

## APPETIZERS

- PORK GYOZA ginger, cabbage, and spicy dipping sauce (g)  
YASAI GYOZA vegetarian filling and spicy dipping sauce (vg, g)  
YAKITORI TERIYAKI chicken thigh skewers glazed in teriyaki sauce  
CHICKEN KARAAGE deep fried marinated bites, sriracha mayo, lime (g)  
RICE PAPER ROLL carrots, cabbage, mango, peanuts (vg, g, n)  
BLACK COD lettuce sliders, coriander, crispy phillo (g)  
YELLOWTAIL USUZUKURI yuzu ponzu, crispy garlic, spring onions (g)

## SOUPS & SALADS

- WONTON SOUP shrimps filled dumplings in fragrant soup, bok choy, spring onions (g)  
TOM YUM chicken, lemongrass, shitake, galangal  
MANGO SALAD carrots, cucumbers, papaya, coriander, tomatoes, mint, peanuts (vg)  
TOFU SALAD cherry tomatoes, avocado, onions, cilantro dressing (vg)  
THAI BEEF SALAD glass noodles, cucumber, mint, cilantro

## SUSHI

- CHEF'S MORIAWASE SUSHI (6 pieces)  
CHEF'S MORIAWASE SASHIMI (6 pieces)

## MAKI (cut in 6 pieces) or TEMAKI

- SALMON spicy mayo, spring onions  
TUNA spicy mayo, spring onions  
PRAWN tempura, avocado, spicy mayo (g)  
CALIFORNIA crab meat, mayo, avocado  
YASAI fried asparagus, cucumber, shiso (vg, g)

## CURRIES

- BEEF RENDANG coconut milk, tamarind, jasmine rice, sambal (n)  
GREEN (v) or RED THAI CURRY eggplant, green beans, shitake, jasmine rice  
with prawns      with chicken      with tofu

## MAINS

PHAD THAI rice noodles, beans sprouts, carrots, egg, bok choy, peanuts (n)  
add prawns      add chicken      add tofu (vg)

NASU DENGAKU miso glazed steamed aubergine, sesame seeds (v, g)

SHRIMP & VEGETABLE TEMPURA tentsuyu dipping sauce (g)

FISH IN BANANA LEAF barramundi, sambal

9 oz. BLACK COD marinated in saikyo miso, bok choy

4 oz. A4 JAPANESE WAGYU SIRLOIN BEEF bok choy, shitake (g)

WHOLE FISH steamed Chinese style with rice and tenderstem, to share for 2 (g)

## SIDES

MISO SOUP tofu, wakame, spring onions (g)

STIR FRIED RICE eggs, carrots, cabbage, soy, sambao (v, g)

MARINATED CUCUMBER soy, sesame oil (vg, g)

JASMINE RICE (vg)

TENDERSTEM BROCCOLI chilli, ginger, soy (vg, g)

KIMCHI homemade fermented cabbage

## DESSERTS

PAN DAN CHIFFON CAKE coconut cream, lime (g, d, n)

MATCHA TIRAMISU lady's finger, sake, mascarpone, matcha powder (g, d)

STICKY DATE PUDDING vanilla ice cream, black olives (v, g, d)

MANGO MOUSSE citrus gelee, thai basil sorbet (g, d, n)

DARK CHOCOLATE COULANT orange hearth, miso caramel ice (v, d)

HOMEMADE ICE CREAM per scoop

vanilla, chocolate, miso – caramel, pistachio (v, d, n)

HOMEMADE SORBET per scoop

coconut, mango-mandarin, lime basil, strawberry (vg, n)