wakame dressing **25**

Pork chop 300g Otway pork cutlet, mandarin tamarind sauce & pickled persimmon **30**

Wagyu Black Opal MB5 flank 250g served with seaweed relish & mustard **40**

Available 12pm- 3pm Monday - Friday
10am - 3pm Saturday - Sunday

COFFEE

Soy +1 | Oat +1 | Strong +1

Espresso | Long black	**5 | 5**
Milk coffee by Single O Killer bee blend (capp, flat, latte etc)	**7**
Hot chocolate	**7**
Iced latte	**7**
Filter (hot or iced)	**7**
Fizzy bubbler Espresso, sparkling & lime	**7**
Affogato Vanilla ice cream & a double espresso	**10**

TEA

T Totaler, Marrickville **7**

Rising Sun blend | Chinakeemun, Ceylon, roasted green, ginger & safflower
Daintree black | Black tea grown in Northern Australia
Coconut lemon splice | Australian grown sencha, lemon myrtle & coconut
Australian roasted green | Single origin green tea from the Victorian alps
After dinner mint | Australian peppermint, liquorice root & aniseed myrtle
Unwind | Australian lavender, lemongrass, peppermint, myrtle, passionflower
Sweet cha | Hojicha with sweet lemons & ice
RSW honey chai | A housemade honey roasted chai steamed with milk
Macha Latte | Organic Japanese green tea macha with steamed milk

COLD DRINKS

Sparkling tap water 750ml - free refills	**4**
Cold brew iced tea Australian grown roasted green tea	**7**
Sodas Gingerbeer | Old timey lemonade | Grapefruit & rosemary	**7**
Shakes Chocolate | Vanilla malt | Coffee *Soy+2 | Oat+2 | Whiskey+13 (adults only)*	**10**
Katana Lychee,yuzu & hojicha topped with sparkling water	**14**

Weekend surcharge 10%

RAMEN

Breakfast Ramen **30.5**
Buttered toast bone broth w bacon, fried onsen egg, roast tomato & green onion

The Light **30.5**
Broth: Free range chicken, three fish dashi
Tare (seasoning): “Shio” Smoked salt, ginger, apple, garlic, onion
Toppings: Free range chicken breast chashu, kosho cabbage, shiitake, bamboo, marinated egg, green onion, nori

The Darkness **32.5**
Tare (seasoning): “Shoyu” Soy sauce, mirin and sake
Broth: Roast pork bones, free range chicken, shiitake, smoked hocks & onions
Toppings: Roasted free range pork belly, black fungus, shiitake, bamboo, onsen egg, blackened onion, green onion & nori

Kumamoto ramen **30.5**
Tonkotsu white bone pork broth, katsuo tsuyu, mayu, chashu pork, menma, ajitama, pickled ginger & negi

The Monk **30.5**
Broth: shiitake mushrooms and sea kelp
Miso: Chillies, peppers, ginger, roast garlic & onions
Toppings: kosho cabbage, black fungus shiitake, bamboo, miso pumpkin, marinated egg, green onion, nori

