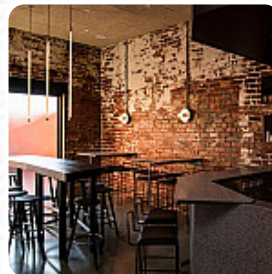




Future Future Menu

<https://menulist.menu>

191 Swan Street AU-VIC 3121, Richmond, Australia
(+61)399657900 - <http://www.futurefuture.com.au/>



The place from Richmond offers 92 different dishes and drinks on the menu at an average A\$14. What [User](#) likes about Future Future:

Fabulous modern Japanese food! One of Melbourne's best! The menu was interesting with great quality produce creative dishes presentation. I loved it so much I'm excited to go again . Highly recommend it especially the Agadashi tofu, gyoza wagu beef!! [read more](#). The restaurant and its premises are wheelchair accessible and thus usable with a wheelchair or physical limitations, Depending on the weather, you can also sit outside and have something. **fine sushi (e.g., Nigiri and Inside-Out)**, as well as in many additional variations, are prepared for you by Future Future from Richmond, with fresh ingredients like fish, vegetables and meat, You can also unwind at the bar with a **freshly tapped beer** or other alcoholic and non-alcoholic drinks. Freshly harvested vegetables, fish and meat are the main ingredients in the easily digestible Japanese cuisine of Future Future.

Future Future Menu



Non alcoholic drinks

SPARKLING WATER

Main courses

SUSHI

Appetizer

TEMPURA

Dessert

ICE CREAM MOCHI A\$7

Inside Out Maki

CHICKEN YAKITORI

Beer

ORION LAGER, OKINAWA, JAPAN

Sonstiges

SASHIMI

Dinner

HAPUKA A\$28

Beverages

ORGANIC SODA A\$6

Coffee

ESPRESSO A\$4

Entree

CHEF'S MENU A\$59

Sushi Bar Entrees

CHIRASHI A\$20

WHISK(É)Y

HIBIKI JAPANESE HARMONY A\$18

Hot Plate

OKONOMIYAKI A\$17

Japanese

YAMAZAKI RESERVE A\$20

Beers by the Bottle

STONE WOOD PACIFIC ALE, BYRON BAY A\$9

Classic Tea

GENMAICHA GREEN A\$4

Condiments and Sauces

MUSHROOM A\$17

Yakimono (Grilled)

