





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 Sapanese yellowtail, pickled apple, mild Jalapeño sauce

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

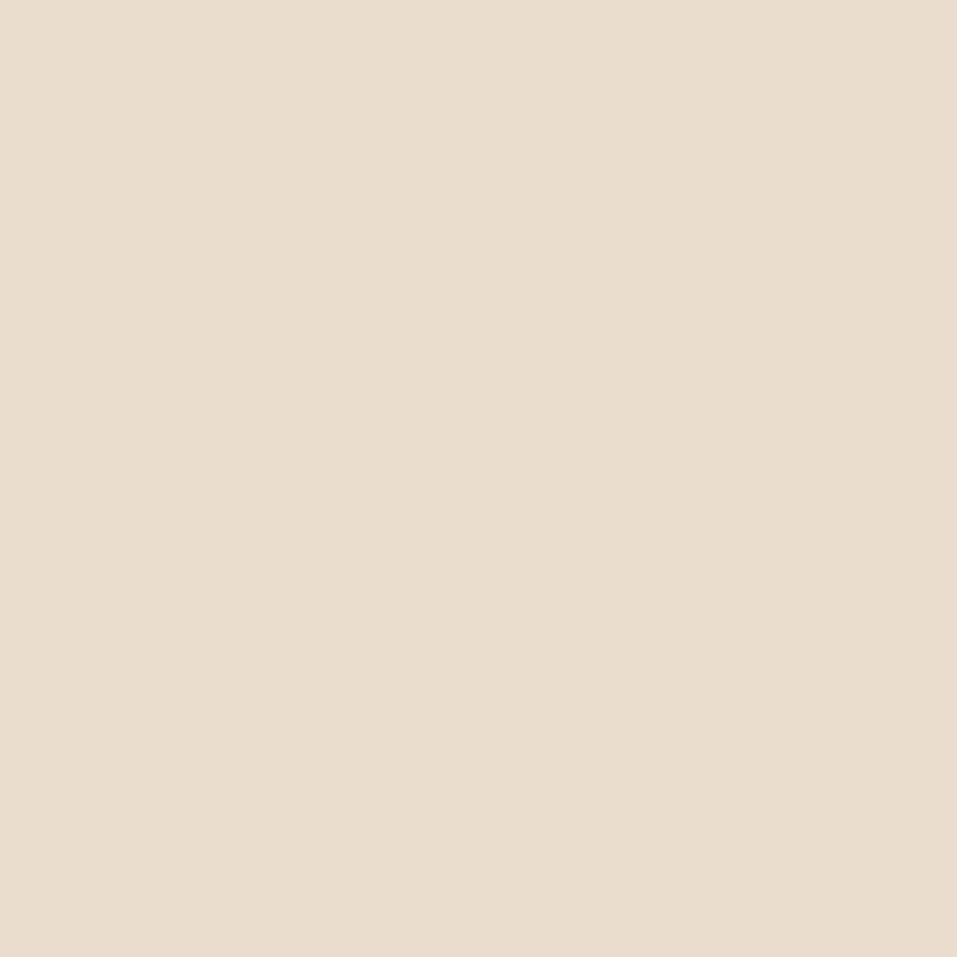
Kale & Mushroom Salad (E/G/V) 55 Shitake, portobello & button mushrooms, sesame seed dressing

