

Starters

Small Plates

Ⓥ	MISO SOUP	12
	<i>traditional</i>	
	TOM YUM SOUP	18
	<i>with prawns</i>	
	EDAMAME	9 / 11 / 12
	<i>seasalt, chilli or truffle</i>	

Salad

	CRISPY AROMATIC DUCK SALAD	38
	<i>signature dish – over 30 ingredients – for 1-2 persons</i>	
Ⓥ	CRISPY AROMATIC "DUCK" SALAD	36
	<i>vegan version – with a surprisingly tasty soy duck</i>	
	BABY SPINACH	18
	<i>salad – goma dressing</i>	
	MISO GLAZED EGGPLANT	18
	<i>aka miso dressing & crunchy salad</i>	



Handmade Dim Sum

Sauces included:
ponzu
blackpepper vinegar
chilli garlic

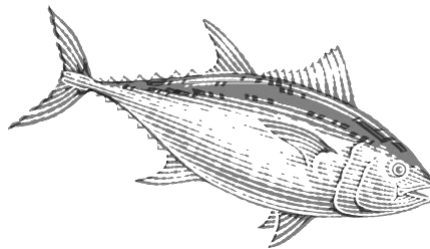
PRAWN	23
<i>Sechuan</i>	
SHIU MAI	25
<i>Chicken, prawn & truffle</i>	
CRISPY DUCK	23
Ⓥ VEGETARIAN	22
<i>tofu wakame shiitake mushroom</i>	

Chef Selection

Sushi

New Style

SALMON TATAR <i>yuzu soy dressing & quail egg</i>	26
TUNA TATAR <i>avocado & wasabi soy</i>	28
HAMACHI <i>new style – yuzu truffle</i>	29
PERUVIAN STYLE CEVICHE <i>new style – mix fish, aji amarillo</i>	26



Sashimi – Nigiri

TUNA	19 / 18
SALMON	16 / 14
HAMACHI	19 / 18
SEABASS	17 / 15
EEL	17 / 16

For the Vegetarian

AUBERGINE NIGIRI	12
CUCUMBER AVOCADO <i>maki roll, 6 pcs</i>	14
GARDEN ROLL <i>asparagus, beetroot, avocado & pickled daikon, 6 pcs</i>	14

Maki Selection 6 pcs

SPICY TUNA <i>cucumber, takuan, spicy sauce</i>	26	EEL <i>Shiso, avocado, asparagus, pickled daikon, eel sauce</i>	25
SALMON <i>avocado, asparagus, beetroot</i>	24	CALIFORNIA <i>snow crab, cucumber, avocado, yuzu mayo, tobiko</i>	26
TUNA & EEL <i>Cucumber, asparagus, shiso</i>	28	CRAB & SALMON <i>leek, yuzu mayo, tobiko (without nori)</i>	26

Grill & Wok

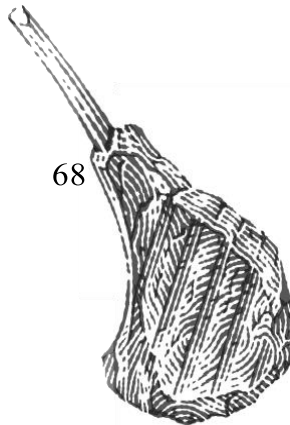
From the Wok

	CHICKEN THIGH KOREAN STYLE	38
	<i>Gochujang, ginger, garlic</i>	
	BLACK PEPPER BEEF	42
	<i>broccoli & ginger</i>	
	SINGAPORE STYLE NOODLE	38
	<i>wild prawn, yellow coconut curry</i>	
Ⓥ	PLANTED CHICKEN	32
	<i>Red curry, broccoli & eggplant</i>	
Ⓥ	YELLOW VEGETABLES CURRY	28
	<i>tofu</i>	

From the Grill

USA BRAISED BEEF RIBS 250g
baby carrots, spring onion

68



SEABREAM 42
miso, garlic

SPICY MISO COD 42
yuzu miso

SALMON 38
teriyaki

Charcoal Grill

Choose your Side-Dish

VEGETARIAN FRIED RICE	14
KIMCHEE FRIED RICE	16
STIR-FRIED WILD BROCCOLI	18
<i>chilli, garlic, ginger</i>	
BAKED CAULIFLOWER	16
<i>cashew nuts and miso mayo</i>	
STIR FRIED UDON NOODLE	21
<i>Mushroom and baby spinach</i>	