



A LA CARTE MENU

AT DRGNFLY, SHARING IS AN ESSENTIAL PART OF THE DINING EXPERIENCE.

Our menu is designed to be shared and enjoyed, allowing you to taste a variety of flavours and textures in each dish. By receiving dishes as and when they're ready, rather than as set courses, we ensure that each dish is served at its peak freshness and flavour. This also allows for a more relaxed dining experience, where you can savour each dish at your own pace.

If you would prefer to have your meal served as set courses & not to share, please ask your server for guidance in which dishes that are best to choose.

NIBBLES

A Selection of Tasty Plates, Ideal for Sharing!

EDAMAME	5
Steamed Edamame Beans with Salt or Stir-Fried with Chilli Garlic Sauce	
OSHINKO	5
Japanese Pickled Vegetables	
EBI SENBEI	5
Prawn Crackers, Chilli Jam	
SHISHITO PEPPERS	5
Padron Peppers, Japanese Ginger Dressing	
CRISPY AUBERGINE	6
Aubergine Sticks, Honey Vinagrette	
CRISPY NORI	6
Nori Crisps, Edamame Guacamole	
CORN RIBS	6
Fried Strip of Corn, Kombu Seasoning	
HALLOUMI BITES	7
Chilli Mango Habanero	

GYŌZA / DUMPLINGS - 5pcs

AIGAMO GYŌZA	14
Fried Duck Dumplings, Hoisin Sauce	
TORI GYŌZA	14
Steamed Chicken Dumplings, Spicy Curry Sauce	
EBI RANGOON	15
Crispy Prawn Dumplings, Sweet Chilli Sauce	

SPRING ROLLS

VEGETABLE HARUMAKI - 2pcs	12
Crispy Japanese Spring Rolls, Chilli Soy Vinegar	
DRGNFLY SPRING ROLLS - 5pcs	15
Shanghai Style Spring Rolls with Ground Pork, Beef & Vegetables, House Gravy	
VIETNAMESE SUMMER ROLLS - 2pcs	16
Rice Paper Rolls with Prawns, Pork Char Siu, Vermicelli Noodles, Sweet Chilli Sauce	

BAO BUNS - 2pcs

EBI TEMPURA BAO	15
Prawn Tempura, Japanese Pickles, Avocado, Spicy Mayo	
CHAR SIU BAO	16
Braised Pork Belly, Pickled Vegetables, Caramelised Onions, Chilli Jam	
AIGAMO BAO	16
Smoked Duck, Leeks, Cucumber, Pickled Vegetables, Hoisin Sauce	

ROBATA / STICKS - 2pcs

ERINGI	12
King Oyster Mushrooms, Balsamic Teriyaki Glaze	
ARABIKI SAUSAGE	12
Grilled Japanese Sausage, Gochujang Mayo	
YAKITORI	14
Chicken Thigh Skewers, DRGNFLY Tare	
PERI PERI TORI	14
Chicken Breast Skewers, DRGNFLY Spicy Sauce	
BUTA NO KAKUN	15
Braised Pork Belly Skewers, Korean BBQ Sauce	
GYŪNIKU TORI	16
Beef Fillet Skewers glazed with Teriyaki Sauce	

RAMEN / SOUP

MISO SOUP	10
Miso in Dashi Stock, Silken Tofu, Wakame Seaweed, Scallions	
VEGETABLE PAITAN	18
Plant-Based Ramen Broth, Marinated Tofu, Ramen, Bok Choy, Corn, Shiitake Mushrooms	
TONKOTSU RAMEN	20
Creamy Pork Bone Broth, Char Siu Pork Belly, Ramen Egg, Edamame Beans	



ALLERGEN INFORMATION

Please scan the QR code for full allergen details.



VIEW ON YOUR PHONE

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SARADA / SALAD

- MANGO & ASPARAGUS SALAD** 16
Mango, Asparagus, Carrots, Avocado, Cherry Tomatoes, Mango Vinaigrette
- BEETROOT CARPACCIO** 16
Beetroot, Cream Cheese, Pumpkin Seeds, Rocket Salad, Orange Segments, Maple Syrup
- DRGNFLY CAESAR SALAD** 18
Panko Breaded Chicken Breast, Baby Gem, Parmesan Cheese, Pangritata, Caesar Dressing
- CRUNCHY CRAB SALAD** 18
Crab Meat, Tempura Crunch, Tobiko, Cucumber, Avocado, Spicy Mayo, Sticky Soy Sauce
- SMOKED DUCK BREAST SALAD** 19
Smoked Duck Breast, Cucumber, Rocket Salad, Baby Spinach, Almonds, Sesame Seeds, Hoisin Dressing
- BUDDHA SALAD BOWL** 19
Diced Salmon, Avocado, Mango, Cucumber, Crunchy Onions, Wakame, Tobiko, Sushi Rice

SMALL PLATES

- NASU DENGAKU** 12
Aubergine, Sweet & Savory Miso Glaze
- KAKIAGE FRITTERS** 13
Vegetable Fritters with Guacamole, Pico de Gallo, Spicy Mayo, Teriyaki Sauce
- TÔGARASHI KARIKARI TOFU** 14
Chilli Crispy Tofu, Spicy Garlic Chilli Sauce
- DRGNFLY CHICKEN WINGS** 15
Deep Fried Chicken Wings, Japanese BBQ Sauce
- BANG BANG CHICKEN** 15
Crispy Battered Chicken Thighs, Gochujang Mayo
- CHICKEN POPCORN** 15
Crispy Chicken Bites, Tartare Sauce
- SHIO KOSHO** 16
Salt & Pepper Squid, Chilli Jam
- PRAWN LOLLIPOPS** 17
Breaded Tempura Tiger Prawns, Spicy Oriental Sauce
- BLACK COD CROQUETTES** 17
Black Cod Croquettes, Yuzu Miso Sauce
- DYNAMITE PRAWNS** 17
Crispy Battered Shrimp, Bang Bang Sauce