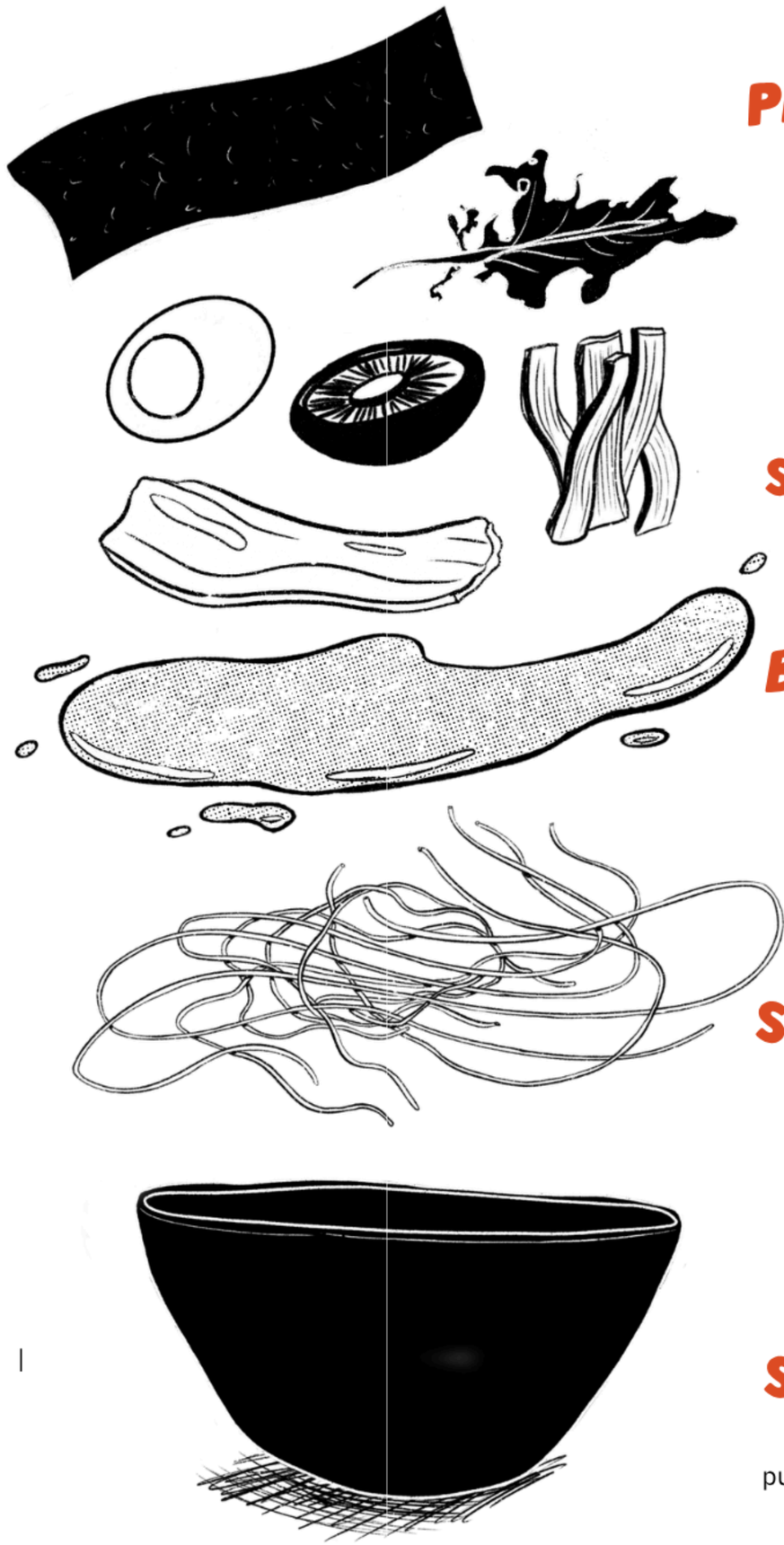
Kids under 12 only **12**
Choice of broth: Breakfast, Dark, Light or Monk.
Choice of 2 Toppings: Pork belly, egg, nori, kosho cabbage, shroom, sprouts, miso pumpkin, bamboo, black fungus, green onion

Gluten free and vegan options available. Ask staff.

EXTRAS

Pork belly **+ 5** | Extra noodles **+4** | GF noodles **+2.50**
Onsen egg | Soy egg **+ 2.50**
Shiitake | Kosho Cabbage | Bamboo | Black fungus
Blackened onion | Sprouts | Miso Pumpkin **+ 2**

**10% weekend & public holiday surcharge applies **



Available 12pm- 3pm Monday - Friday
10am - 3pm Saturday - Sunday

PLATES

Rising Sun breakfast plate 28
Tuna tataki (A), ajitama, maple pumpkin, kosho cabbage, tsukemono, purple rice, miso soup.

Eggplant “unagi” rice bowl 26
Sticky fried eggplant over koshihikari with nori, arare & beni shoga

SPECIAL

RSW Caesar Salad 30
Baby gem hearts, dashi mayo, poached chicken breast, seaweed panko, ramen egg & chicken crackling

BUNS

Cheese Burger 19
Pork patty, pickle, cheese, nori, kimslaw, fried potato on an Azuki bun

Mushroom 18
Mushroom, egg, cheese, kimslaw,Azuki bun

Bacon 18
Bacon, egg, cheese, kimslaw, Azuki bun

SNACKS

Gyoza 18
Pork and ginger with chilli oil magic (6pc)
Yasai vegetable with chilli oil magic (6pc)

Fried tofu and Bam! sauce 16
Crispy momen tofu in life affirming gochujang sauce

Karaage Chicken 18
Dusted and deep fried with special sauce and lime

SWEET

Cookie 7
Brown butter, dark chocolate & sea salt

Sticky date 18
pudding with miso caramel, ice cream and nori butter crumb

Mango cheesecake 18
baked cheesecake with mango jelly