

IZAKAYA

Fresh vegetable spring roll V N Tofu, cabbage, white onion, carrots and sweet soya garlic sauce	\$18
Japanese edamame beans V Teriyaki, spicy or salt	\$20
Tori karaage Marinated Japanese deep-fried chicken with Japanese mayonnaise and chives	\$28
Tako kushi yaki Grilled marinated octopus with Japanese mayonnaise and chives	\$29
Tonkatsu P Crispy deep-fried breaded pork belly with katsu sauce and miso mustard	\$25
Crispy rice tuna S Crispy Japanese rice with spicy tuna, spring onion and soya	\$18
SOUP	
Miso Soup Fresh tofu, wakame, fresh shitake, spring onion	\$28
Tom yam khung S Straw mushroom, prawn, calamari, tomato, cilantro, lemongrass, galangal and kaffir leaves	\$28

SALAD

3	Spinach salad V Fresh spinach, fried leeks, dried miso chips, roasted bell pepper and parmesan cheese in yuzu honey dressing	\$18
)	Thai chicken salad N S Peanut and cilantro	\$25
)	SASHIMI TIRADITO Cilantro, Sriracha, soya salt, cherry tomato, lemon juice and smoked oil	
5	Salmon White fish Fresh oyster (<mark>3pcs</mark>)	\$28 \$26 \$32
	JAPANESE GYOZA Rayo sauce, chives and lemon	
3	Truffle and wagyu (2pcs) Mixed seafood (3pcs) Spinach and cabbage (3pcs) V	\$32 \$26 \$22
	TEMPURA	
3	Mixed yasai tempura V Seasonal fresh vegetable with tomato aioli and furikake	\$22
5	Spicy creamy rock shrimp tempura S Crispy fried rock shrimp tempura toast in spicy mayonnaise with spring onion and mixed greens	\$32

V EGETARIAN | P ORK | N UTS | S PICY

* SUPPLEMENT IS NOT INCLUDED IN THE PACKAGE PRICES ARE QUOTED IN US DOLLARS, SUBJECT TO 10% SERVICE CHARGE AND 12%GST



MAKIMONO (6pcs)

California roll Crab meat, avocado, cucumber, tobiko and Japanese mayonnaise	\$36
Spicy tuna roll S Spicy mayonnaise, spring onion, tongarashi and cucumber	\$34
Spider roll S Fried soft shell crab, lettuce, avocado, teriyaki, tobiko, black sesame seeds, tomato, mango and chili sauce	\$42
Salmon avocado roll Fresh salmon, Japanese mayonnaise, ikura, avocado and sesame seeds	\$28
Ebi tempura roll Prawn tempura, avocado, tobiko, mustard mayonnaise and teriyaki sauce	\$30
Avocado roll V Fresh avocado and sesame seeds	\$22
Kapa maki roll V Fresh cucumber and sesame seeds	\$20

SUSHI AND SASHIMI (2pcs) \$28

6	Maguro akami - tuna lean meat	
	Madai - Japanese red snapper	
	Tako - octopus	
4	Ebi - boiled prawn	
	lkura - salmon roe	
	Foie gras - duck liver	
2	Wagyu - Japanese beef	
	SUSHI AND SASHIMI (2pcs)	\$32
•	Hamachi - yellow tail	
8	Shake - salmon	
	Hotate - scallop	
	Hotate - Scanop	
)	Hotate - Scalop	



YAKIMONO

Sweet and sour chicken N S Bell-pepper, carrots, pineapple, cashew nuts, chicken breast, sweet and sour sauce	\$42
Pork fried rice P S Pork, garlic, chili, sweet soy egg	\$40
Gindara miso (Supplement \$12) Marinated grilled black cod in sweet miso, haji kami	\$65
Local grilled reef fish Orange teriyaki sauce, sesame seeds, lemon and crispy nori	\$36
Wagyu beef (Supplement \$18) Grilled wagyu, fried garlic, crispy leeks, shichimi, ponzu truffle mayonnaise and salt flakes	\$65
Local steamed reef fish Ginger, leeks, soya, lime, sesame oil, red long chili and spring onion	\$34
Salmon (Supplement \$12) Orange teriyaki sauce, sesame seeds, lemon and crispy nori	\$62
Black Angus sirloin Wafu sauce, asparagus, leeks and garlic	\$42
Ebi and hotate (Supplement \$12) Grilled jumbo prawn and scallop, tomato and garlic sauce	\$58
Yaki tofu V Grilled tofu, teriyaki orange and sautéed vegetables	\$32
Roasted lamb Mixed mushroom and ponzu butter sauce	\$58

NOODLES AND CURRY

Japanese steamed rice

	Wok fried egg noodle Egg noodles, chicken, prawn, eggs and soya sauce		\$42
	Tempura udon Wheat noodles, dashi broth and crispy prawn tem	pura	\$32
F	Yasai udon V Fresh udon noodles, mixed vegetable and okonom sauce	iyaki	\$29
E	Thai green seafood curry Baby eggplant, Thai hot basil, kaffir leaves, coconut and rice	t milk	\$42
	SIDES		
	SIDES Baby bok choy with garlic soya V Baby bok choy, fried garlic and ginger garlic soya	\$12	
	Baby bok choy with garlic soya V		
	Baby bok choy with garlic soya V Baby bok choy, fried garlic and ginger garlic soya Fried tofu with sweet vinegar V		



DESSERT	
Green tea opera Green tea white chocolate crumble and green tea ice cream	\$16
Black sesame daquise Berries and yuzu ice cream	\$18
Mango sticky rice Coconut ice cream	\$ 16
Lemongrass créme brulee Ginger and kaffir lime sorbet	\$16
Selection of mochi	\$10
Chocolate fingers	\$18
WOW platter for two	\$32

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