

SUSHI

Sashimi 3 pcs (G) (D)

Salmon	50
Mackerel	50
Red Snapper	60
Tuna	65
Yellowtail	65
Scallop	65
Tuna Belly	105

Nigiri 3 pcs (G) (D)

Eel	45
Salmon	45
Red Snapper	50
Tuna	55
Shrimp	60
Octopus	65
Scallop	70

Maki 3 pcs (G) (D)

Cucumber (V)	25
Avocado (V)	30
Salmon	40
Mackerel	45
Red Snapper	50
Yellowtail	50
Tuna	55

Gunkan 3pcs

Spicy Salmon (G) (D)	50
Tobiko eggs, spicy mayonnaise, spring onion, green apple	
California (G) (D)	65
King crab, mayonnaise, chives	
Ikura (G)	65
Salmon eggs, cream cheese	

Temaki / Hand Rolls

California (D)	60
Crab stick, avocado, cucumber, wasabi mayonnaise	
Spicy Salmon Roll (G) (D)	65
Tobiko eggs, spicy mayonnaise, spring onion	
Prawns (D)	65
Tempura, wasabi mayonnaise, soy sauce	
Sushi Platter (D)	305
Volcano roll 8 pcs, sashimi salmon 4 pcs, sashimi yellowtail 4 pcs, nigiri tuna 4 pcs, nigiri shrimp 4 pcs	
Sashimi Platter (G) (D)	215
15 pcs, 5 Chef varieties	

ROLLS

Crunchy Vegetable Roll (V)	60
Avocado, tempura batter, scallion, yamagobo, orange mayonnaise	
Volcano (D)	70
Salmon, cucumber, pickles, radish, volcano sauce	
Yuzu Tempura Prawn Roll 🍷	80
Avocado, spicy mayonnaise	
Shredded Crab Roll (D)	85
Eel, mayonnaise spicy sauce, spring onion, garlic and ginger crumble	
Spicy Tuna (G) (D)	90
Asparagus, pickles, radish, chives, spicy sauce	
Wagyu Beef Roll 🍷	100
Pickles, spring onion, quail eggs, mayonnaise	
King Crab California Roll (D) 🍷	105
Squid ink, avocado, mayonnaise, tobiko	
Duck Foie Gras Roll 🍷	125
Eel, tempura prawns, cream cheese, teriyaki sauce	
Smoked Salmon Roll, Black Truffle (G) 🍷	130
Comte cheese, asparagus, black truffle dressing	
Dynamite Lobster Roll (G) (D) 🍷	135
Togorashi, Yuzu kosho, Japanese mayonnaise, lettuce	
Dragon Roll	225
Black caviar, tempura prawns, eel, avocado, cream cheese	

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RAW (NAMA)

Beef Tenderloin Tataki Enoki mushroom, baby spinach, garlic chips, ponzu dressing	85	Hokaido Scallops Tomato, rice cracker, basil ice cream	115
Smoked Hamachi (D) Lemon ginger granite, red radish, green apple, coriander	95	Tuna Carpaccio (G) (D) Orange, daikon, mizuna leaves, Combava leaf dressing	100
Salmon Tartare, Ikura Eggs Smoked and fresh salmon, green apple, yuzu mousse, sesame tuile	95	Obsiblu Prawn Tartare (D) ● Celery, pear, mint, salicornia, ginger, ponzu dressing	130
Cured Turbot (D) ● Torched, black sesame paste, lychee, chillies	95	Wild Sea Bass and Oyster Tartare (G) (D) ● Avruga eggs, Prat Ar Coum oyster #3, goji berries, sate spice	140
Jasmin Sturia Caviar 30 g	695	Oysters: (D) ponzu vinaigrette	
Mild Sturia Caviar, slightly salty, seasonal		Fine de Claire #4/pc	30
Pairing with choice of Beluga gold line vodka 3 cl	225	Prat-ar-Coum #3/pc	35
Wine Puligny Montrachet 1er Cru	2200	Tsarskaya #2/pc	50
Champagne Krug Grand Cuveé	4200	Belon #0/pc	55
		Oysters selection 6 pcs	245





