



# STARTER

## Edamame (PB-option available)

Salted or tossed with chilli garlic

## Kale & Mushroom Salad (E/G/V)

Shitake, Portobello & button mushroom, sesame seed dressing

## Korean Chicken Wings (D/E/G/S)

Smoked chicken wings, gochujang sauce

## Chicken Kaarage (E/G)

Japanese-style crispy chicken, yuzu aioli

## Crispy Pork Wontons (E/D/G/P)

Pickled plum sauce

## Black Pepper Beef Bun (D/G/S)

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

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

Chilli garlic oil

## Japanese Miso Soup (PB)

Tofu, wakame, green onions

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

Chicken, mushrooms, snow peas, carrots

## Vegetables Tempura (E/G/V)

Eggplant, baby corn, onion, asparagus, carrot, shiso leaf, tentsuyu sauce, curry aioli

## Prawn Tempura 6pcs (E/G/SH) (supplement 40)

Tentsuyu sauce, curry aioli

## Tuna Tataki (G/S) (supplement 35)


Charred tuna, pickled onion, soy vinaigrette

## Hamachi Harusame (G/S) (supplement 35)

Japanese yellowtail, pickled apple, mild jalapeno sauce

## King Crab Tacos (E/G/SH) (supplement 35)

Asian slaw, spicy aioli

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# BOLDLY ASIAN ROLLS

## Salmon Avocado Roll (E/G/S)

Salmon sashimi, salmon skin, avocado

## Spicy Tuna Roll (E/G/S)

Spicy tuna tartar with takuan

## Rainbow Roll (E/S/SH)

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

## Shrimp Tempura Roll (E/G/SH)

Teriyaki sauce, shiso aioli

## Tempura Nasu Roll (G/PB)

Crispy eggplant, miso sauce, spicy vegan aioli

## Zen Garden Roll (PB)

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

## Dragon Roll (E/G/S) (supplement 30)

Eggplant tempura, eel sashimi, unagi sauce

## Eren Yeager Roll (D/E/G/SH) (supplement 30)

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

## Tempura Lobster Roll (D/E/G/SH) (supplement 30)

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

## Yukihira Soma Roll (E/G/SH) (supplement 30)


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

## Shichimi Salmon Roll (D/E/G/S) (supplement 25)

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

## Dynamite Scallop Rol (D/E/G/SH) (supplement 30)

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

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# MAIN COURSE



## Sweet & Sour Chicken (D/G)

Chicken thigh, pineapple, bell pepper

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

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

## Sticky Chinese Pork Ribs (D/G/S/P)

Triple-cooked ribs, Asian plum sauce

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

Tofu, carrot, beans, mushrooms, Szechuan sauce

## Sweet & Sour Cauliflower (D/V) \*(PB - option available)

Pineapple, bell pepper

## Grilled Seabream & Bok Choy (D/G/S)

Sweet chilli herb butter, sesame seeds

## Pad See Ew Chicken (D/E/G)

Traditional Thai noodle dish with bok choy, egg, Chinese cabbage, onion

## Korean Beef Bulgogi (D/G)

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

## Black Pepper Beef (D/G/S) (supplement 40)

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

## Thai Grilled Chicken (S) (supplement 40)


Grilled chicken thigh, mixed herb salad, Thai coconut sauce

## Grilled Seabass & Asian Greens (D/G/S) (supplement 60)

Ponzu butter, red pepper crisps

## Szechuan Prawns (D/G/SH) (supplement 35)

Asparagus, Szechuan sauce

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# DESSERTS



## **Pandan Pana Cotta (D/G)**

Sesame tuile, lychee caviar, mango coulis

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

Matcha dust, vanilla ice cream, honeycomb


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

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

## **Mochi Mix (D/G/V) (supplement 20)**

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



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