





# SMALL PLATES

**Edamame (D/G) \*(PB - option available) 35**  
Salted or tossed with chilli garlic



**Korean Chicken Wings (D/E/G/S) 50**  
Smoked chicken wings, gochujang sauce


**Chicken Kaarage (E/G) 65**  
Japanese-style crispy chicken, yuzu aioli


**Prawn Tempura 6pcs (E/G/SH) 95**  
Tentsuyu sauce, curry aioli

**Vegetables Tempura (E/G/V) 45**  
Eggplant, baby corn, onion, asparagus, carrot, shiso leaf,  
tentsuyu sauce, curry aioli

**Tuna Tataki (G/S) 55**   
Charred tuna, pickled onion, soy vinaigrette

**Hamachi Harusame (G/S) 60**    
Japanese yellowtail, pickled apple, mild Jalapeño sauce

**King Crab Tacos (E/G/SH) 80**   
Asian slaw, spicy aioli

**Kale & Mushroom Salad (E/G/V) 55**   
Shitake, portobello & button mushrooms,  
sesame seed dressing

**Soba Noodle Salad (G/PB) 55**  
Korean dressing, avocado, cucumber, baked pumpkin,  
radish, edamame puree

 Chef's special  Sustainable fish

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# CHINESE APPETIZERS & SOUPS

## **Prawn & chicken wonton (D/E/G/SH) 65**

Chilli garlic oil

## **Duck spring rolls (D/E/G/SH) 58**

Hoisin sauce, black dust of dark brioche & chicken skin

## **Vegetable spring rolls (G/V) 35**

Thai sweet chilli sauce

## **Black pepper beef bao bun (D/G/S) 62**

Wok tossed black pepper beef stuffed in bao bun, steamed and pan-seared

## **Asian barbeque chicken bao (G) 38**

Grilled chicken thigh, BBQ hoisin sauce, Asian

## **Japanese Miso soup (PB) 32**

Tofu, wakame, green onions

## **Szechuan style hot & sour soup (D/E/G) 40**

Chicken, mushrooms, snow peas, carrots



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# **SUSHI** [2PCS] & **SASHIMI** [3PCS]

**Maguro** Tuna (S) **45**

**Sake** Salmon (S) **40** 


**Hamachi** Yellowtail (S) **45** 

**Suzuki** Seabass (S) **40** 


**Madai** Local red snapper (S) **40**

**Ikura** Salmon roe (S) **45**

**Hokkaido hotate** Scallop (SH) **50**

**Ebi** Prawn (SH) **40** 

**Tako** Octopus (SH) **50**

**Unagi** Freshwater eel (G/S) **50** 



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# BOLDLY ASIAN ROLLS



## **Salmon avocado roll (E/G/S) 50**

Salmon sashimi, salmon skin, avocado

## **Spicy tuna roll (E/G/S) 65**

Spicy tuna tartar with takuan

## **Rainbow roll (E/S/SH) 65**

Crab meat, salmon, tuna, seabass, ebi, yuzu kosho aioli, lemon zest

## **California roll (E/G/SH) 65**

Crab meat, avocado, cucumber, tobiko, Japanese mayo

## **Shrimp tempura roll (E/G/SH) 55**

Teriyaki sauce, shiso aioli

## **Dragon roll (E/G/S) 65**

Eggplant tempura, eel sashimi, unagi sauce

## **Softshell crab roll (E/G/SH) 65**

Chilli shiso aioli, teriyaki sauce

## **Eren Yeager roll (D/E/G/SH) 75** 🍣

Tempura shrimp roll, topped with torched wagyu sashimi, cream cheese, spicy aioli, teriyaki sauce

## **Tempura lobster roll (D/E/G/SH) 75** 🍣

Soy paper, kanikama, cream cheese, takuan, tempura lobster, lobster aioli

## **Yukihira S ma roll (E/G/SH) 65** 🍣

Panko shrimp roll, spicy mayo, crispy corn, sweet soy sauce

## **Shichimi salmon roll (D/E/G/S) 65** 🍣

Cream cheese, asparagus, avocado roll, torched salmon sashimi, tanuki, spicy aioli