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









CHINESE APPETIZERS S. 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

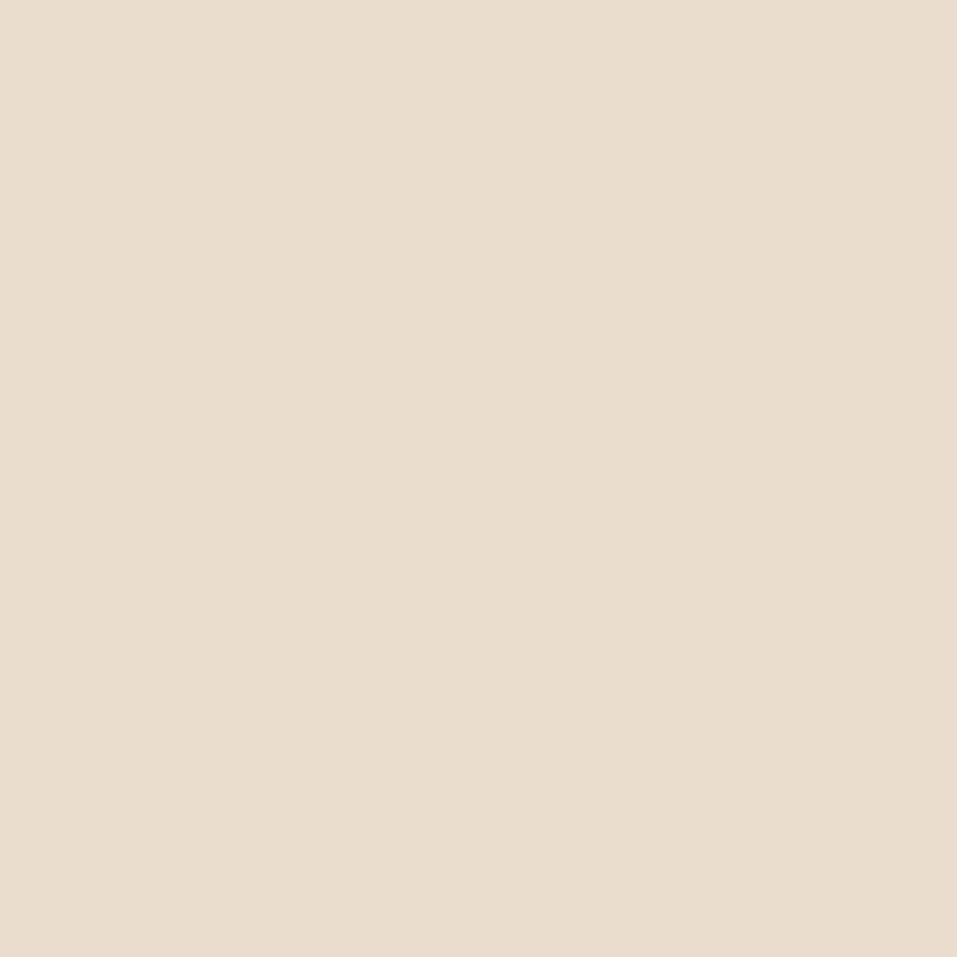
Asian barbeque chicken bao (G) 38 Grilled chicken thigh, BBQ hoisin sauce, Asian

Japanese Miso soup (PB) 32 Tofu, wakame, green onions

Szechuan style hot & sour soup (D/E/G) **40** Chicken, mushrooms, snow peas, carrots







