

SUSHI

SHOWCASING INCREDIBLE FRESH PRODUCE, ALL SERVED WITH SOY, PICKLED GINGER AND WASABI

SASHIMI

TUNA, SALMON, HAMACHI, SEA BREAM, SCALLOP


5 Pieces	13
10 Pieces	25

NIGIRI

TUNA, SALMON, HAMACHI, SEA BREAM, SCALLOP


5 Pieces	13
10 Pieces	26

URAMAKI 8PCS

CRUNCHY AVOCADO ROLL, SPICY MAYO   **13**
(Tempura Flakes, Avocado, Cucumber, Spicy Mayo)

YASAI ROLL, FRIED SPINACH   **12**
(Lettuce, Cucumber, Kampyo, Asparagus with Fried Spinach, Spicy Mayo)

POACHED TOFU & SPRING ONION URAMAKI,
SRIRAJA CHILI SAUCE   **12**
(Poached Soft Tofu, Spring Onion, Sriraja Chili Sauce,
Black and White Sesame Seed)

ASPARAGUS CREAM CHEESE ROLL, YUZU MAYO  **11**
(Asparagus, Cream Cheese, Jalapeno, Yuzu Mayo, Black Sesame Seed)

SPICY TUNA ROLL, TANUKII **13**
(Tuna, Scallion, Cucumber, Jalapeno, Tanukii, Spicy Mayo)

SALMON CREAM CHEESE ROLL, BUBUARARE **13**
(Salmon, Cream Cheese, Jalapeno, Rice Cracker, Yuzu Mayo)

CALIFORNIA MAKI ROLL **13**
(Kanikama Crab, Avocado, Cucumber, Plain Mayo, Orange Tobiko)

DRAGON ROLL **17**
(Tempura Prawn, Avocado, Kabayaki Sauce)


YUZU HAMACHI ROLL, SCALLION **14**
(Hamachi, Scallion, Cucumber, Yuzu Mayo)

DYNAMITE ROLL, AIOLI 4PCS **15**
(Tempura Fried Soft Shell Crab, Sriraja Aioli, Cucumber, Futomaki)

GRILLED SLICED BEEFLOIN ONIGIRAZU 4pcs **15**
(Grilled Tenderloin, Lettuce, Pickled Cucumber, Teriyaki Sauce)

OSHIZUSHI TUNA, TOMATO SALSA 6PCS **13**
(Box Pressed Sushi with Tuna, Shiso Leaf, Tomato Onion Salsa)

SUSHI BOAT

VEG  **27**

Poached Tofu Roll 8pcs, Shitake Nigiri 2pcs,
Asparagus Cream Cheese Roll 8pcs, Takwan Nigiri 2pcs



NON VEG **35**

Salmon Cream Cheese Roll 8pcs, California Roll 8pcs,
Nigiri 2pcs each Salmon Tuna Hamachi, Tuna Sashimi 2pcs

SMALL PLATES

EDAMAME SALTED/CHILI GARLIC   **5**
(Edamame pods prepared as per the choice of preparation)

SWEET AND SOUR TOFU   **8**
(Charred soft tofu topped with in house sweet n sour sauce)

STIR FRIED WILD MUSHROOMS
AND BOKCHOY   **10**
(Wild mushroom and bok choy wok tossed with garlic slivers)

EDAMAME AND SWEET CORN TACO,
GOCHUJANG MAYO   **7**
(Deep fried sweet corn and edamame stuffed fried gyoza taco,
gochujang flavored mayonnaise)

CRISPY VEGETABLE SPRING ROLL   **9**
(Assorted vegetable and glass noodle spring roll deep fried)

CHICKEN KARAAGE **11**
(Deep fried japanese style chicken thigh cubes,
lime kabayaki sauce)

KOREAN FRIED CHICKEN WINGS,
NAPA CABBAGE KIMCHI **11**
(Fried chicken wings sesame coated with kimchi sauce)

CHICKEN SATAY, PEANUT SAUCE **11**
(Thai style chicken satay grilled with thai herbs, peanut sauce)

ROBATA GRILLED CHICKEN **11**
(Herbs marinated robata grilled chicken topped with teriyaki sauce)

PRAWN CRACKERS **5**
(Crispy prawn crackers deep fried with sweet chilli sauce)

PRAWN TEMPURA **11**
(Crispy fried prawns in tempura batter with tentsuyu sauce)

CRISPY FRIED BABY SQUID,
PEPPER LEMON AIOLI **11**
(Dusted baby squid deep fried, five spice seasoning)

SOFT SHELL CRAB IN
BLACK PEPPER SAUCE **17**
(Deep fried soft shell crab wok tossed in black pepper sauce)

BANANA WRAPPED SEABASS,
SMOKY TOMATO SAMBAL **16**
(Robata grilled sea bass fillet topped with
smoky tomato sambal)




DRUNKEN BEEF **13**
(Shredded beef tenderloin wok tossed and flavored with
Chinese wine)

BABY BACK PORK RIBS,
KOREAN BBQ SAUCE **16**
(Braised baby back pork ribs on the bed of mee crop,
pork skin cracker)

GRILLED LAMB RACKS **16**
(Curried thai herb marinated lamb rack with apple and pear slaw)


