



## 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 inclusive of Service Charge and 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 inclusive of Service Charge and 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 inclusive of Service Charge and 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 BRULEE**

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 inclusive of Service Charge and 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 inclusive of Service Charge and GST