## **Dynamite scallop roll (D/E/G/SH) 70** 🍣

Prawn katsu, Hokkaido scallop, cream cheese, cucumber, dynamite sauce

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# BOLDLY VEG ROLLS



## Tempura nasu roll (G/PB) 45

Crispy eggplant, nori, miso sauce, spicy vegan aioli

## Zen garden roll (G/PB) 45

Garden vegetables, lolo rosso lettuce, spicy vegan aioli, chives

## Midori roll (D/G/V) 45

Soy paper, asparagus, cream cheese, avocado, cucumber

# BOLD PLATTERS



## Single's platter (15 pcs) (D/E/G/N/S/SH) 195

4 types of nigiris (4 pcs), 1 type of sashimis (3 pcs),  
1 signature roll chef's selection

## Sharing platter (35 pcs) (D/E/G/N/S/SH) 495

6 types of nigiris (12 pcs), 5 types of sashimis (15 pcs),  
1 signature roll chef's selection



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# BOLD MAIN DISHES



## MEAT

### **Black pepper beef (D/G/S) 110**

Beef tenderloin, broccoli, red bell pepper, black pepper sauce

### **Korean beef bulgogi (D/G) 110**

Beef striploin, Korean rice cake, shimeji mushroom, bulgogi sauce

## POULTRY

### **Sweet & sour chicken (D/G) 85**

Chicken thigh, pineapple, bell pepper

### **Kung pao chicken (D/G/N/S) 85**

Chicken thigh, cashew nuts, julienne taro crisps, dried chillis

### **Thai grilled chicken (SH) 95**

Grilled chicken thigh, mix herb salad, Thai coconut sauce

## PORK

### **Crispy pork wontons (E/D/G) 65**

Pickled plum sauce

### **Pork belly bao (E/D/G) 35**

Scallion, cucumber, sweet soy sauce

### **Sticky Chinese pork ribs (D/G/S) 95**

Triple cooked ribs, Asian plum sauce

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# BOLD MAIN DISHES

## SEAFOOD


**Miso cod (G/S) 175**   
Marinated roasted cod, passion fruit crisps,  
charred spring onion

**Grilled seabass with Asian greens (D/G/S) 155**  
Ponzu butter, red pepper crisps

**Szechuan prawns (D/G/SH) 95**  
Asparagus, Szechuan sauce

## VEGETARIAN

**Mapo tofu (D/G/V) \*(PB - option available) 65**  
Tofu, carrots, beans, mushrooms, Szechuan Style

**Szechuan nasu (D/G/V) 65**   
Eggplant, baby corn, snow peas, Szechuan sauce

**Asian greens (D/G/V) 65**  
Wok tossed carrots, beans, asparagus, Chinese cabbage, broccoli

**Sweet & sour cauliflower (D/G/V) \*(PB - option available) 65**  
Pineapple, bell pepper

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# BOLD MAIN DISHES




## NOODLES & RICE

**Pad see ew:** (D/E/G/SH)

**Vegetables, chicken or shrimp 60/65/70**

Traditional Thai noodle dish, bok choy, eggs, Chinese cabbage, onions

**Asian mushroom rice (D/G) 55** 

Shitake, portobello and button mushrooms, sweet soy sauce, garlic butter

**Fried rice:** (D/E/G/S/SH)

**Egg, vegetables or chicken or seafood 35/35/45/55**

Traditional style Chinese wok fried rice served in a banana leaf

**Steamed aromatic Thai jasmine rice (PB) 30**



## DESSERTS



**Pandan panna cotta (D/G) 40**

Sesame tuile, lychee caviar, mango coulis

**Warm chocolate torte (D/E/G/N/V) 50**

Matcha dust, vanilla ice-cream, honeycomb

**Coconut cloud (D/E/N/V) 45**

Passion fruit sorbet, rice pudding, coconut espuma, water chestnut, mangoes

**Mochi mix (D/G/V) 50**

Traditional Japanese dessert made with rice flour stuffed with ice-cream, served with berries



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