WAGYU A\$38

Shuga

MATCHA SAKE TIRAMISU A\$12

Restaurant Category

COCKTAIL

Drinks

SAKE

Future Future Menu



DRINKS

Main Course

PORK BELLY A\$18

GYOZA

Featured Items

BABY COS, ONION MAYO, HIJIKI SEAWEED A\$11

GREEN BEANS, SESAME DRESSING A\$10

Rose

XAVIER GOODRIDGE SHIRLEY ROSE ROSÉ, YARRA VALLEY

BASS PHILLIP ROSÉ, GIPPSLAND

Something In-Between

BK YELLOW WINE BLUE SKIES FLOR SAVAGNIN 500ML, ADELAIDE HILLS

YUME SYMPHONIA PETIT MASENG, KING VALLEY

Wine Carafe

QUEALY TURBUL FRIULANO, MORNINGTON PENINSULA

QUEALY MP PINOT NOIR, MORNINGTON PENINSULA

Dorinku

ORGANIC SPARKLING WATER A\$5

BOOZELESS SPRITZ A\$9

Yuzushu & Umeshu

EIKOH KURAMOTONO UMESHU, EHIME

GOZENSHU 9 YUZU SAKE, OKAYAMA

Whisky

NIKKA WHISKY FROM THE BARREL A\$16

NIKKA COFFEY GRAIN A\$18

KIRIN FUJI SANROKU 50° A\$17

Tea & Coffee

FUTURE FUTURE ICED TEA A\$4

LOCAL BREW FILTERED COFFEE A\$5

MAYDE ORGANIC A\$5

Sparkling

RANGE LIFE PROSECCO, KING VALLEY

DELINQUENTE BIANCO TUFF NUTT PET NAT, RIVERLAND

FAIRBANK ANCESTRALE SPARKLING ROSE, BENDIGO

Hibachi

PANKO BARRAMUNDI SKEWER, KEWPIE, TOBIKO, GRILLED LEMON

EGGPLANT DENGAKU SKEWER

RICE CAKE, KING OYSTER MUSHROOM SKEWER, FURIKAKE

Beer & Cider

PATRICK SULLIVAN JUMPIN CIDER, ELLINBANK A\$10

NIIGATA CRAFT BEER, NIIGATA, JAPAN A\$12

SAMPLE LAGER, COLLINGWOOD A\$9

TWO BROTHER'S BREWERY RICE LAGER, BRUNSWICK EAST (TAP) A\$9

Future Future Menu



White

JERICO FUME BLANC SAUVIGNON
BLANC, ADELAIDE HILLS

UNICO ZELO HARVEST PINOT GRIS,
ADELAIDE HILLS

COTIER RIESLING, MORNINGTON
PENINSULA

NICK SPENCER GRUNER VELTLINER,
TUMBARUMBA

FARR RISING CHARDONNAY, GEELONG

Dishes are prepared with



SALMON A\$19

TOFU

BEEF

CORN

DUCK

Red

DORMILONA PYKYES MERLOT,
MARGARET RIVER

PATRICK SULLIVAN JUMPIN JUICE
WINTER BLEND, GIPPSLAND

HOCHKIRCH MAXIMUS PINOT NOIR,
GRAMPIANS

UNICO ZELO TRUFFLE HOUND
NEBBIOLO BARBERA, ADELAIDE HILLS

EXPRESS WINEMAKERS TEMPRANILLO,
GREAT SOUTHERN

JAMSHEED LA SYRAH, YARRA VALLEY

Sake

KOSHIGOI JUNMAI, CHIBA

FUKUCHO HATTANSO MUROKA GENSHU
JUNMAI GINJO, HIROSHIMA

GOZENSHU BODAIMOTO NIGORI HIIRE
JUNMAI, OKAYAMA

KINMON X3 ROSE JUNMAI, AKITA

NIHONSHU NOT DEAD, TOKUSHIMA

GASSAN IZUMO JUNMAI GINJO,
SHIMANE

Cocktails

THE FUJI SOUR A\$18

FUTURE FUTURE SPRITZ A\$15

HARAJUKU HIGHBALL A\$14

MOSHI MOSHI MARGARITA A\$19

TOKYO EXPRESS-O A\$16

WABI SAKE CUCUMBER A\$14

ALONE IN KYOTO A\$17

Otsumami

BLACK SESAME RICE CRISPS,
KEWPIE, FINGER LIME, SALMON ROE A\$9

CUCUMBER, WHITE MISO, WASABI
SESAME SEEDS, CRISPY WAKAME A\$6

FRIED CHICKEN KARAAGE, YUZU
KOSHO MAYO, SHISO PONZU A\$16

CRUMBED MEATBALL KATSU-SANDO,
TONKATSU SAUCE, KEWPIE

RAW WAGYU STRIP LOIN, PUFFED
WILD RICE, WASABI CRÈME FRAÎCHE A\$18

PANKO PRAWN IN MILK BUN, FUTURE
FUTURE SAUCE

TUNA, AVOCADO TOFU, NORI
CRISPS, WASABI MAYO A\$17

KINGFISH, PICKLED DAIKON,
PONZU, YUZU KOSHO OIL A\$16

FRIED EGGPLANT, CHILLI OIL,
DASHI, FURIKAKE A\$11

PUMPKIN AGEDASHI TOFU,
PARSNIP CRISPS, TEMPURA
SAUCE A\$10

Future Future Menu



Future Future

191 Swan Street AU-VIC 3121,
Richmond, Australia

Opening Hours:

Thursday 12:00-14:30 17:30-
23:00

Friday 12:00-14:30 17:30-23:00

Saturday 12:00-14:30 17:30-23:00

Tuesday 17:30-23:00

Wednesday 17:30-23:00

Made with menulist.menu

