

THE ART OF JAPANESE CUISINE

COLD APPETIZERS

TUNA TARTAR © $A$
Bluefin Tuna Tartare Served with Tobiko, Shallots and Crispy Seaweed

## TUNA TATAKI © -

Lightly Seared Bluefin Tuna Served with Garlic Chips

## HAMACHI TATAKI $\& \boldsymbol{y}$

Lightly Seared Hamachi Slices, 'Leche De Tigre’ Sauce and a Hint of Wasabi

PORK WRAP
Lettuce Leaves Stuffed with Pork Loin and Sweet Potato Noodles

TUNA WONTON TACO
Crispy Gyoza Shells with Tuna Tartare Served with Turnip

SALMON WONTON TACO
Crispy Gyoza Shells with Salmon Tartare Served with Turnip

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## HOT APPETIZERS

## EDAMAME PONZU $\vee$ -

Green Soya Bean Pods Sautéed in Ponzu Sauce

EDAMAME SICHUAN $V$ A (i)
Green Soya Bean Pods Sautéed in Garlic and Chilli Sauce

ROCK SHRIMP TEMPURA
Tempura Shrimp with Yuzu Osho Mayo

MIXED VEGETABLES TEMPURA $\vee$
Battered Mushrooms, Squash, Bell Peppers and Asparagus

## PORK GYOZA (6)

Pan Seared Pork and Cabbage Dumplings

VEGETABLE GYOZA ${ }^{*}$
Pan Seared Cabbage and Mushroom Dumplings

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## SALADS \& SOUP

KANI SALAD<br>Crab Meat with Ginger Dressing, Mixed Leaves, Avocado, Tomato and Carrot<br>\section*{WAKAME SALAD ${ }^{*}$}<br>Avocado, Lettuce, Cucumber, Radish, Carrot, Onion, Chukka and Wakame

PORK RAMEN (\%)
Soy Marinated Pork Belly in Pork Broth, Egg, Cabbage, Sweet Corn, Bok Choy and Mushroom

MISO SOUP
Seaweed, Tofu Miso, Onion in Spring Broth

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# SASHIMI,MAKIS AND NIGIRI 

## TUNA SASHIMI © ©

Thinly Sliced Bluefin Tuna Served with Seaweed and Turnip

## SAKANA SASHIMI © (1)

Thinly Sliced Reef fish Served with Seaweed and Turnip

HAMACHI SASHIMI © ©
Thinly Sliced Hamachi Served with Seaweed and Turnip

SALMON SASHIMI © (T)
Thinly Sliced Salmon Served with Seaweed and Turnip

CALIFORNIA ROLL (4 PCS)
Kanikama with Cream Cheese, Avocado and Cucumber

MOMOTEN MAKI (4 PCS)
Deep Fried Roll Filled with Crispy Shrimp

ACEVICHADO ROLL (4 PCS) © (i)
Shrimp, Hiromasa, Avocado and Leche De Tigre Sauce

CRISPY SALMON MAKI (4 PCS)
Salmon with Asparagus, Yuzu Kosho Mayonnaise and Tobiko

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## SASHIMI,MAKIS AND NIGIRI

SPICY TUNA MAKI © (1)
Tuna Tartare with Spicy Sauce and Masago

SEAFOOD TARTAR MAKI (4 PCS)
Kanikama, Octopus, Shrimp, and Hiromasa Tartare Covered with Eel

MAKI SPICY VEGGIE ${ }^{*}$ (1)
Bell Pepper with Pickled Radish and Eggplant, Green Pepper and Fried Garlic

TUNA NIGIRI (2 PCS)
Thinly Sliced Tuna Over Seasoned Rice Ball

## SHIROMA NIGIRI (2 PCS)

Thinly Sliced Reef Fish with a Hint of Spice Over Seasoned Rice Ball

EEL NIGIRI (2 PCS)
Thinly Sliced Eel with a Hint of Sesame Over Seasoned Rice Ball

EBI NIGIRI (2 PCS)
Thinly Sliced Prawns and Ikura Over Seasoned Rice Ball

## SALMON NIGIRI (2 PCS )

Thinly Sliced Salmon and Ikura Over Seasoned Rice Ball
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# SASHIMI,MAKIS AND NIGIRI 

## SEARED SALMON NIGIRI (2 PCS)

Torched Salmon and Wasabi

MORIWASE FOR TWO
Tuna, Hamachi, Salmon, Octopus and Nigiri Selection

OKE FOR FOUR © $\quad$ )
Chefs' Selection of Maki, Nigiri and Sashimi


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## MAIN COURSE

## CHICKEN TERIYAKI

Grilled Chicken Breast Covered in Teriyaki Sauce

YAKI SOBA $V$
Udon Noodles with Vegetables

NASU EGGPLANT $V$ (i)
Oven Baked Eggplant with Miso Sauce

## SAKANA MISO

Miso -Marinated Fish

GALBI SHORT RIBS
Grilled Beef and Tonkatsu Sauce

## TATSUTAAGE CHICKEN $\boldsymbol{\wedge}$

Japanese Style Fried Chicken

YAKI MESHI RICE
Sautéed Rice with Shrimp, Egg and Vegetables

## YAKI LAMB RACK

Grilled Lamb Rack, Yakiniku Sauce, Bok Choy and Mango Salsa with Sautéed Rice


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## DESSERTS

DANGO<br>Pallet of Sesame Rice, Passion Fruit Jelly, Coconut Ice Cream, Spiced Honey and Fresh Passion Fruit

BANANA CHOCOLATE FINGER COMPRESSED ICE CORNET F® $ฺ$
Fried Chocolate Fingers - 03 Sticks
Sake and Peach Ice Cream over Crispy Cone

HONEYED BRIOCHE $\begin{aligned} & \text { (1) } \infty \\ & \infty\end{aligned}$
Roasted Brioche, Caramelized Apple, Caramel Foam,
Chocolate Crumble, Vanilla Ice Cream and Caramelized Macadamia Nut

PEACH AND SAKE ICE CREAM $\because$

MATCHA ICE CREAM $\because$

MOCHI $\quad$ ?

LYCHEE SORBET ${ }^{*}$

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## KIDS'MENU

KAPPA MAKI (6 pcs.)
Cucumber and Japanese Mayonnaise

MISO SOUP
fu, Scallions and Fish
Tofu, Scallions and Fish

CHICKEN NOODLE SOUP
Chicken, Mixed Vegetables with Egg Noodles

PANKO SAKANA (4 pcs.)
Breaded Fish Fingers Served with Fries

YAKIMESHI
Vegetable Fried Rice with Eggs

YAKI SOBA
Stir-fried Egg Noodles with Vegetables

KODOMO TERIYAKI TORI ( 5 pcs.)
Grilled Chicken Served with Japanese Plain Rice

## BEEF KUSHIYAKI

Grilled Beef Skewers, Teriyaki Sauce Served with Japanese Fried Rice

