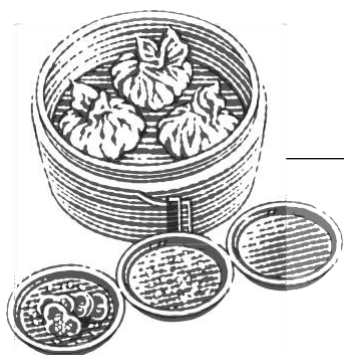


Starters

Starters & Salads

<p>Ⓥ EDAMAME <i>seasalt, chilli or truffle</i></p> <p>BABY BACK PORK RIBS <i>hoisin, 5 spice</i></p> <p>ROCK SHRIMP TEMPURA <i>spicy mayo</i></p> <p>Ⓥ VEGETABLE TEMPURA <i>tempura sauce</i></p>	<p>9/11/12</p> <p>24</p> <p>26</p> <p>26</p>	<p>CRISPY AROMATIC DUCK SALAD <i>signature dish – over 30 ingredients – for 1-2 persons</i></p> <p>Ⓥ CRISPY AROMATIC "DUCK" SALAD <i>vegan version – with a surprisingly tasty soy duck</i></p> <p>SPINACH SALAD <i>avocado, red onion, yuzu truffle, parmesan</i></p>	<p>38</p> <p>36</p> <p>21</p>
	<p>PULLED PORK BAO 2pcs <i>chilepoblano, achiote, chipotle amyo</i></p>		<p>24</p>
	<p>SEA BASS BAO 2pcs <i>tempura, kimchee, yuzu mayo, lime</i></p>		<p>23</p>



Handmade Dim Sum 4pcs

<p><u>Sauces included:</u> ponzu black pepper vinegar chilli garlic</p>	<p>SHIU MAI <i>chicken, prawn & truffle</i></p> <p>CRISPY DUCK <i>plum Sauce</i></p> <p>Ⓥ VEGETARIAN <i>champignon, shiitake mushroom, spring onion</i></p>	<p>25</p> <p>23</p> <p>22</p>	<p><i>Chef Selection</i></p>
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Sushi

New Style Sashimi

HAMACHI
new style – yuzu truffle

26

TUNA TATAKY
mizuna, radish, avocado, ginger shallot soy

32

TUNA
new style – yuzu truffle

28

CHUTORO TATAKI
yuzukosho ponzu, kizame wasabi

38

Maki Selection *8 pcs*

SPICY TUNA
cucumber, avocado, crunchy spicy sauce

32

BEEF
cucumber, truffle, crispy leek

36

SALMON
avocado, cucumber

28

SOFTSHELLCRAB TEMPURA
cucumber, daikon, miso mayo

32

CALIFORNIA
snow crab, cucumber, avocado, yuzu mayo, tobiko

31

SALMON TEMPURA (6pcs)
avocado, teriyaki

28

Sashimi *3 pcs* – Nigiri *2 pcs*


TUNA	19/18
SALMON	16/14
HAMACHI	19/18
SEABASS	17/15
SCALLOP	16/16
EEL	14/12
BEEF	18
CHUTORO	22/20

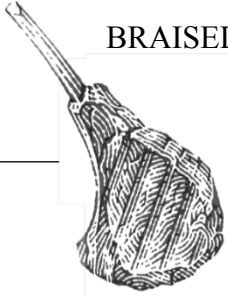
For Vegetarian

KIMCHEE wild broccoli, chinese cabbage, fried leek	22
AVOCADO CUCUMBER avocado, kizame wasabi, cucumber, black truffle	22
EGGPLANT NIGIRI	12

Main Dishes

From the Grill

 AJI PANCA BABY CHICKEN	45		
RIBEYE TATAKI mizuna, yuzukosko ponzu	67	BLACK COD marinated in algarobina, yuzu miso	56
BRAISED BEEF RIB	68	SALMON teryaki	38



WOK

	BLACK PEPPER BEEF broccoli & ginger	42
	HONEY CHICKEN honey sauce, ginger	38
	 PLANTED CHICKEN Thai red curry	32

SIDE DISH

VEGETARIAN FRIED RICE	12
JASMINE RICE	8
STIR-FRIED WILD BROCCOLI chilli, garlic, ginger	18
YUCA CHIPS shiso coriander sauce	16

#hato-restaurants