



APPETIZERS

YELLOW FIN TUNA

Thinly sliced seared yellow fin tuna, sweet mango dressing
Japanese mayonnaise, Thai chili paste, smoked salmon

SEAFOOD TARTARE

Small cubes of tuna, salmon, crab stick and flying roe, avocado puree
sake, balsamic pebbles

GYOZA DUMPLINGS

Beef dumplings, ponzu sauce, Japanese chilli oil

SOFT SHELL CRAB TEMPURA

Tempura beer batter, Thai BBQ dip, mixed lettuce and soya dressing

PRAWN EGG ROLL

Sweet and sour jam, mixed lettuce, soya dressing

SCALLOPS HOTATE YAKI

Grilled scallops with ponzu sauce, Japanese chilli oil and sweet sake

CHICKEN SATAY LILIT

Marinated minced chicken wrapped in a lemongrass stick
chilli sambal, Bali bean salad

PEKING DUCK PANCAKES

Crispy duck with cucumber, spring onions, hoisin sauce wrapped in a pancake

CRAB CAKES

Prawns and crabmeat with seven spice, lime, kimchi mayonnaise
sesame seeds and Japanese chilli oil

WOOD EAR MUSHROOM SALAD *

Wood ear mushrooms, wolf berries, vinegar, sesame oil, spring onions

WAKAMI SALAD *

Mixed seaweed, cucumber, soya, mirin, rice vinegar, sesame seeds

* Vegan/Vegetarian

Price includes 12% GST



SOUPS

CHICKEN NOODLE

Shredded chicken, rice noodles, crispy garlic

TOM YAM

Seafood, galangal, kaffir lime leaves, lemon grass

CRAB WONTON

Carrot, bok choy, spring onion, shitake mushroom

SUSHI, SASHIMI & MAKI

VOLCANO MAKI

Deep fried sushi roll with tuna, crabstick, flying fish roe, avocado
spicy mayonnaise, teriyaki sauce

RAINBOW MAKI

Inside out sushi roll topped with salmon, tuna, prawn, reef fish, fish roe
avocado, kimchi mayonnaise

GYU NIKU TERIYAKI MAKI

Beef tenderloin, teriyaki sauce, seven spice, Japanese chilli oil
avocado, sesame seed

VEGAN MAKI *

Romaine lettuce, avocado, asparagus, cucumber, tomato, carrot
sriracha sauce, coconut cream

SASHIMI

Tuna, salmon, red snapper, tiger prawns, radish, cucumber, ginger
lime, wasabi, soy sauce

NIGIRI AND SUSHI MAKI

Nigiri sushi platter, salmon, tiger prawns, tuna, white snapper, wasabi,
soy sauce, pickled ginger

* Vegan/Vegetarian

Price includes 12% GST



MAINS

CHINESE FRIED REEF FISH

Light beer batter, baby beetroot, chilli lemon sauce, cilantro

THAI YELLOW CURRY PRAWNS

Served with steamed rice

PORK BELLY KIMCHI

Stir fried pork belly, shitake mushrooms, served with steamed rice

VEGETABLE TEMPURA *

With a cumin mayonnaise dressing

GRILLED REEF FISH

Seaweed, baby carrots, bean pods, citrus butter sauce

STICKY CHINESE LAMB SHANKS

Braised lamb shanks, eggplant, bean pods, Sichuan paste, tomato, wine

RENDANG BEEF

Slow cook beef tenderloin, served with steamed rice

TOFU STEAKS *

Grilled tofu and eggplant, hoisin glaze, peanut oil, broccoli, sesame oil snow

LOBSTER TAIL

Grilled lobster with Romanesco broccoli, baby carrots, Japanese mushrooms
tapioca crisp, lemon gel

SIZZLING SEAFOOD COMBINATION

Grilled lobster, reef fish, tiger prawns, scallops, calamari
with a ginger lime peanut sauce

BLACK ANGUS RIBEYE STEAK

Grilled ribeye beef steak with Asian black pepper sauce, bok choy
horseradish mash, baby carrots, Japanese mushrooms

TIGER PRAWNS

Wok fried prawns served with steamed rice

NASI GORENG

Stir fried rice, prawn crackers, chicken satay, peanut sauce, fried egg

TURMERIC CHICKEN

Mild chicken curry with coconut cream served with steamed rice

ROASTED CAULIFLOWER STEAK *

Baby carrots, bean pods, stir fried quinoa, peanut sauce, Thai chilli, lime dressing

* Vegan/Vegetarian

Price includes 12% GST



ACCOMPANIMENTS

STEAMED RICE *

GARLIC FRIED RICE

STEAMED VEGETABLES *

SPINACH *

FRENCH FRIES *

STIR FRIED NOODLES *

DESSERT

MOCHI ICE CREAM DUMPLINGS - 3 pcs per portion

Coconut, chocolate orange, salted caramel, mango, green tea

COCONUT CRÈME BRULÉE

Green tea ice cream, fresh berries

FRUIT SUSHI

Sticky sweet rice, ginger, coconut milk, passion fruit coulis

SAGO GULA MALAKA

Boiled sago served with coconut milk, melon, mango and lychee sorbet

CINNAMON & PINEAPPLE GATEAU

Served with passion fruit ice cream

ICE CREAM - 2 SCOOPS

Vanilla, strawberry, chocolate, mint, mango, coconut, lemon and lime

* Vegan/Vegetarian

Price includes 12% GST



HOT POT

Seafood, beef chicken, pork and vegetables which you cook in a hot pot at your table.

CHOOSE YOUR BROTH

Chicken

Vegetable

Tom yam

Spicy Szechwan

*Reservation required before 12:00 noon on the required day serves 2, 4, 6 or more guests



TEPPANYAKI MENU

SEAFOOD SPECIAL

tiger prawns, white fish, scallops and tuna

ASIAN WOK SPECIAL

tiger prawns, chicken and beef

MEAT SPECIAL

chicken, beef & lamb

VEGETARIAN SPECIAL

assorted fresh vegetables

INDIVIDUAL CHOICES

FISH & SEAFOOD

TUNA

REEF FISH

SEA SCALLOPS

TIGER PRAWNS

LOBSTER TAIL

MEAT

CHICKEN

LAMB

BEEF

PORK

DESSERTS

FRUIT ICE CREAM

PANCAKE WITH FRUIT AND ICE CREAM

* All menus are served with salad, miso soup, vegetables and fried rice

* Reservation required before 12:00 noon

* Price includes 12% GST