

GURU GURU

SASHIMI

TUNA, SALMON, HAMACHI, SEA BREAM

4 PIECES	12.20
8 PIECES	22.10

NIGIRI

TUNA, SALMON, HAMACHI, SEA BREAM

4 PIECES	13.40
8 PIECES	24.20

URAMAKI (8PCS)

CRUNCHY AVOCADO ROLL, SPICY MAYO (Ve) 13.90
tempura flakes, avocado, cucumber, spicy mayo

YASAI ROLL, FUTOMAKI (Ve) 13.20
kampyo, takwan, asparagus, cucumber, truffle mayo and chuka wakame

ASPARAGUS CREAM CHEESE ROLL, YUZU MAYO (V) 12.20
asparagus, cream cheese, yuzu mayo, black sesame seed, pickled carrot

SPICY TUNA ROLL, ONION RELISH 13.90
marinated spicy tuna with avocado, cucumber, truffle mayo, spring onion, masagoarare

SALMON AVOCADO ROLL, BUBUARARE 13.90
salmon, cream cheese, sesame seed, yuzu mayo, trout roe

CALIFORNIA MAKI ROLL 13.90
kanikama crab, avocado, cucumber, kewpie, orange tobiko

DRAGON ROLL 19.30
tempura prawn, avocado, kabayaki sauce

YUZU HAMACHI ROLL, SCALLION 15.10
hamachi, scallion, cucumber, yuzu mayo

SPIDER ROLL, AIOLI 16.10
tempura fried soft shell crab, cucumber, bubuarare, spicy mayo

SUSHI BOAT

VEG (can be made vegan) 32.00
Avocado and cucumber 8pcs, asparagus cream cheese roll 8pcs, shitake nigiri 2pcs, takwan nigiri 2pcs

NON VEG 43.00
Salmon roll 8pcs, california roll 8pcs, nigiri 2pcs each salmon tuna hamachi, tuna sashimi 2pcs

COLD PLATES

AVOCADO CARPACCIO, TRUFFLE PONZU (Ve) 9.00
thin slivers of avocado, truffle infused ponzu, tanukii, fresh jalapeno

CHILLED CUCUMBER (Ve) 8.00
smashed cucumber, chili soya vinegar, fried garlic, fried shallots, sesame seed

HAMACHI CARPACCIO 12.90
slivers of hamachi with siso jalapeno sauce, masagoarare

SALMON TIRADITO 12.10
sliced salmon with mustard miso, chives sour cream, crunchy onion and ponzu dressing

LUMP CRAB MEAT, TROUT ROE HAND ROLL 10.90
open hand roll assembled on salted sesame scented crispy noori sheet with crab mix and trout roe

SMALL PLATES

EDAMAME SALTED/SPICY MISO (V) 6.20
Edamame pods prepared as per the choice of preparation

STIR FRIED WILD MUSHROOMS AND BOKCHOY (Ve) 10.00
wild mushroom and bok choy wok tossed with garlic slivers

EDAMAME AND SWEET CORN TACO, GOCHUJANG MAYO (Ve) 8.00
deep fried sweet corn and edamame stuffed fried gyoza taco, gochujang flavored mayonnaise

CRISPY VEGETABLE SPRING ROLL (Ve) 9.50
assorted vegetable and glass noodle spring roll deep fried

GRILLED MISO AUBERGINE, TOMATO DASHI 11.50
miso marinated grilled aubergine, fried shallots and garlic, masagoarare

WOK TOSSED KAILAN 10.00
stir fried kailan in garlic oyster sauce, fried garlic granules

CHICKEN KARAAGE 10.50
deep fried japanese style chicken thigh cubes, lime kabayaki sauce

RENDANG CHICKEN TACO, ROTI CANAI 12.00
pulled chicken tossed with rendang curry, soft roti canai taco, pickled onion

SPICED ROAST CHICKEN, JAPANESE POTATO SALAD 11.50
dry spice rubbed roasted chicken leg grilled to finish with tonkatsu sauce

PRAWN CRACKERS 5.20
crispy prawn crackers deep fried with sweet chilli sauce

PRAWN TEMPURA 11.50
crispy fried prawns in tempura batter with tentsuyu sauce

CRISPY FRIED BABY SQUID, PEPPER LEMON AIOLI 11.50
dusted baby squid rings deep fried, five spice seasoning