- WAGYU MEATBALLS** 18
Beef Wagyu Meatballs, Black Pepper Sauce
- SOFT SHELL CRAB TACO** 19
Crispy Soft Shell Crab, Guacamole, Pico de Gallo

TEMPURA

- YASAI TEMPURA** 14
Seasonal Vegetable Tempura, Chilli Mayo
- EBI TEMPURA** 17
King Prawn Tempura, Spicy Mayo

- DRGNFLY SHARING PLATTER** 24
Mixed Seafood, Vegetable Tempura

NOODLES

- SHIRATAKI** 19
Wok-Fried Rice Noodles, Mixed Veg, Tofu
- YAKISOBA** 20
Wok-Fried Buckwheat Soba Noodles, Chicken, Prawn, Mixed Vegetables, Yakisoba Sauce
- BLACK PEPPER NOODLES** 20
Creamy Black Pepper Udon Noodles, Chicken, Shiitake Mushrooms, Fried Garlic
- SINGAPORE NOODLES** 21
Vermicelli Noodles, Curry, Shrimp, Char Siu, Egg, Vegetables
- YAKIUDON** 21
Wok-Fried Udon Noodles, Beef, Mixed Vegetables, Teriyaki Sauce

STIR-FRY - Served with Steamed Rice

- BROCCOLI NO SHINME** 18
Tenderstem Broccoli, Exotic Mushrooms
- ORANGE CHICKEN** 20
Chicken Thighs lightly Battered in Thick Orange Sauce
- MONGOLIAN CHICKEN** 21
Savoury & Sweet Chicken Breast, Spring Onions, Chilli
- PRAWN & BROCCOLI** 21
Prawn, Broccoli & Garlic Stir-fry
- CRISPY CHILLI BEEF** 24
Crispy Beef Steak in an Aromatic Sweet Chilli Sauce

DONBURI / RICE BOWLS

Served on Steamed Rice

TORI TERIYAKI DON 23

Chicken Teriyaki, Mushrooms, Edamame Beans, Broccoli

SAKE TERIYAKI DON 24

Salmon Teriyaki, Mushrooms, Edamame Beans, Broccoli

GYŪDON 25

Marinated Beef, Sweet Onions, Dashi, Soy Sauce & Mirin, topped with a Fried Egg

TEMPURA BOWL 25

2 Prawn Tempura, Kabocha Squash, Shiitake Mushroom, Shiso Herb, Nori Seaweed, Soft Boiled Egg, served with Miso Soup.

CHAR SIU DON 25

Braised Pork Belly, Soft Boiled Egg

KATSU

Served with Steamed Rice & Java Curry

AUBERGINE KATSU CURRY 18

Panko Breaded Aubergine

TORI KATSU CURRY 20

Chicken Breast coated in Panko Breadcrumbs

SATSUMAIMO KOROKKE 20

Japanese Sweet Potato Croquettes

BUTA KATSU CURRY 23

Pork Cutlet coated in Panko Breadcrumbs

MAINS

GRILLED VEGETABLES 26

Chargrilled Seasonal Vegetables with Ginger Scallion Sauce

GRILLED PORK BELLY 27

Filipino style grilled Pork belly served with Fried Rice & Cucumber Kimchi

PRAWN KATAIFI 28

Kataifi wrapped King Prawns, Romesco Sauce, Smoked Chilli Oil, Micro Salad Greens

AIGAMO 28

Marinated Duck with Orange Sauce

KANKOKU FU KOHITSUJI - 3pcs 29

Grilled Lamb Cutlets, Spicy Miso, Amazu Pickle & Side Salad

JAPANESE HOTATE 32

Japanese Scallops, Apple & Fennel Salad, Bisque, Black Tobiko

HAMACHI FILLETS 30

Pan Seared Yellowtail Fillets, Teriyaki Sauce & topped with Shiitake Mushrooms & Scallions

SĀROINSUTĒKI 30

8oz 28 day aged Sirloin Steak with your choice of Sauce* served with Japanese Pickles & Furikake Fries

RIB EYE STEAK 31

8oz 28 day aged Rib Eye Steak with your choice of Sauce* served with Japanese Pickles & Furikake Fries.

GINDARA NO SAIKYO 34

Miso Glazed Black Cod served with Renkon Chips & Asian Pickles

WAGYU STEAK 45

250g Wagyu Sirloin Steak with your choice of Sauce* served with Renkon Chips & Shishito Peppers

* STEAK SAUCES (Please choose one): Korean BBQ, Wasabi Mayo, Ginger Scallion, Ponzu Sauce, Sesame Dressing, Teriyaki Sauce

SIDES

FRIED RICE 5

JAVA CURRY 5

CUCUMBER KIMCHI 5

FURIKAKE FRIES 5

SEAWEED SALAD 5

MAYAK EGGS 5

GARLIC GREEN BEANS 5

JAPANESE POTATO SALAD 5

PLAIN NOODLES 5



ALLERGEN INFORMATION

Please scan our QR code for full allergen details.

Please ask your waiter for assistance with information on allergens or any dietary requirements. Our dishes are prepared in areas where allergens are present so we cannot guarantee our dishes are 100% free of these ingredients. A discretionary 12.5% service charge will be added to all bills which is then shared out to the DRGNFLY waiting & kitchen team.