



SMALL PLATES

Edamame (D/G) *(PB - option available) 35
Salted or tossed with chilli garlic

Korean Chicken Wings (D/E/G/S) 50
Smoked chicken wings, gochujang sauce

Chicken Kaarage (E/G) 65
Japanese-style crispy chicken, yuzu aioli

Prawn Tempura 6pcs (E/G/SH) 95
Tentsuyu sauce, curry aioli

Vegetables Tempura (E/G/V) 45
Eggplant, baby corn, onion, asparagus, carrot, shiso leaf, tentsuyu sauce, curry aioli

Tuna Tataki (G/S) 55 
Charred tuna, pickled onion, soy vinaigrette

Hamachi Harusame (G/S) 60  
Japanese yellowtail, pickled apple, mild Jalapeño sauce

King Crab Tacos (E/G/SH) 80 
Asian slaw, spicy aioli

Kale & Mushroom Salad (E/G/V) 55 
Shitake, portobello & button mushrooms, sesame seed dressing

Soba Noodle Salad (G/PB) 55
Korean dressing, avocado, cucumber, baked pumpkin, radish, edamame puree

 *Chef's special*  *Sustainable fish*

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CHINESE APPETIZERS & SOUPS

Prawn & Chicken Wonton (D/E/G/SH) 65

Chilli garlic oil

Duck Spring Rolls (D/E/G/SH) 58

Hoisin sauce, black dust of dark brioche & chicken skin

Vegetable Spring Rolls (G/V) 35

Thai sweet chilli sauce

Black Pepper Beef Bao Bun (D/G/S) 62

Wok tossed black pepper beef stuffed in bao bun, steamed and pan-seared

Asian Barbeque Chicken Bao (G) 38

Grilled chicken thigh, BBQ hoisin sauce, Asian

Japanese Miso Soup (PB) 32

Tofu, wakame, green onions

Szechuan Style Hot & Sour Soup (D/E/G) 40

Chicken, mushrooms, snow peas, carrots



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SUSHI [2PCS] & **SASHIMI** [3PCS]

Maguro Tuna (S) **45**

Sake Salmon (S) **40** 

Hamachi Yellowtail (S) **45** 

Suzuki Seabass (S) **40** 

Madai Local Red Snapper (S) **40**

Ikura Salmon Roe (S) **45**

Hokkaido hotate Scallop (SH) **50**

Ebi Prawn (SH) **40** 

Tako Octopus (SH) **50**

Unagi Freshwater Eel (G/S) **50** 



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BOLDLY ASIAN ROLLS

Salmon Avocado Roll (E/G/S) 50

Salmon sashimi, salmon skin, avocado

Spicy Tuna Roll (E/G/S) 65

Spicy tuna tartar with takuan

Rainbow Roll (E/S/SH) 65

Crab meat, salmon, tuna, seabass, ebi, yuzu kosho aioli, lemon zest

California Roll (E/G/SH) 65

Crab meat, avocado, cucumber, tobiko, Japanese mayo

Shrimp Tempura Roll (E/G/SH) 55

Teriyaki sauce, shiso aioli

Dragon Roll (E/G/S) 65

Eggplant tempura, eel sashimi, unagi sauce

Softshell Crab Roll (E/G/SH) 65

Chilli shiso aioli, teriyaki sauce

Eren Yeager Roll (D/E/G/SH) 75

Tempura shrimp roll, topped with torched wagyu sashimi, cream cheese, spicy aioli, teriyaki sauce

Tempura Lobster Roll (D/E/G/SH) 75

Soy paper, kanikama, cream cheese, takuan, tempura lobster, lobster aioli

Yukihira Soma Roll (E/G/SH) 65

Panko shrimp roll, spicy mayo, crispy corn, sweet soy sauce

Shichimi Salmon Roll (D/E/G/S) 65

Cream cheese, asparagus, avocado roll, torched salmon sashimi, tanuki, spicy aioli

