



SMALL PLATES

Edamame (VG) 35

Salted or tossed with chilli garlic

Korean chicken wings (D/E/N) 50

Smoked chicken wings, gochujang sauce

Chicken karaage (E) 65

Japanese-style crispy chicken, yuzu aioli

Prawn tempura (E/SH) 95

Tentsuyu sauce, curry aioli

Vegetable tempura (E/V) 45

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

Tuna tataki 55

Charred tuna, pickled onion, soy vinaigrette

Hamachi harusame 60

Japanese yellowtail, pickled apple, mild jalapeno sauce

King crab tacos (E/SH) 80

Asian salad, spicy aioli

Kale & Asian mushroom salad (V) 55

Shitake, portobello & button mushrooms, sesame seed dressing

Soba noodle salad (VG) 55

Korean dressing, avocado, cucumber, baked pumpkin, radish, edamame purée

 Chef's special  Sustainable fish

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CHINESE APPETIZERS & SOUPS



Prawn & chicken wonton (D/E/N/SH) 65

Chilli garlic oil

Duck spring rolls (D/E/N) 58

Hoisin sauce, black dust of dark brioche & chicken skin

Vegetable spring rolls (V) 35

Thai sweet chilli sauce

Black pepper beef bao bun (D/N) 62 

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

Asian barbeque chicken bao bun 38

Grilled chicken thigh, BBQ hoisin sauce, Asian slaw salad



Asian lamb ribs (D) 75 

Triple cooked lamb ribs, Asian plum sauce

Japanese miso soup (VG) 32

Tofu, wakame, green onions


Szechuan style hot & sour soup (D/E/N) 40

Chicken breast, mushrooms, snow peas, carrots



SUSHI [2PCS] & SASHIMI [3PCS]

Maguro Tuna 45 

Sake Salmon 40 


Hamachi Yellowtail 45 

Suzuki Seabass 40 


Madai local red snapper 40

Ikura Salmon roe 45

Hokkaido hotate Scallop 50 

Ebi Prawn 40 

Tako Octopus 50

Unagi Freshwater eel 50 



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BOLDLY ASIAN ROLLS



Salmon avocado roll (E) 50 

Salmon sashimi, crispy salmon skin, avocado

Spicy tuna roll (E) 65 

Spicy tuna tartar with takuan

Rainbow roll (E/SH) 65

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

California roll (SH) 65 

Crab meat, avocado, cucumber, tobiko, Japanese mayo

Shrimp tempura roll (E/SH) 55 

Teriyaki sauce, shiso aioli

Dragon roll 65 

Eggplant tempura, eel sashimi, unagi sauce

Softshell crab roll (D/E/SH) 65

Cream cheese, chilli shiso aioli, teriyaki sauce

Eren Yeager roll (D/E/SH) 75  


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

Tempura lobster roll (D/E/SH) 75  

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

Sōma Yukihiro roll (E/SH) 65  

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

Shichimi salmon roll (D/E) 65 

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

Dynamite scallop roll (D/E/SH) 70  

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

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BOLDLY VEG ROLLS

Tempura nasu roll (V) 45

Crispy eggplant, nori, miso sauce, spicy vegan aioli

Zen garden roll (VG) 45

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

Midori roll (D/V) 45

Soy paper, asparagus, cream cheese, avocado, cucumber



BOLD PLATTERS

Single's platter (15 pcs) (D/E/N/SH) 195

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

Sharing platter (35 pcs) (D/E/N/SH) 495

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

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BOLD MAIN DISHES



MEAT

Black pepper beef (D) 110

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

Korean beef bulgogi (D) 110

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

POULTRY

Sweet & sour chicken (D) 85

Chicken thigh, pineapple, bell pepper

Kung pao chicken (D/N) 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 (D) 65

Pickled plum sauce

Pork belly bao (D) 35

Scallion, cucumber, sweet soy sauce

Sticky Chinese pork ribs (D) 95

Triple cooked ribs, Asian plum sauce

Crispy Asian pork belly (D) 90

Kimchi salsa, spicy miso, orange gel

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BOLD MAIN DISHES



SEAFOOD

Miso cod 175

Marinated roasted cod, passion fruit crisps, charred spring onions

Grilled seabass with Asian greens (D) 155

Ponzu butter, red pepper crisps

Szechuan prawns (D/SH) 95

Asparagus, Szechuan sauce

VEGETARIAN

Mapo tofu (D/V) 65

Tofu, carrots, beans, mushrooms, Szechuan sauce

Szechuan nasu (D/V) 65

Eggplant, baby corn, snow peas, Szechuan sauce

Asian greens (D/V) 65

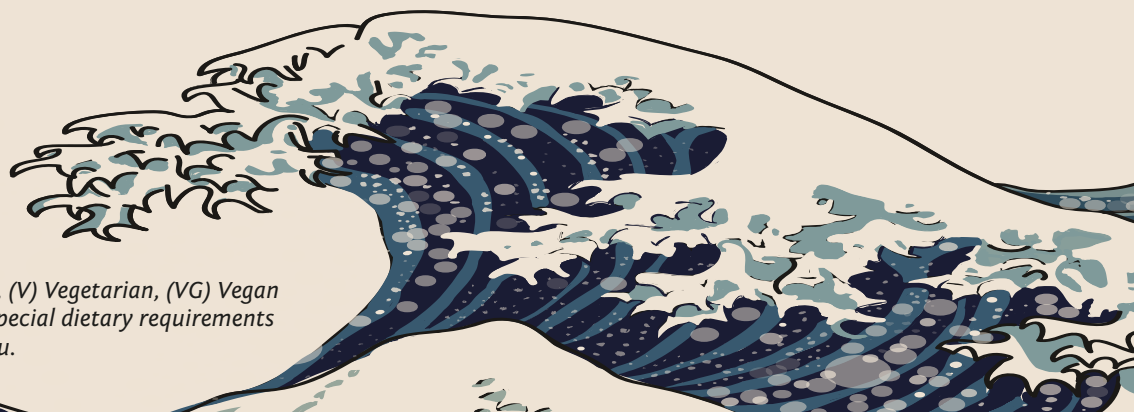
Wok tossed carrots, beans, asparagus, Chinese cabbage, broccoli

Sweet & sour cauliflower (D/V) 65

Pineapple, bell pepper

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BOLD MAIN DISHES



NOODLES & RICE



Pad see ew: (D/E/SH)

Vegetables, chicken or shrimp 60/65/70

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

Asian mushroom rice (D) 55 

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

Fried rice: (D/E/N)

Egg, vegetables, chicken or seafood 35/35/45/55

Traditional style Chinese wok fried rice served in a banana leaf

Steamed aromatic Thai jasmine rice 30



DESSERTS



Pandan panacotta (D/E) 40

Sesame tuile, lychee caviar, mango coulis

Warm chocolate torte (D/E) 50

Matcha dust, vanilla ice cream, honey comb

Coconut cloud (D) 45 

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

Mochi mix (D) 50

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



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