

# Small Plates

EDAMAME 12

*Sea-salt or chilli*

## Salads

CRISPY AROMATIC "DUCK" SALAD 38

*Signature dish – over 20 ingredients – 2-4 persons*

 MOCK DUCK SALAD 38

*Vegan version of our signature duck salad*

  CUCUMBER SEAWEED SALAD 22

*Goma dressing*

 KING CRAB AVOCADO SALAD 62

*Yuzu dressing*

## Small Plates

MISO SOUP 11

*Tofu, wakame, spring onion*

BBQ PORK SPARE RIBS 26

*Hoisin sauce*

 GRILLED AUBERGINE 21

*Red miso glazed*

 BEEF TATAKI 28

*Ponzu daikon*

BLACK COD ROLLS 28

*Chilli, mango sauce*



# Dim sum / Tempura



## Handmade Dim Sum 4pcs

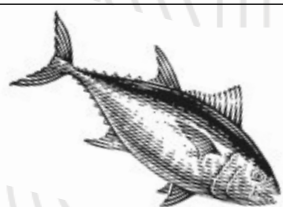
	SIU MAI	22
	🌿 HAR GAU	22
	🌿 BLACK INK SQUID	22
	🌿 SPINACH & MUSHROOM	22
	🌿 🌿 TOFU CURRY	22
<u>Sauces included:</u> ponzu black pepper vinegar chilli garlic	MIXED BASKET <i>Omakase 4pcs</i>	22

## Tempura

	🌿 SEASONAL VEGETABLE	22
	TIGER PRAWN	26
<b>Sauces for Tempura:</b> yuzu mayo wasabi mayo spicy mayo truffel mayo tempura sauce additional sauce 3	ROCK SHRIMPS	26
	🌿 ERINGI MUSHROOM	22
	KING CRAB LEG	135



# Sushi



AKAMI  
 CHUTORO  
 SAKE  
 HAMACHI  
 MADAI  
 UNAGI  
 HATATE  
 PATAGONIAN EBI  
 JAPANESE WAGYU A4

Sashimi 3pc Nigiri 2pc

30	28
34	32
21	19
24	22
24	22
22	20
20	18
20	18
	45

## New Style

BLUE FIN TUNA TATARE 46  
*Cavier, roasted shallots ponzu*

TUNA TATAKI 32  
*Jalapeno sauce*

YELLOWTAIL USUZUKURI 32  
*Avocado, ginger*

## Omakase

Sashimi Nigiri

9pc	56	4pc	46
15pc	78	8pc	82
21pc	94		

## Maki

## For the Vegetarian

NIGIRI AUBERGINE 18

NIGIRI COURGETTE 18

NIGIRI ASPARAGUS 18

### Maki

⓪ DRAGON ROLL 8pc 28  
*Asparagus, avocado, tomburi, mango, plum sauce*

⓪ OSHINKO FUTOMAKI 6pc 28  
*Mango, cucumber, asparagus, takuan, teryaki sauce*

SPICY TUNA 8pc 34  
*Avocado, takuwan, spicy mayo*

SALMON 8pc 28  
*Avocado, wasabi mayo*

NOBASHI EBI 6pc 30

FUTOMAKI  
*Cucumber, chive, spicy mayo*

RAINBOW 8pc 34  
*Snow crab, yuzu mayo*

NEGI TORO CAVIAR 6pc 55  
*Tuna tartare hosomaki with caviar*







YELLOWTAIL FUTOMAKI 8pc 32  
*Yuzo truffel mayo, shiso leaf*

HOSOMAKI OMAKASE 9pc  
*Tuna, salmon, whitefish*



# Main Dishes

## From the Grill

 BONELESS SWISS BABY CHICKEN 56 <i>Hummus &amp; yuzu</i>	BLACK COD 68 <i>Saikio miso, truffle yuzu &amp; fennel</i>
 'OLD COW' BEEF FILLET 200G 68 <i>Truffle teriyaki</i>	 SALMON 42 <i>teriyaki, shichimi, lime</i>
 JAPANESE WAGYU A4 STRIPLOIN 225 <i>Truffle teriyaki</i>	HAMACHI KAMA 40 <i>Yuzu kosho</i>
 BRAISED SHORTRIB BEEF 70 <i>On the bone, slow cooked</i>	LEMON INFUSED CAULIFLOWER 42 <i>Smoked red miso, roasted almonds</i>
 WHOLE BUTTERFLY SEA BASS 74 <i>Thai spices</i>	



## From the Wok

BLACK PEPPER BEEF 52 <i>Argentinian beef, mushroom, sugar snap</i>
CHICKEN KUNG PAO 48 <i>Bell peppers, onions, oyster mushrooms, spicy chilli sauce</i>
 SINGAPORE STYLE NOODELS 48 <i>Spicy curried flavoured noodles, prawn, chicken, beansprouts, peppers, onions</i>
 BEEF RENDANG 52 <i>Spicy, rich creamy, malaysian curry</i>

Most wok dishes can be made vegan please ask your server

## Choose your Side-Dish

 VEGGIE FRIED RICE 14
  JASMINE RICE 8
 KIMCHEE FRIED RICE 15
 BABY BOK CHOI 15 <i>Honey, ginger soy sauce</i>
  STIR FRIED VEGETABLE 18 <i>Ginger, garlic, chilli sauce</i>



# Desserts

CHOCOLATE FONDANT 16

*Mix of three chocolates,  
Vanilla ice-cream*

CHERRY CHOCOLATE MOUSSE 16

*Morello cherry sorbet*

MANGO CHEESECAKE 16

*Lychee sorbet*



## Mochi

GREEN TEA

7 per mochi

COCONUT

MANGO

VANILLA

CHOCOLATE

PASSION FRUIT

## Ice Sorbet

7 per scoop

MANGO PASSION FRUIT

COCONUT-LIME

RASPBERRIES-YUZU

## Ice Cream

7 per scoop

GREEN TEA

VANILLA

SESAME

