



Japanese

SOUP

Miso Soup (Cal.80) **1200**
Tofu, seaweed, scallions

APPETIZERS COLD

Maguro Carpaccio (Cal.80) **4300**
Raw tuna, citrus-infused soy sauce, chives, microgreens, truffle oil and herb oil

Sake Carpaccio (Cal.80) **4500**
Raw salmon, citrus-infused soy sauce, microgreens, truffle oil and herb oil

Sake Ceviche (Cal.80) **4900**
Raw salmon, citrus-infused yuzu, microgreens, red onion, cilantro, red chili, truffle oil

APPETIZERS

Ebi Tempura (Cal.80) **3700**
Golden-battered prawns, light tempura dipping sauce

Tori Tatsuta Age (Cal.80) **2400**
Deep-fried chicken with tonkatsu sauce

Rock Shrimp (Cal.80) **2990**
Crispy tempura shrimp, creamy spicy sauce

Yakitori (Cal.80) **2290**
Barbecue chicken, spring onion, teriyaki sauce

Gyoza Ebi | Tori (Cal.80) **3200 | 2500**
Japanese shrimp or chicken dumplings

Gyu Tataki (Cal.80) **3150**
Light seared beef slices, ponzu sauce, garlic chips, spring onions

TEPPANYAKI

Sake (Cal.450) **6700**
Salmon

Ebi (Cal.340) **5000**
Prawn

Tai (Cal.440) **4900**
Red snapper

Tori (Cal.410) **3900**
Chicken

Gyu (Cal.520) **4500**
Beef

Gindara (Cal.520) **8700**
Black Cod

Yasai (Cal.520) **1500**
Mixed vegetables & mushrooms

ROBATAYAKI

Gindara (Cal.510) **7800**
Grilled black cod, sweet miso

Sake Misoyaki (Cal.430) **6800**
Salmon, miso

TERIYAKI

Sake (Cal.450) **6000**
Salmon

Tai (Cal.440) **4500**
Red snapper

Tori (Cal.410) **3600**
Chicken

Gyu (Cal.520) **4300**
Beef

NOODLES & RICE

Yaki Udon (Cal.620) **3950**
Stir fry udon, vegetables, chicken

Gohan (Cal.200) **1200**
Japanese steamed rice

Ninniku (Cal.300) **1450**
Garlic fried rice

DESSERTS

Japanese Cheesecake (Cal.270) **1800**
Matcha Crème Brûlée (Cal.300) **1600**

Thai

SOUP

Tom Yum Goong | Gai (Cal.110) **1450 | 1250**
Prawns or chicken, mushrooms, bird's eye chilies, lemongrass, galangal, kaffir lime leaves

Tom Kha Goong | Gai (Cal.200) **1450 | 1250**
Prawns or chicken, coconut milk, galangal, lemongrass, kaffir lime leaves, tomatoes

APPETIZERS

Som Tam Salad (Cal.170) **2500**
Green papaya, lemon chili dressing

SEAFOOD

Gaeng Keaw Wan Goong (Cal.1110) **4400**
Green curry, prawns, coconut milk, exotic eggplant

Gaeng Phed Sai Normai Goong (Cal.1060) **4500**
Red curry, coconut milk, exotic eggplant

POULTRY

Gaeng Keaw Wan Gai (Cal.250) **3500**
Green curry, chicken, coconut milk, exotic eggplant.

Gaeng Phed Sai Normai Gai (Cal.250) **3500**
Red curry, coconut milk, exotic eggplant

BEEF

Nau Phad Bai Kra Praw (Cal.110) **4200**
Beef, basil, spicy sauce

Nua Tord Karatim (Cal.110) **4200**
Beef, garlic, Thai-style dipping sauce

SEAFOOD

Kung Fu Pickled Fish (Cal: 250) **3900**
Red Snapper, sour broth, chili, garlic, pickled vegetables.

Steamed Tiger Prawns (Cal: 180) **4200**
Steamed prawns, garlic and pickled chili, glass noodles.

Braised Wild Yellow Croaker (Cal: 380) **3500**
Braised yellow croaker, savory soy sauce.

Kung Pao Shrimps (Cal: 360) **3800**
Shrimp, sweet & spicy glaze, Longjing tea.

CHICKEN

Sichuan Chili Chicken (Cal: 210) **3500**
Stir-fried chicken, dried red chilies, Sichuan peppercorns.

Kung Pao Chicken (Cal: 230) **3500**
Chicken, peanuts, dried chili, mildly spicy sauce.

Wok-fried Chicken with Tofu Chives (Cal 300) **3000**
Firm tofu, chicken, chives, Sichuan spices

BEEF, MUTTON & LAMB

Poached Beef in Chili (Cal: 240) **3800**
Beef, chili oil, iceberg.

Cumin Mutton (Cal: 260) **4100**
Stir-fried mutton, cumin, chili.

Mapo Tofu with Beef (Cal: 210) **3000**
Silken tofu, fermented bean sauce.

Chinese

Braised Beef Brisket with Potato in Clay Pot (Cal: 480) **2800**
Slow-cooked beef brisket, potatoes, clay pot gravy.

Braised Eggplant (Cal: 160) **1800**
Braised eggplant, soy and garlic sauce.

Steamed Lamb Coated in Rice Powder (Cal: 450) **4200**
Steamed lamb, spiced fermented rice crust.

Steamed Beef Coated in Rice Powder (Cal: 450) **4000**
Steamed beef, spiced fermented rice.

Wok-fried Beef with Green Pepper (Cal: 400) **4200**
Stir-fried beef, green peppers, brown sauce.

VEGETABLES

Mapo Tofu (Cal: 210) **2500**
Silken tofu, fermented bean sauce.

Shredded Potato & Pepper (Cal: 120) **1500**
Stir-fried Julienned potato, bell pepper.

Garlic Broccoli (Cal: 110) **1900**
Broccoli, fragrant garlic oil.

Dry Pot Cauliflower (Cal: 180) **2000**
Stir-fried cauliflower, chili oil.

Wok-fried Eggs with Chives (Cal: 220) **1200**
Scrambled eggs, Chinese chives.

Dry-fried Green Beans Sichuan Style (Cal: 200) **2200**
Crispy green beans, fermented soy and garlic.

Stir-fried Tofu with Veggies in Soy Sauce (Cal: 240) **2800**
Soft tofu, seasonal vegetables, light soy glaze.

Sautéed Shredded Potato with Green Pepper (Cal: 180) **1500**
Shredded potato, peppers.

Sautéed Bok Choy with Shiitake (Cal: 160) **1800**
Bok choy, shiitake mushrooms, garlic sauce.

RICE & NOODLES

Steamed Plain Rice (Cal: 210) **600**
Fragrant, fluffy white rice served plain.

Yangzhou Fried Rice with Prawns (Cal: 370) **2800**
Rice, prawn, egg, vegetables stir

Fried Rice with Black Bean Chili (Cal: 320) **2500**
Lao Gan Ma chili sauce, fermented black beans.

Fried Noodle Chicken I Beef (Cal: 520) **2500 I 3500**
Wok-fried noodles.

DESSERTS

Sesame Rice Ball with Red Bean (Cal: 220) **1500**
Crispy glutinous rice balls filled with red bean paste and coated in sesame.

Glutinous Rice Cake with Brown Sugar (Cal: 240) **1600**
Breadcrumbs, brown sugar syrup.

Mango Pomelo Sago (Cal: 320) **1400**
Creamy mango dessert with pomelo pulp and sago pearls.

Chilled White Fungus Sweet Soup (Cal: 180) **1400**
Cooling dessert soup with white fungus and goji berries.