SUSHI [2PCS] S. 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

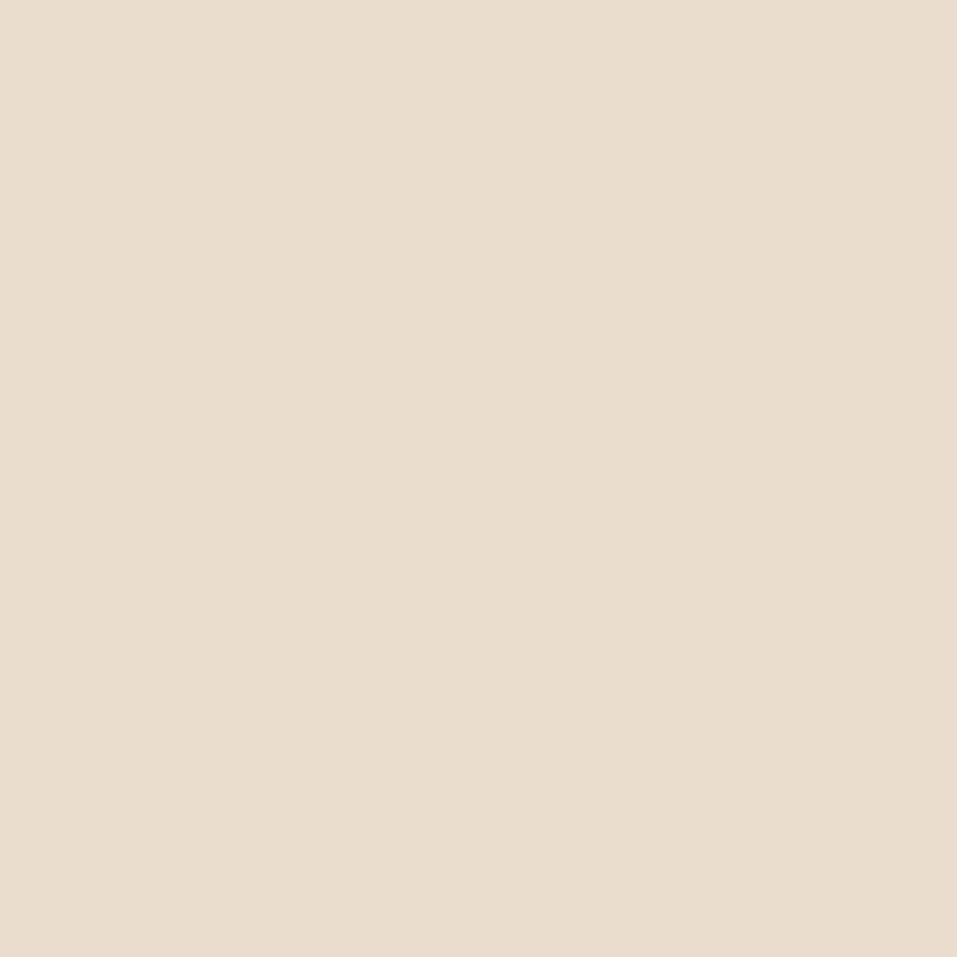
Tako Octopus (SH) 50

Unagi Freshwater eel (G/S) 50





(D) Dairy, (E) Egg, (G) Gluten, (N) Nuts, (P) Peanut, (PB) Plant Based, (S) Seafood, (SH) Shellfish, (V) Vegetarian Please inform us of any food allergies or special dietary requirements and we will be happy to accommodate you.