Dynamite Scallop Roll (D/E/G/SH) 70

Prawn katsu, Hokkaido scallop, cream cheese, cucumber, dynamite sauce

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BOLDLY VEG ROLLS

Tempura Nasu roll (G/PB) 45

Crispy eggplant, nori, miso sauce, spicy vegan aioli

Zen Garden roll (G/PB) 45

Garden vegetables, lolo rosso lettuce, spicy vegan aioli, chives

Midori Roll (D/G/V) 45

Soy paper, asparagus, cream cheese, avocado, cucumber

BOLD PLATTERS

Single's Platter (15 pcs) (D/E/G/N/S/SH) 195

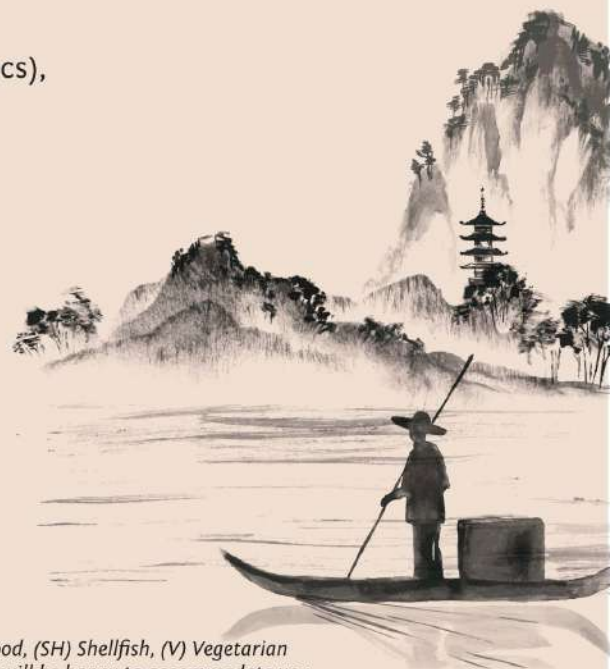
4 types of nigiris (4 pcs), 1 type of sashimis (3 pcs),
1 signature roll chef's selection

Sharing Platter (35 pcs) (D/E/G/N/S/SH) 495

6 types of nigiris (12 pcs), 5 types of sashimis (15 pcs),
1 signature roll chef's selection

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BOLD MAIN DISHES



MEAT

Black Pepper Beef (D/G/S) 110

Beef tenderloin, broccoli, red bell pepper, black pepper sauce

Korean Beef Bulgogi (D/G) 110

Beef striploin, Korean rice cake, shimeji mushroom, bulgogi sauce



POULTRY

Sweet & Sour Chicken (D/G) 85

Chicken thigh, pineapple, bell pepper

Kung Pao Chicken (D/G/N/S) 85

Chicken thigh, cashew nuts, julienne taro crisps, dried chillis

Thai Grilled Chicken (SH) 95

Grilled chicken thigh, mix herb salad, Thai coconut sauce



PORK

Crispy Pork Wontons (E/D/G) 65

Pickled plum sauce

Pork Belly Bao (E/D/G) 35

Scallion, cucumber, sweet soy sauce

Sticky Chinese Pork Ribs (D/G/S) 95

Triple cooked ribs, Asian plum sauce



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BOLD MAIN DISHES

SEAFOOD

Miso Cod (G/S) 175

Marinated roasted cod, passion fruit crisps, charred spring onion

Grilled Seabass with Asian Greens (D/G/S) 155

Ponzu butter, red pepper crisps

Szechuan Prawns (D/G/SH) 95

Asparagus, Szechuan sauce

VEGETARIAN

Mapo Tofu (D/G/V) *(PB - option available) 65

Tofu, carrots, beans, mushrooms, Szechuan Style

Szechuan Nasu (D/G/V) 65

Eggplant, baby corn, snow peas, Szechuan sauce

Asian Greens (D/G/V) 65

Wok tossed carrots, beans, asparagus, Chinese cabbage, broccoli

Sweet & Sour Cauliflower (D/G/V) *(PB - option available) 65

Pineapple, bell pepper

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BOLD MAIN DISHES



NOODLES & RICE

Pad See Ew: (D/E/G/SH)

Vegetables, Chicken or Shrimp 60/65/70

Traditional Thai noodle dish, bok choy, eggs, Chinese cabbage, onions

Asian Mushroom Rice (D/G) **55** 

Shitake, portobello and button mushrooms, sweet soy sauce, garlic butter

Fried Rice: (D/E/G/S/SH)

Egg, Vegetables or Chicken or Seafood 35/35/45/55

Traditional style Chinese wok fried rice served in a banana leaf

Steamed Aromatic Thai Jasmine Rice (PB) **30**



DESSERTS



Pandan Panna Cotta (D/G) **40**

Sesame tuile, lychee caviar, mango coulis

Warm Chocolate Torte (D/E/G/N/V) **50**

Matcha dust, vanilla ice-cream, honeycomb

Coconut Cloud (D/E/N/V) **45**

Passion fruit sorbet, rice pudding, coconut espuma, water chestnut, mangoes

Mochi Mix (D/G/V) **50**

Traditional Japanese dessert made with rice flour
stuffed with ice-cream, served with berries



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