



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

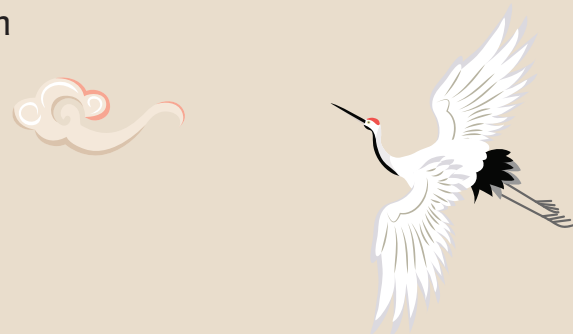
Grilled chicken thigh, BBQ hoisin sauce, Asian

Japanese Miso soup (S) 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 (S) **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 Sōma 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/P) 65
Pickled plum sauce

Pork belly bao (E/D/G/P) 35
Scallion, cucumber, sweet soy sauce

Sticky Chinese pork ribs (D/G/S/P) 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/E/G) 40

Sesame tuile, lychee caviar, mango coulis

Warm chocolate torte (D/E/G/N) 50

Matcha dust, vanilla ice-cream, honeycomb

Coconut cloud (D/E/N) 45

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

Mochi mix (D/G) 50

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



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