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

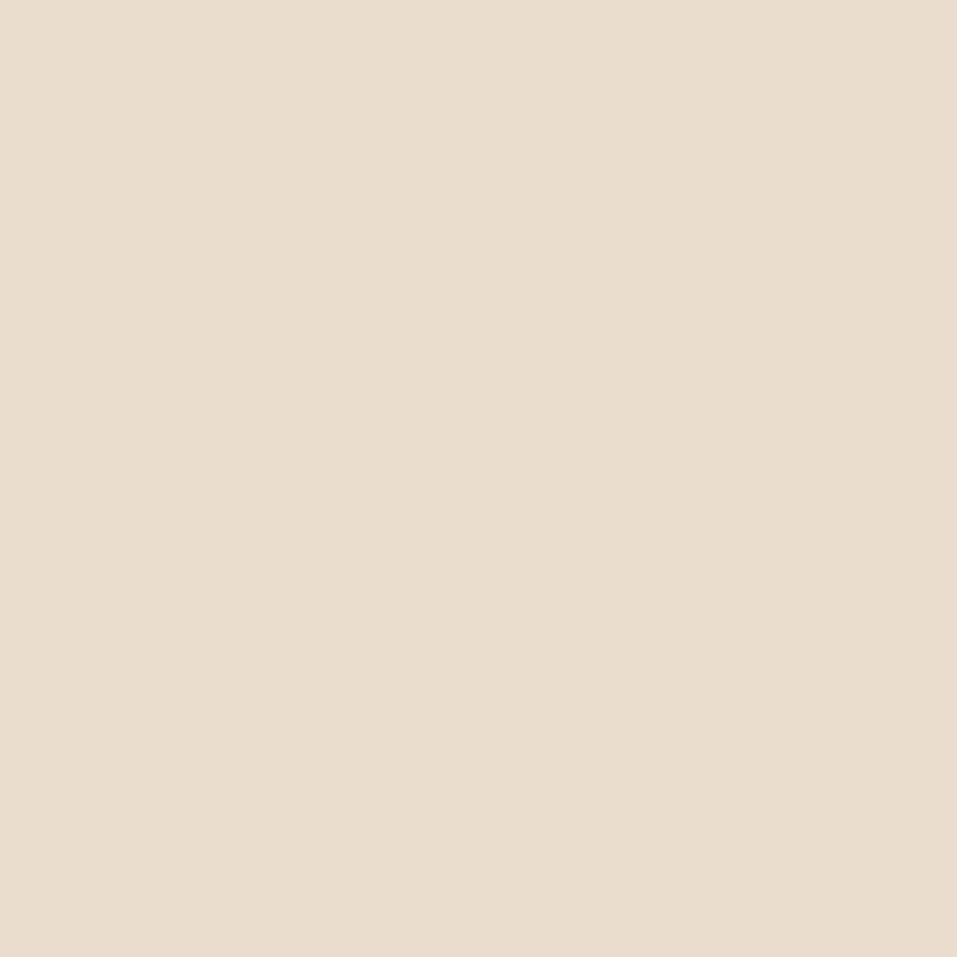
Shichimi salmon roll (D/E/G/S) **65**

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





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

SOLD PLATTERS

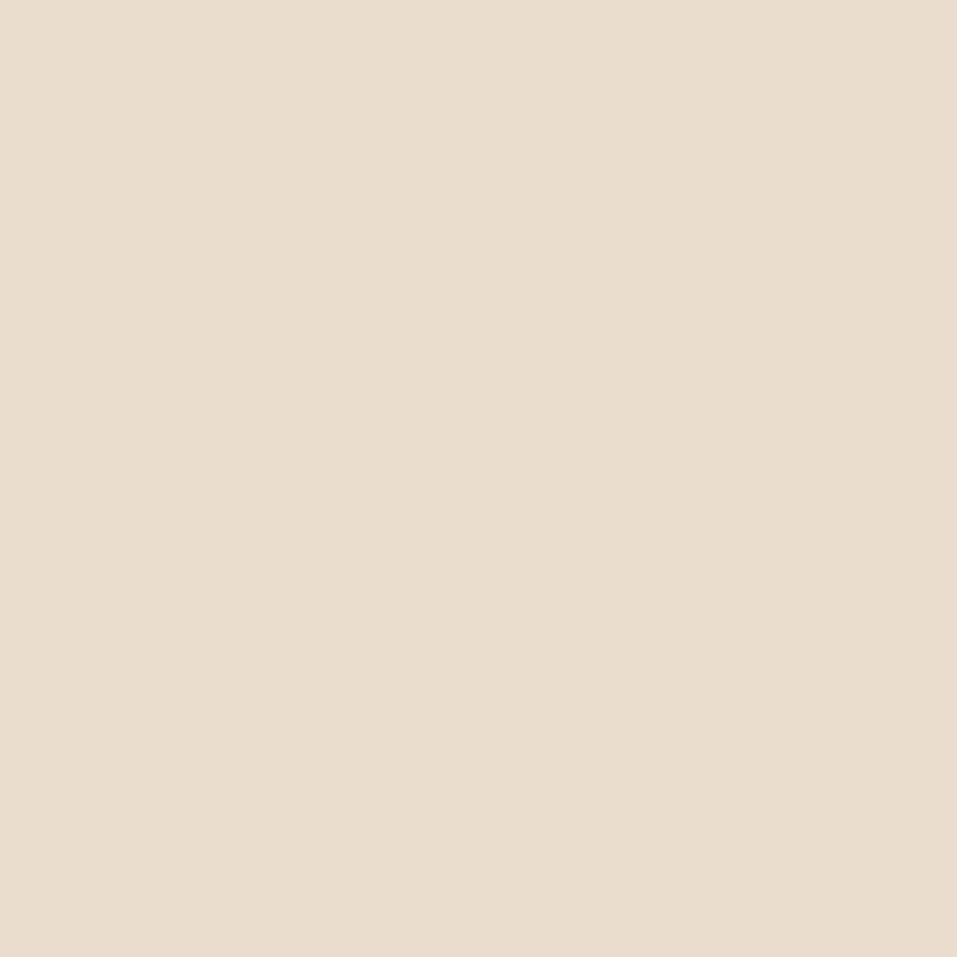
Single's platter (15 pcs) (D/E/G/N/S/SH) 195 4 types of nigiris (4 pcs), 1 type of sashimis (3 pcs), 1 signature roll chef's selection

