



SMALL PLATES

Edamame (D/G) *(PB - option available) 35
Salted or tossed with chilli garlic



Korean Chicken Wings (D/E/G/S) 50
Smoked chicken wings, gochujang sauce


Chicken Kaarage (E/G) 65
Japanese-style crispy chicken, yuzu aioli


Prawn Tempura 6pcs (E/G/SH) 95
Tentsuyu sauce, curry aioli

Vegetables Tempura (E/G/V) 45
Eggplant, baby corn, onion, asparagus, carrot, shiso leaf,
tentsuyu sauce, curry aioli

Tuna Tataki (G/S) 55 
Charred tuna, pickled onion, soy vinaigrette

Hamachi Harusame (G/S) 60  
Japanese yellowtail, pickled apple, mild Jalapeño sauce

King Crab Tacos (E/G/SH) 80 
Asian slaw, spicy aioli

Kale & Mushroom Salad (E/G/V) 55 
Shitake, portobello & button mushrooms,
sesame seed dressing

Soba Noodle Salad (G/PB) 55
Korean dressing, avocado, cucumber, baked pumpkin,
radish, edamame puree

 Chef's special  Sustainable fish

(D) Dairy, (E) Egg, (G) Gluten, (N) Nuts, (P) Peanut, (PB) Plant Based, (S) Seafood, (SH) Shellfish, (V) Vegetarian
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CHINESE APPETIZERS & SOUPS

Prawn & Chicken Wonton (D/E/G/SH) 65
Chilli garlic oil

Duck Spring Rolls (D/E/G/SH) 58
Hoisin sauce, black dust of dark brioche & chicken skin

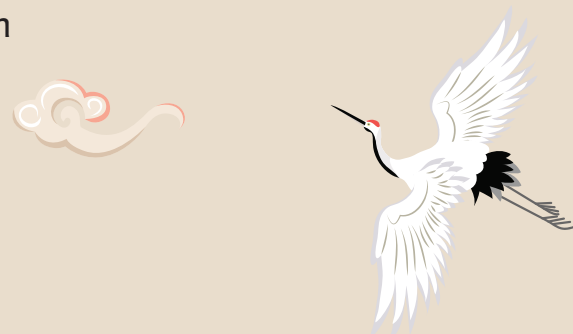
Vegetable Spring Rolls (G/V) 35
Thai sweet chilli sauce

Black Pepper Beef Bao Bun (D/G/S) 62 
Wok tossed black pepper beef stuffed in bao bun,
steamed and pan-seared

Asian Barbeque Chicken Bao (G) 38
Grilled chicken thigh, BBQ hoisin sauce, Asian

Japanese Miso Soup (PB) 32
Tofu, wakame, green onions

Szechuan Style Hot & Sour Soup (D/E/G) 40
Chicken, mushrooms, snow peas, carrots





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SUSHI [2PCS] & **SASHIMI** [3PCS]

Maguro Tuna (S) **45**

Sake Salmon (S) **40** 


Hamachi Yellowtail (S) **45** 

Suzuki Seabass (S) **40** 


Madai Local Red Snapper (S) **40**

Ikura Salmon Roe (S) **45**

Hokkaido hotate Scallop (SH) **50**

Ebi Prawn (SH) **40** 

Tako Octopus (SH) **50**

Unagi Freshwater Eel (G/S) **50** 



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BOLDLY ASIAN ROLLS



Salmon Avocado Roll (E/G/S) 50

Salmon sashimi, salmon skin, avocado

Spicy Tuna Roll (E/G/S) 65

Spicy tuna tartar with takuan

Rainbow Roll (E/S/SH) 65

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

California Roll (E/G/SH) 65

Crab meat, avocado, cucumber, tobiko, Japanese mayo

Shrimp Tempura Roll (E/G/SH) 55

Teriyaki sauce, shiso aioli

Dragon Roll (E/G/S) 65

Eggplant tempura, eel sashimi, unagi sauce

Softshell Crab Roll (E/G/SH) 65

Chilli shiso aioli, teriyaki sauce

Eren Yeager Roll (D/E/G/SH) 75

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

Tempura Lobster Roll (D/E/G/SH) 75

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

Yukihira Soma Roll (E/G/SH) 65

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

Shichimi Salmon Roll (D/E/G/S) 65

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

Dynamite Scallop Roll (D/E/G/SH) 70

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

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BOLDLY VEG ROLLS



Tempura Nasu roll (G/PB) 45

Crispy eggplant, nori, miso sauce, spicy vegan aioli

Zen Garden roll (G/PB) 45

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

Midori Roll (D/G/V) 45

Soy paper, asparagus, cream cheese, avocado, cucumber

BOLD PLATTERS



Single's Platter (15 pcs) (D/E/G/N/S/SH) 195

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

Sharing Platter (35 pcs) (D/E/G/N/S/SH) 495

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



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BOLD MAIN DISHES



MEAT

Black Pepper Beef (D/G/S) 110 

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

Korean Beef Bulgogi (D/G) 110

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

POULTRY

Sweet & Sour Chicken (D/G) 85

Chicken thigh, pineapple, bell pepper

Kung Pao Chicken (D/G/N/S) 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 (E/D/G) 65

Pickled plum sauce

Pork Belly Bao (E/D/G) 35

Scallion, cucumber, sweet soy sauce

Sticky Chinese Pork Ribs (D/G/S) 95

Triple cooked ribs, Asian plum sauce



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BOLD MAIN DISHES

SEAFOOD

Miso Cod (G/S) 175

Marinated roasted cod, passion fruit crisps,
charred spring onion

Grilled Seabass with Asian Greens (D/G/S) 155

Ponzu butter, red pepper crisps

Szechuan Prawns (D/G/SH) 95

Asparagus, Szechuan sauce

VEGETARIAN

Mapo Tofu (D/G/V) *(PB - option available) 65

Tofu, carrots, beans, mushrooms, Szechuan Style

Szechuan Nasu (D/G/V) 65

Eggplant, baby corn, snow peas, Szechuan sauce

Asian Greens (D/G/V) 65

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

Sweet & Sour Cauliflower (D/G/V) *(PB - option available) 65

Pineapple, bell pepper

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BOLD MAIN DISHES



NOODLES & RICE

Pad See Ew: (D/E/G/SH)

Vegetables, Chicken or Shrimp 60/65/70

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

Asian Mushroom Rice (D/G) **55** 

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

Fried Rice: (D/E/G/S/SH)

Egg, Vegetables or Chicken or Seafood 35/35/45/55

Traditional style Chinese wok fried rice served in a banana leaf

Steamed Aromatic Thai Jasmine Rice (PB) 30



DESSERTS



Pandan Panna Cotta (D/G) **40**

Sesame tuile, lychee caviar, mango coulis

Warm Chocolate Torte (D/E/G/N/V) **50**

Matcha dust, vanilla ice-cream, honeycomb

Coconut Cloud (D/E/N/V) **45**

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

Mochi Mix (D/G/V) **50**

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



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