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- FIRECRACKER ROASTED CASHEWS AND PEANUTS 3.50
 NORI TEMPURA | SESAME VEGAN MAYO 3.95
 TUNA SASHIMI CRISP | AVOCADO AND TRUFFLE 7.50
 PRAWN TOAST | SESAME | SWEET CHILLI 7.95
 FLAMED EDAMAME | SPICY DIP 4.95
 STEAMED EDAMAME | MATCHA SALT 4.50
 3OG OSCIETRA CAVIAR | BUCKWHEAT BLINI'S | SOUR CREAM AND CHIVE 85.00

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- SALMON SASHIMI | SHISO LEAF | DAIKON | ORANGE PONZU 8.95
 SHAVED VEGETABLE SALAD | AVOCADO AND MISO 7.95
 YUKHOE (STEAK TARTARE) | SESAME 8.95
 YELLOWTAIL SASHIMI | TRUFFLE | CHILLI AND TOSAZU DRESSING 9.25
 CRISPY DUCK SALAD | MANDARIN AND GINGER 8.50

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- CRISPY SQUID | ASIAN TARTARE SAUCE 8.75
 WILD MUSHROOM TEMPURA | BLACK GARLIC 8.95
 BUTTERMILK FRIED CHICKEN | KIMCHI MAYONNAISE 8.95
 NOBASHI PRAWN | DASHI STOCK 10.95
 POPCORN SHRIMP | SPICY CREAMY SAUCE 8.95
 SOFT SHELL CRAB | KAFFIR LIME 13.95

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- PRAWN STEAMED DUMPLING | FISH BROTH | ASIAN VEGETABLES 7.95
 FRIED CHICKEN GYOZA | TRUFFLE SOY 7.95
 CRISPY DUCK BAO | HOISIN AND FIVE SPICE 8.50
 POPCORN SHRIMP BAO | CREAMY SPICY SAUCE 7.50
 CRISPY TOFU BAO | MISO MAYO | YUBA BEAN CURD 6.95

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- AVOCADO CRISPY TOFU | LIME AND GINGER DRESSING 11.95
 BLACK COD | MISO 29.50
 SCALLOPS | STICKY BARBECUE PORK BELLY 13.95
 KING OYSTER MUSHROOM | TERIYAKI VEGETABLES | TRUFFLED VEGAN MAYO 10.95
 SLOW COOKED PORK BELLY | ASIAN BARBECUE SAUCE 14.95
 MISO MARINATED BABY CHICKEN 14.50
 WAGYU BEEF | AUTUMN TRUFFLE | TRUFFLE SAUCE 46.00
 DUCK MASSAMAN CURRY | CASHEW NUTS 13.50
 SALMON FILLET TERIYAKI 16.50
 WAGYU DENVER STEAK | CRISPY GARLIC | SWEET SOY 34.00
 THAI SEA BASS | CORIANDER, LIME AND CHILLI 18.95
 NATIVE LOBSTER VERMICELLI | LOBSTER FOAM | SEA VEGETABLES 45.00

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- STEAMED RICE 3.50
 KIMCHI EGG FRIED RICE 4.95
 DRAGON FRIES | CHILLI | SESAME | BLACK GARLIC MAYO 4.50
 SEARED PAK CHOI | GINGER SOY 5.50
 STEAMED BROCCOLI | CHILLI 4.25
 PAPAYA AND CASHEW SALAD 4.95