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









BOLD MAIN DISHES





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

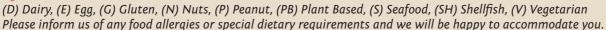
PORK

Crispy pork wontons (E/D/G) **65** Pickled plum sauce

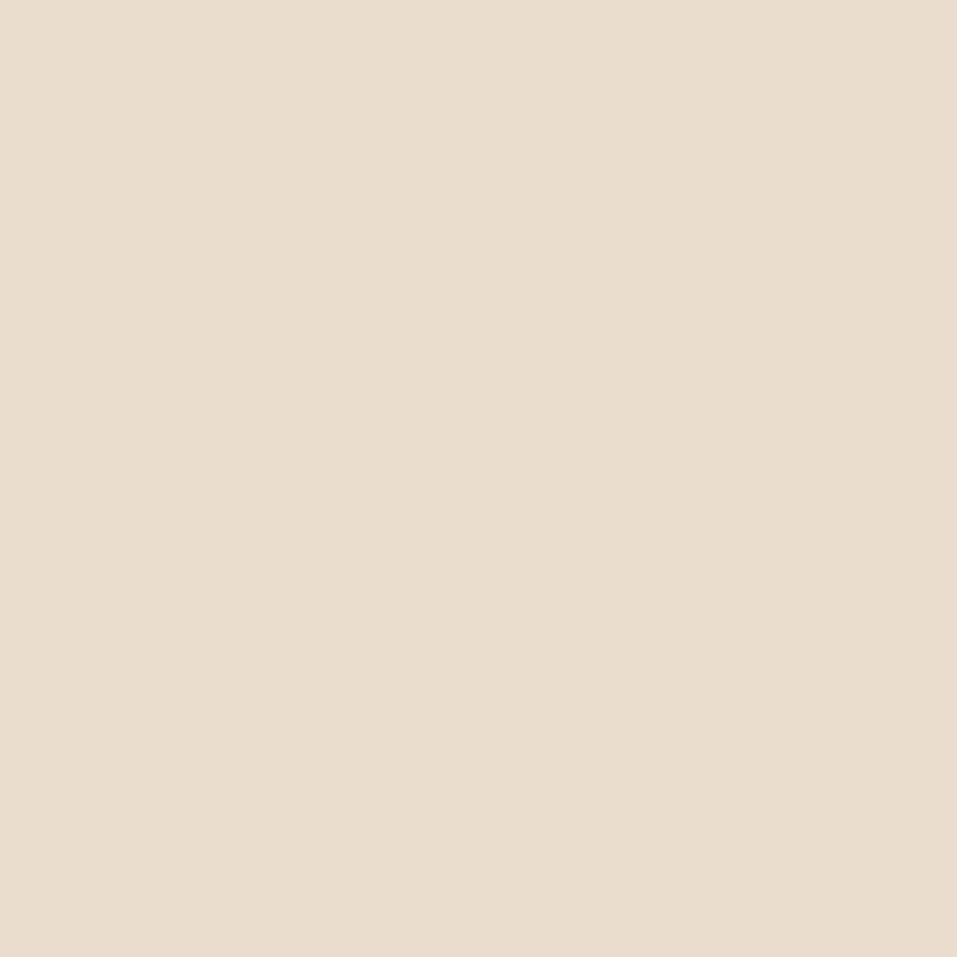
Pork belly bao (E/D/G) **35** Scallion, cucumber, sweet soy sauce

