

House Juices

CARROT, PINEAPPLE & GINGER 7.5

CUCUMBER, CELERY, SPINACH,APPLE & LIME 7.5

BEETROOT, GRAPES, GINGER & ORANGE 7.5

Smaller Plates

SPICY EDAMAME (V) 7.5

Steamed edamame beans with sea salt & gouchujang sauce

VEGAN GYOZA (V) 9.5

Crispy vegetable dumplings with soy, sesame, chilli oil & seaweed salad

MISO SOUP (V) (NEW) 9.5

Miso broth with tofu, hon dashi, seaweed, spring onion & steamed vegetable dumplings

PRAWN TACO 13.0

Crispy tiger prawn soft taco, pickled ginger, pico de gallo, guacamole, chilli, citrus mayonnaise & fried shallots

POPCORN CHICKEN 12.5

Crispy chicken bites with spicy sriracha, honey & soy mayonnaise

SQUID 14.0

Crispy squid with lime, coriander, shichimi togarashi dressing with pickled apples, pears & grapes

KING PRAWNS 15.0

King prawns with chilli & garlic butter, togarashi cracker

BEEF TATAKI 16.0

Seared beef sirloin, pico de gallo, chilli, soy, mirin, sesame & truffle ponzu

AVOCADO & TOFU DIP (V) (NEW) 8.5

Avocado, tofu, yuzu & soy dip served with potato crisps

Sushi

PIECES: 4/8

SALMON & TUNA FOTOMAKI 10.0/16.0

Cooked salmon & tuna, pickled ginger, cucumber, crispy shallots & sweet chilli mayonnaise

VEGGIE MAKI ROLLS (V) 9.0/15.0

Cucumber, mango, beetroot, soy, mayonnaise, togarashi & sesame

TEMPURA PRAWN 11.0/19.0

Crispy prawn, cucumber, mango & citrus mayonnaise

CALIFORNIA 11.0/19.0

Jersey crab, avocado, cucumber, tobiko & yuzu mayonnaise

NIGIRI (6 PIECES) 16.5

Selection of salmon, tuna & ebi nigiri sushi

SASHIMI (6 PIECES) 18.0

Selection of salmon & tuna sashimi

Bowls

POKÉ (V) 17.5

Avocado, cucumber, raddish, spring onion, mango, edamame beans, soy & lime dressing

SPICY SALMON & TUNA POKÉ 20.0

Spicy gochujang marinated raw salmon & tuna, cucumber, raddish, spring onion, mango, edamame beans, soy & lime dressing

THAI CHICKEN SALAD (NEW) 18.5

Crispy chicken fillet, mango & raw vegetable salad, coriander, mint, rice noodles & spicy nam jim dressing

Grill

SIRLOIN STEAK 27.5

300g grilled sirloin steak served with Asian slaw & sauce of choice

Sauces: Yuzu & herb butter, teriyaki & truffle butter or Korean BBQ

Extra sauces 1.5

CHICKEN SKEWERS 21.0

Grilled inasal chicken, spicy cucumber salad & soy lime dressing

PORK SKEWERS 21.0

Honey, soy & chilli glazed pork, spicy cucumber salad with soy, chilli, rice vinegar dip

MISO MAPLE SALMON (NEW) 26.0

Charred maple & miso glazed salmon, tenderstem broccoli, green beans, cherry tomatoes, togarashi butter & sesame

SEABASS 22.5

Spicy sambal & tumeric marinated grilled seabass fillet, lime & coriander dressing with lemon, garlic green beans

Burgers

CHICKEN 15.0

Crispy panko bread crumb chicken fillet in a brioche bun with spicy soy & citrus mayonnaise, caramelised onions, lettuce, monterey jack cheese & asian slaw

BEEF 16.0

Two 4oz bulgogi marinated grilled beef pattie in a brioche bun, kimchi, lettuce, Gochujang mayonnaise, monterey jack cheese & asian slaw

KOREAN PULLED PORK (NEW) 16.0

Pulled pork, gochujang glaze, spicy mayonnaise, smoked bacon, coleslaw with padrón peppers, cucumber & tomato salad

All prices are Goods and Services Tax inclusive.

Please be aware there could be nut traces in some of the ingredients used in the preparation of our menus.

If you have any dietary requirements please inform your waiter (V - Vegan V - Vegetarian)

Mains

TOFU LAKSA (V) (NEW) 17.5

Spicy malay coconut broth, tofu, beansprouts, spring onion, coriander, shimeji mushrooms with crispy rice noodles

MASSAMAN (V) 18.5

Classic massaman curry sauce with sweet potato, green beans, bok choy, bamboo shoots, water chestnuts, aubergine, tofu, steamed rice & prawn crackers

CASHEW CHICKEN 21.5

Stir fried chicken with chilli, cashew & basil with steamed rice & prawn crackers

'IZAKAYA' CRAB & PRAWN LINGUINI (NEW) 23.5

Thai crab & tiger prawn linguini with cherry tomatoes, coconut, green beans, water chestnuts, coriander & mint

LOMO SOLTADO 22.0

Stir fried beef sirloin, red onion, tomato, aji amarillo peppers, steamed rice, fries with soy, ginger & chilli dressing

CHICKEN OR PRAWN RED CURRY 25.0

Chicken or prawn red curry with coconut, bok choy, sweet potato, water chesnuts, steamed rice & prawn crackers

Sides

STEAMED RICE (V) 5.5

FRIES (V) 5.5

TRUFFLE PARMESAN FRIES (V) 6.0

LEMON GARLIC GREEN BEANS (V) 6.0

SPICY CUCUMBER & TOMATO SALAD (V) 5.5

Desserts

CHIA (V) 9.5

Mango compote, coconut, vanilla & chia seeds

MATCHA CHEESECAKE 11.5

Mango salsa, toasted almonds, fresh berries & pistachio ice cream

CHOCOLATE MOUSSE 10.5

Rich chocolate mousse with Oreo & Kitkat

ICE CREAMS & SORBETS (V) 8.5

Vanilla, strawberry or chocolate Lemon or passionfruit