

# Starters

## Appetizer

	CRISPY AROMATIC DUCK SALAD	38
	<i>Signature dish – over 30 ingredients – for 1-2 persons</i>	
(v)	CRISPY AROMATIC "DUCK" SALAD	36
	<i>Vegan version – with a surprisingly tasty soy duck</i>	
	SPINACH SALAD	21
	<i>Avocado, red onion, yuzu truffle, parmesan</i>	
	TUNA TATAKY	26
	<i>Mizuna, radish, avocado, ginger shallot soy</i>	

## Handmade Dim Sum



Sauces included:

Ponzu  
Black pepper vinegar  
Chilli garlic

	PRAWN	23
	<i>Szechuan</i>	
	SHIU MAI	25
	<i>Chicken, prawn &amp; truffle</i>	
	CRISPY DUCK	23
	<i>Plum Sauce</i>	
(v)	VEGETARIAN	22
	<i>Tofu wakame shiitake mushroom</i>	
		<i>Chef Selection</i>

# Sushi

## Maki Selection *8 pcs*

SPICY TUNA	32	CALIFORNIA	31
Cucumber, avocado, crunchy spicy sauce		Snow crab, cucumber, avocado, yuzu mayo, tobiko	
SALMON	28	BEEF TARTAR	36
Beetroot, mango, asparagus, yuzu mayo		Cucumber, truffle, crispy leek	
SUMMER SALMON	28		
Rice paper, rocket salad, beetroot, cream cheese, mango sauce			

## Sashimi *3 pcs* – Nigiri *2 pcs*

TUNA	19/18
SALMON	16/14
HAMACHI	19/18
SEABASS	17/15
SCALLOP	16/16
EEL	14/12
EGGPLANT	12

## New Style

HAMACHI	32
<i>New style – yuzu truffle</i>	
CEVICHE	26
<i>Mixed fish, aji amarillo, jalapeno, coriander</i>	



# Main Dishes

## WOK

**BEEF NOODLE** 36  
Udu Noodle, Shiitake, spinach

**CHICKEN FRIED RICE** 21  
Vegetable

**CHICKEN TIGH KOREAN  
STYLE** 32  
Gochuchang marinade, Shiitake, jasmine rice



**YELLOW VEGETABLE CURRY** 28  
Tofu, jasmine rice

**PLANTED CHICKEN** 32  
Thai red curry

**SALMON TERIYAKI** 44  
Broccoli, jasmine rice