Sticky Chinese pork ribs (D/G/S) **95** Triple cooked ribs, Asian plum sauce









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

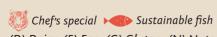
VEGETARIAN

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

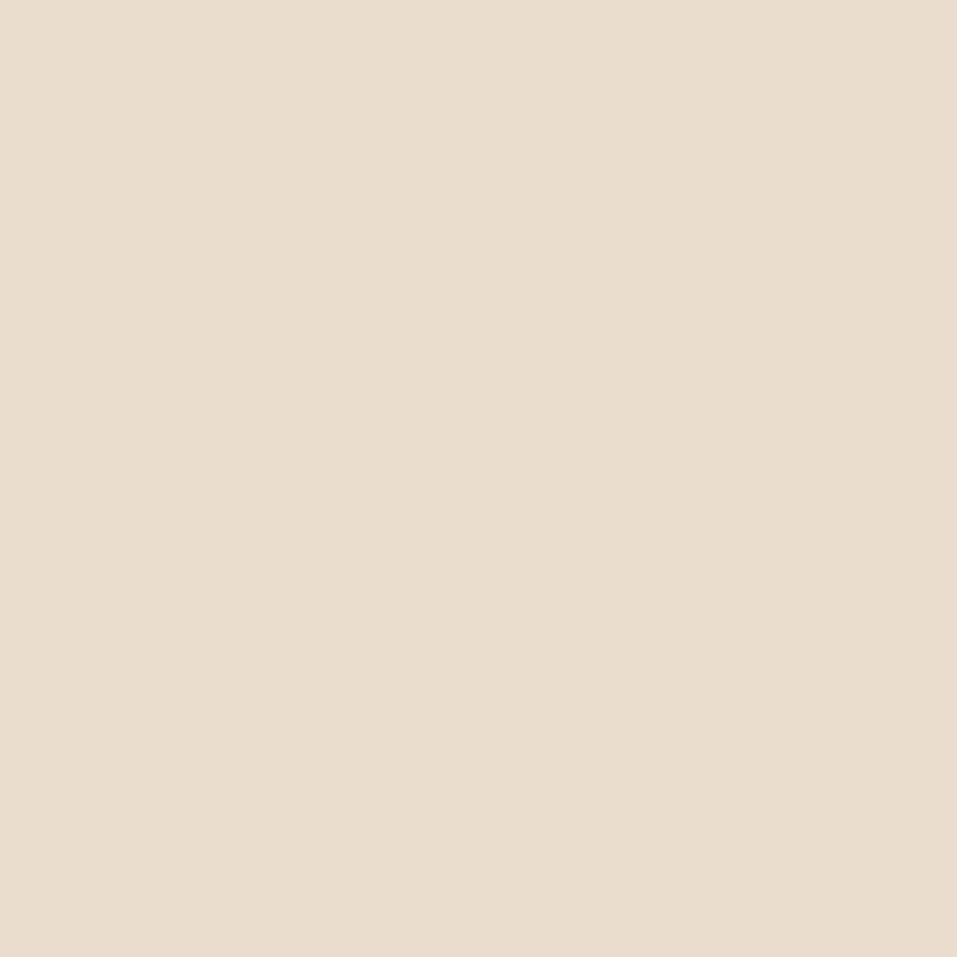
Asian greens (D/G/V) **65** Wok tossed carrots, beans, asparagus, Chinese cabbage, broccoli

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





(D) Dairy, (E) Egg, (G) Gluten, (N) Nuts, (P) Peanut, (PB) Plant Based, (S) Seafood, (SH) Shellfish, (V) Vegetarian Please inform us of any food allergies or special dietary requirements and we will be happy to accommodate you



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