AROMATIC DUCK WRAP **12**
(Deep fried aromatic duck wok fried and wrapped in
tortilla sheet, onion rings)

COLD PLATES

- AVOCADO CARPACCIO, TRUFFLE PONZU**   **10**
(Thin slivers of Avocado, Truffle infused Ponzu, Tanukii, Fresh Jalapeno)
- TRUFFLED COURGETTE PIZZETTE, WASABI MAYO**  **12**
(Crispy Tortilla, Tomato Basil Sauce, Grilled Courgette, Wasabi Mayo, Parmesan Cheese, Truffle Oil, Edamame, Fresh Jalapeno)
- CHILLED CUCUMBER**   **6**
(Smashed Cucumber, Chili Soya Vinegar, Fried Garlic, Fried Shallots, Sesame Seeds)
- SALMON UZUKURI** **11**
(Sliced salmon wrapped with pea shoots, Sriraja Ponzu, Garlic Flakes, Togarashi, Trout Roe, Herb Oil)
- DRUNKEN CHICKEN** **8**
(Poached chicken leg with skin, Chinese wine and herb poached sauce, Gojiberry)
- KATSU CHICKEN SALAD** **9**
(Crumb fried chicken strips, ice berg lettuce, bellpepper, pickled sriraja mayo)
- YUZU HAMACHI AND SCALLION TACO, TOBIKO** **9**
(Fried gyoza sheet taco, hamachi, scallion, yuzumayo, yuzu koshu, orange tobiko)

DIMSUM AND BAO

ALL DIMSUM ARE HANDMADE AND STEAMED TO PERFECTION

- VEGAN GYOZA**   **9**
(Vegan gyoza steamed served with in house herbs soy sauce fragrant chili sauce)
- VEGAN TOFU OPEN BAO**   **10**
(Panko fried tofu in open steamed bao, pickled cucumber, chili aioli)
- VEGAN CRYSTAL DIMSUM**   **9**
(Truffled assorted vegetables and mushrooms crystal dimsum with superior soy sauce)
- JAPANESE VEG GYOZA STEAMED/NET PANSEARED**   **10**
(Japanese style vegetable gyoza made to choice of selection)
- HARGAU** **9**
(Chunky prawn dimsum steamed to perfection)
- PRAWN AND CHIVE DIMSUM** **9**
(Prawns and chives flavored dimsum cilantro infused skin)
- SOUR N SPICY PRAWN WONTONS** **10**
(Soft boiled prawn wontons topped with sour n spicy black rice vinegar and fried chili sauce)
- POACHED CHICKEN ROULADE** **10**
(wonton sheet roulade with chicken mince steamed in homemade chili soya based poached sauce, fried panko and fried garlic)
- CHICKEN GYOZA** **10**
(Chicken gyoza steamed served with in house herbs soy sauce fragrant chili sauce)
- KATSU CHICKEN OPEN BAO** **11**
(Lotus flour open buns with pickled cucumber and katsu chicken, spicy mayo)
- PORK JIAOZI** **10**
(Steamed pork dumpling with in house spiced herbs sauce)
- CHILI HOISIN DUCK BAO STEAMED/PAN SEARED** **11**
(Fluffy soft red lotus flour bun stuffed with chili hoisin pulled duck)

LARGER PLATES

- PAD THAI NOODLE SEAFOOD** **15**
(Sweet sour and spicy rice stick noodle with mixed seafood, egg, baby squid, prawns, fish cake)
- THAI CURRY WITH STEAMED JASMINE RICE VEGAN** **17**
+ 3 CHICKEN | +5 SEAFOOD | +5 BEEF
(Thai green curry sweet sour and spicy with choice of protein with steamed jasmine rice)
- JAPANESE KATSU CURRY RICE BOWL TOFU +3 CHICKEN** **18**
(Katsu curry bowl with sticky rice)
- MEE GORENG** **14**
(Turmeric flavored wok fried noodle with egg and chicken)
- LAMB RENDANG CURRY, ROTI CANAI** **25**
(Indonesian rendang curry with baby lamb shank served with roti canai)
- MISO BLACK COD** **32**
(Miso marinated grilled black cod, wilted pea sprout, hajjikame)
- SINGAPORE CHILI CRAB, MANTAO BUN** **22**
(Soft shell crab cooked in curry powder tomato based curry served with fried mantao buns)

SIDES



- POKCHOY** **8**
- MANTAO BUN STEAM/FRIED 2PCS** **5**
- STEAM JASMINE RICE** **4**
- FRIED EGG (1EGG)** **3**
- ROTI CANAI(1PC)** **3**
- KIMCHI** **2**
- EGG FRIED RICE** **6**
- TOMATO EGG FRIED RICE** **7**

NOODLE BOWL

CHOOSE YOUR NOODLE

- RICE STICK NOODLE**
- EGG NOODLE**
- UDON NOODLE**
- ZOODLE**

CHOOSE YOUR SAUCE

- MAPOTOFU**   **14**
- CHILI BEAN MINCED CHICKEN** **15**
- PRAWN WONTON CHILI OIL** **15**
- BLACK PEPPER BEEF** **15**
- MIXED MEAT AND SEAFOOD KOREAN RAMEN** **18**