

LUNCH Menu

Starters

Appetizer

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| <p>EDAMAME 9/11/12 <i>Sea salt, chilli or truffle</i></p> | <p>CRISPY AROMATIC DUCK SALAD 38 <i>Signature dish – over 30 ingredients – for 1-2 persons</i></p> |
| <p>SOUP OF THE DAY</p> | <p>v CRISPY AROMATIC "DUCK" SALAD 36 <i>Vegan version – with a surprisingly tasty soy duck</i></p> |
| <p>TUNA TATAKY 26 <i>Mizuna, radish, avocado, ginger shallot soy</i></p> | <p>SPINACH SALAD 21 <i>Avocado, red onion, yuzu truffle, parmesan</i></p> |

Handmade Dim Sum 4 pcs



SHIU MAI 25
Chicken, prawn & truffle

CRISPY DUCK 23
Plum sauce

VEGETARIAN 22
v *Tofu wakame shiitake mushroom*

Sauces included:

Ponzu

Black pepper vinegar

Chilli garlic

Chef Selection

Sushi

Maki Selection *8 pcs*

SPICY TUNA 32
Cucumber, avocado, crunchy spicy sauce

SALMON 28
Beetroot, mango, asparagus, yuzu mayo

CALIFORNIA 31
Snow crab, cucumber, avocado, yuzu mayo, tobiko

BEEF TARTAR 36
Cucumber, truffle, crispy leek

VEGETARIAN 24
Cucumber, Avocado

Sashimi *3 pcs* – Nigiri *2 pcs*

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

New Style

HAMACHI 32
New style – yuzu truffle

SALMON 28
New style – yuzu truffle



Main Dishes

WOK

SINGAPORE NOODLE 34
Egg noodles, yellow curry, prawns

NIKKEI BEEF 36
Cherry tomatoe, jasmine rice



PLANTED CHICKEN 32
Yellow curry, jasmine rice



Grill

SALMON TERIYAKI 38
Broccoli, jasmine rice

IBERICO PORK TONKATSU 32
Panko, chinese cabbage – Shiso salad, jasmine rice