FRIED WOK TOSSED SICHUAN SEA BASS 14.50
fried sea bass slices wok tossed with sichuan pepper scallion and dry red chilli, mala oil

LAMB RACK CHINKIANG SAUCE, MASHED POTATO 17.80
braised lamb rack, deep fried tossed in chinese black rice vinegar sauce, sago cracker and chives

NAPA CABBAGE WITH BACON 10.00
wok fried napa cabbage with bacon and garlic

SLOW COOKED PORK BELLY, POKCHOY 17.00
slow cooked caramelized pork belly cubes with five spice, soya and chinese wine, sesame seed

STIR FRIED BEEF AND GARLIC KAILAN IN BLACK BEAN SAUCE 13.90
sliced beef topside wok fried in black bean oyster sauce with kailan and red chili

CRISPY FRIED DUCK, PESTO AIOLI 19.00
braised half duck crispy fried topped with asian pesto aioli sauce, kabayaki sauce, cucumber and pancakes

DIMSUM & BAO

SPICY VEGETABLE DIMSUM (V) 9.00
dimsum steamed to perfection, herbs and chilli infused sauce

TRUFFLE EDAMAME DUMPLING, SUPERIOR SOY (Ve) 9.00
steamed mashed edamame and potato flakes dumpling

JAPANESE VEG GYOZA (STEAMED/ PAN-SEARED) (Ve) 9.00
Japanese style vegetable gyoza made to choice of selection

HARGAU 10.00
chunky prawn dimsum steamed to perfection

PRAWN AND CHIVE DIMSUM 10.00
prawns and chives flavored dimsum cilantro infused skin

CHICKEN GYOZA (STEAMED/ PAN-SEARED) 10.00
Japanese style chicken and vegetable gyoza made to choice of selection

PORK AND PRAWN SUMAI 10.00
chunky prawn and minced pork sumai, goji berry

KATSU CHICKEN OPEN BAO 12.00
lotus flour open buns with pickled cucumber and katsu chicken, spicy mayo

LARGER PLATES

PULL ME UP NOODLES (mushrooms/chicken) 16.00
fresh udon noodles topped with choice of mushroom/chicken in chili bean sauce, bellpepper and onion

THAI CURRY WITH STEAMED JASMINE RICE 17.70
VEGAN/ +3 CHICKEN/+5 SEAFOOD
thai green curry sweet, sour and spicy with choice of protein accompanied with steamed jasmine rice

PENANG CURRY WITH STEAMED JASMINE RICE 17.70
VEGAN/ +3 CHICKEN/+5 SEAFOOD
thai penang curry flavored with cumin and coriander powder with choice of protein with steamed jasmine rice

LAMB RENDANG CURRY, ROTI CANAI 27.00
Indonesian rendang curry with braised baby lamb shank accompanied with roti canai

MISO BLACK COD 32.00
Miso marinated grilled black cod, wilted spinach, hajjikame

SIDES

STEAMED JASMINE RICE 4.50

FRIED EGG (1 EGG) 2.00

ROTI CANAI (1 PC) 2.00

EGG FRIED RICE 6.50

BACON EGG FRIED RICE 7.50

MEAL BOWL - BUILD YOUR OWN

CHOOSE YOUR STAPLE

UDON NOODLE

JASMINE RICE

TOPPING

MAPO TOFU WITH BELL PEPPER (Ve) 15.00

STIR FRIED BASIL CHICKEN WITH VEGETABLES 16.00

SLICED BEEF WITH KAILAN IN HUNAN SAUCE 16.00

+ FRIED EGG ADD ON 2.00

DESSERTS

MATCHA TRES LECHES 8.00
light soft matcha sponge soaked up in a trio of matcha milk, sweetened whipped cream

LUXURY CHOCOLATE CAKE 8.00
moist dark chocolate cake slice with different textures of chocolate, ganache, crunchy rocks, hazelnut and creamy caramel nougat

VEGAN CARAMEL BISCUIT CHEESECAKE (Ve) 8.00
caramel flavoured vanilla cheese cake with mix berry compote

