

Starters

Salads

CRISPY AROMATIC DUCK SALAD 38

Signature dish – over 30 ingredients – for 1-2 persons

 CRISPY AROMATIC "DUCK" SALAD 36

Vegan version – with a surprisingly tasty soy duck

SPINACH SALAD 21

Avocado, red onion, yuzu truffle, parmesan

TUNA TATAKY 26

Mizuna, radish, ginger shallot soy

Starters

EDAMAME 9/11/12

Seasalt, chilli or truffle

BABY BACK PORK RIBS 24

Hoisin, 5 spice

HAMACHI 32

New style – yuzu truffle

CEVICHE 26

Mixed fish, aji amarillo, jalapeno coriander

ROCK SHRIMP TEMPURA 26

Spicy mayo

VEGETABLE TEMPURA 23

Tempura Sauce



Handmade Dim Sum

PRAWN 23

Szechuan

SHIU MAI 25

Chicken, prawn & truffle

CRISPY DUCK 23

Plum sauce

 VEGETARIAN 22

Tofu wakame shiitake mushroom

Sauces included:

Ponzu

Black pepper vinegar

Chilli garlic

Chef Selection

Sushi

Maki Selection *8 pcs*

SPICY TUNA Cucumber, avocado, crunchy spicy sauce	32	SUMMER SALMON Rice paper, rocket salad, beetroot, cream cheese, mango sauce	28
SALMON Beetroot, mango, asparagus, yuzu mayo	28	TUNA Cucumber, avocado, tomato salsa, guacamole, jalapeno	38
CALIFORNIA Snow crab, cucumber, avocado, yuzu mayo, tobiko	31	SALMON TEMPURA (6pcs) Avocado, lime, cream cheese, mango, sweet chili soy	28
BEEF TARTAR Cucumber, truffle, crispy leek	36		



Sashimi - Nigiri

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

Main Dishes

From the Grill



CORIANDER MISO CHICKEN 43



DRY AGED BEEF FILET 64
Tentsuyu, mizuna leaves

ATLANTIC COD 42
Tomato, ginger, coriander

SALMON TERIYAKI 38

WOK



LOBSTER 68
Egg noodle, Thai basil, bisque



PLANTED CHICKEN 32
Thai red curry



SIDE DISHES

VEGETARIAN FRIED RICE 12

KIMCHEE FRIED RICE 16

JASMINE RICE 8

STIR-FRIED WILD BROCCOLI 18
Chilli, garlic, ginger

STEAMED PACK CHOY 14
Crispy garlic, oyster sauce