

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) tempura flakes, avocado, cucumber, spicy mayo	13.90
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YASAI ROLL, FUTOMAKI (Ve) kampyo, takwan, asparagus, cucumber, truffle mayo and chuka wakame	13.20
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ASPARAGUS CREAM CHEESE ROLL, YUZU MAYO (V) asparagus, cream cheese, yuzu mayo, black sesame seed, pickled carrot	12.20
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SPICY TUNA ROLL, ONION RELISH marinated spicy tuna with avocado, cucumber, truffle mayo, spring onion, masagoarare	13.90
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SALMON AVOCADO ROLL, BUBUARARE salmon, cream cheese, sesame seed, yuzu mayo, trout roe	13.90
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CALIFORNIA MAKI ROLL kanikama crab, avocado, cucumber, kewpie, orange tobiko	13.90
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DRAGON ROLL tempura prawn, avocado, kabayaki sauce	19.30
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YUZU HAMACHI ROLL, SCALLION hamachi, scallion, cucumber, yuzu mayo	15.10
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SPIDER ROLL, AIOLI tempura fried soft shell crab, cucumber, bubuarare, spicy mayo	16.10
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SUSHI BOAT

VEG (can be made vegan) Avocado and cucumber 8pcs, asparagus cream cheese roll 8pcs, shitake nigiri 2pcs, takwan nigiri 2pcs	32.00
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NON VEG Salmon roll 8pcs, california roll 8pcs, nigiri 2pcs each salmon tuna hamachi, tuna sashimi 2pcs	43.00
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COLD PLATES

AVOCADO CARPACCIO, TRUFFLE PONZU (Ve) thin slivers of avocado, truffle infused ponzu, tanukii, fresh jalapeno	9.00
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CHILLED CUCUMBER (Ve) smashed cucumber, chili soya vinegar, fried garlic, fried shallots, sesame seed	8.00
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HAMACHI CARPACCIO slivers of hamachi with siso jalapeno sauce, masagoarare	12.90
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SALMON TIRADITO sliced salmon with mustard miso, chives sour cream, crunchy onion and ponzu dressing	12.10
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LUMP CRAB MEAT, TROUT ROE HAND ROLL open hand roll assembled on salted sesame scented crispy noori sheet with crab mix and trout roe	10.90
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SMALL PLATES

EDAMAME SALTED/SPICY MISO (V) Edamame pods prepared as per the choice of preperation	6.20
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STIR FRIED WILD MUSHROOMS AND BOKCHOY (Ve) wild mushroom and bok choy wok tossed with garlic slivers	10.00
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EDAMAME AND SWEET CORN TACO, GOCHUJANG MAYO (Ve) deep fried sweet corn and edamame stuffed fried gyoza taco, gochujang flavored mayonnaise	8.00
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CRISPY VEGETABLE SPRING ROLL (Ve) assorted vegetable and glass noodle spring roll deep fried	9.50
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GRILLED MISO AUBERGINE, TOMATO DASHI miso marinated grilled aubergine, fried shallots and garlic, masagoarare	11.50
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WOK TOSSED KAILAN stir fried kailan in garlic oyster sauce, fried garlic granules	10.00
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CHICKEN KARAAGE deep fried japanese style chicken thigh cubes, lime kabayaki sauce	10.50
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RENDANG CHICKEN TACO, ROTI CANAI pulled chicken tossed with rendang curry, soft roti canai taco, pickled onion	12.00
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SPICED ROAST CHICKEN, JAPANESE POTATO SALAD dry spice rubbed roasted chicken leg grilled to finish with tonkatsu sauce	11.50
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PRAWN CRACKERS crispy prawn crackers deep fried with sweet chilli sauce	5.20
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PRAWN TEMPURA crispy fried prawns in tempura batter with tentsuyu sauce	11.50
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CRISPY FRIED BABY SQUID, PEPPER LEMON AIOLI <i>dusted baby squid rings deep fried, five spice seasoning</i>	11.50
FRIED WOK TOSSED SICHUAN SEA BASS <i>fried sea bass slices wok tossed with sichuan pepper scallion and dry red chilli, mala oil</i>	14.50
LAMB RACK CHINKIANG SAUCE, MASHED POTATO <i>braised lamb rack, deep fried tossed in chinese black rice vinegar sauce, sago cracker and chives</i>	17.80
NAPA CABBAGE WITH BACON <i>wok fried napa cabbage with bacon and garlic</i>	10.00
SLOW COOKED PORK BELLY, POKCHOY <i>slow cooked caramelized pork belly cubes with five spice, soya and chinese wine, sesame seed</i>	17.00
STIR FRIED BEEF AND GARLIC KAILAN IN BLACK BEAN SAUCE <i>sliced beef topside wok fried in black bean oyster sauce with kailan and red chili</i>	13.90
CRISPY FRIED DUCK, PESTO AIOLI <i>braised half duck crispy fried topped with asian pesto aioli sauce, kabayaki sauce, cucumber and pancakes</i>	19.00
DIMSUM & BAO	
SPICY VEGETABLE DIMSUM (V) <i>dimsum steamed to perfection, herbs and chilli infused sauce</i>	9.00
TRUFFLE EDAMAME DUMPLING, SUPERIOR SOY (Ve) <i>steamed mashed edamame and potato flakes dumpling</i>	9.00
JAPANESE VEG GYOZA (STEAMED/ PAN-SEARED) (Ve) <i>Japanese style vegetable gyoza made to choice of selection</i>	9.00
HARGAU <i>chunky prawn dimsum steamed to perfection</i>	10.00
PRAWN AND CHIVE DIMSUM <i>prawns and chives flavored dimsum cilantro infused skin</i>	10.00
CHICKEN GYOZA (STEAMED/ PAN-SEARED) <i>Japanese style chicken and vegetable gyoza made to choice of selection</i>	10.00
PORK AND PRAWN SUMAI <i>chunky prawn and minced pork sumai, goji berry</i>	10.00
KATSU CHICKEN OPEN BAO <i>lotus flour open buns with pickled cucumber and katsu chicken, spicy mayo</i>	12.00

LARGER PLATES

PULL ME UP NOODLES (mushrooms/chicken) <i>fresh udon noodles topped with choice of mushroom/chicken in chili bean sauce, bellpepper and onion</i>	16.00
THAI CURRY WITH STEAMED JASMINE RICE VEGAN/ +3 CHICKEN/+5 SEAFOOD <i>thai green curry sweet, sour and spicy with choice of protein accompanied with steamed jasmine rice</i>	17.70
PENANG CURRY WITH STEAMED JASMINE RICE VEGAN/ +3 CHICKEN/+5 SEAFOOD <i>thai penang curry flavored with cumin and coriander powder with choice of protein with steamed jasmine rice</i>	17.70
LAMB RENDANG CURRY, ROTI CANAI <i>Indonesian rendang curry with braised baby lamb shank accompanied with roti canai</i>	27.00
MISO BLACK COD <i>Miso marinated grilled black cod, wilted spinach, hajjikame</i>	32.00

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 <i>light soft matcha sponge soaked up in a trio of matcha milk, sweetened whipped cream</i>	8.00
LUXURY CHOCOLATE CAKE <i>moist dark chocolate cake slice with different textures of chocolate, ganache, crunchy rocks, hazelnut and creamy caramel nougat</i>	8.00
VEGAN CARAMEL BISCUIT CHEESECAKE (Ve) <i>caramel flavoured vanilla cheese cake with mix berry compote</i>	8.00