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SMALL DISHES

Edamame (V) (G) (D) Spicy or salty	30	Stir-Fried Vegetable (V) (D) Kimchi sauce	40
Miso Soup (V) (D) Tofu, scallion, seaweed	35	Spinach and Kale Salad (V) (D) Sesame dressing	45
Kaiso Salad (V) (D) Seaweed, cucumber, wasabi vinegar dressing	35	Green Mango Salad (N) (G) (D) Dry shrimp, Thai dressing	45
Tofu Skin Salad (V) (D) Carrots, chili oil dressing	40	Soba Noodles (V) (D) Oyster sauce, coriander, bean sprouts	45

STARTERS

Deep-fried Chicken (D) Bread crumbs, garlic, chilies sauce	55	Steamed Dim Sum Platter Scallop, chicken, prawn, vegetable, duck	95
Korean Pear Salad (V) (D) Bean sprouts, Asian herbs, tamarind dressing	65	Burrata Cheese (V)  Tomato ginger jam, cucumber, daikon, soy caviar, toasted bread	105
Beetroots & Coriander Salad (V)  Wasabi ice cream	75	Tuna Pizza Avocado, tomato, spicy sauce, pita bread	110
Tempura Prawns (D) Cajun seasoning, spicy sauce	85	King Crab (D)  Cherry tomato, yuzu avocado pureé, volcano sauce	125
Laksa Soup (G) (D) Scallops, calamari, prawns, vegetables, coconut	85	Poached Langoustine  Black caviar	135
Octopus Carpaccio (D) Shisso salsa, mizuna leaves, citrus, avruga	90	Lobster (D) Black caviar, crispy tortilla, avocado, lettuce, spicy lemongrass sauce	140
Deep-Fried Soft Shell Crab (D) Spring onion, black pepper, honey sauce	95		

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MAIN COURSES

Deep-fried Tofu (V) Shimeji mushrooms, pumpkin, asparagus	85	Roasted Black Cod ● Soy garlic marinade, carrot, ginger, coriander pistou, garlic crumbs	210
Braised Duck Leg (G) Hoisin sauce, avocado, tortilla bread, tomato, coriander	160	Seared Turbot Zucchini roll, oyster & kale, sea urchin creamy sauce	210
Forbidden Rice (G) ● Scallops, prawns, mussels, calamari, edamame, asparagus	165	Poached Patagonian Toothfish (D) Udon noodles, kailan, dashi broth	210
Roasted Salmon Yuzu sabayon, baby spinach leaves, bonito crumble, beetroot	165	Roasted Wild Sea Bass ● Sesame green peas, spring vegetables, seafood fritter, lemongrass sauce	220
Grilled Octopus Tomato, Fregola, mussels, scallion, shishito pepper	170	Fried King Crab (D) ● Tempura, lettuce, tomato, red onion, spicy mayonnaise	225
Steamed Lobster ● Fried wonton, leeks, Shiitake mushroom, lemongrass crustacean cream, coconut foam	175	Wagyu Beef Tenderloin Rossini (G) Grade 5, duck foie gras, Sichuan pepper sauce, potato, shisso bread crumbs, Maitake mushroom, edamame	245



SHARING

Butterfly Sea Bass (D) Deep-fried, Togorashi panko, soy ginger lime sauce, sushi rice	400	Grilled Blue Lobster Lemongrass sauce, jasmine rice	595
Grilled Sea Fu Platter, Black Pepper Sauce Catch of the day, tiger prawns, scallops, octopus, black pepper honey sauce	400	Roasted Wagyu "Côte de Boeuf" 800g (G) Grade 6, black truffle mashed potatoes, mushroom sauce	695
Additional Canadian Lobster	715		

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FROM OUR WOK

Stir-fried Chicken Chilies beans sauce, coriander, jasmine rice	140	Tiger Prawns (D) Breaded, deep-fried, duck foie gras, mango sweet chili sauce	210
Wok-fried Beef Tenderloin Black pepper sauce, mushroom, kailan leaves	170	Stir-Fried Lobster  Tamarind sauce, scallion, asparagus, jasmine rice	220
Deep-Fried Stone Bass (D)  Hoisin sauce, tomato, lotus roots, carrot ginger purée	185		

SIDE DISHES

Jasmine Rice (V) (G) (D)	25	Chili Garlic Cauliflower (V) (D)	35
Fried Rice (V)	30	Eggplant, Black Beans Sauce (D) (V)	35
Mashed Potato (V) (G)	30	Spinach (V) (G)	40
Broccoli, Garlic (V) (G) (D)	35	Sautéed Mushroom (V) (G)	40

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DESSERTS

Pineapple (N) Spiced caramelized pineapple, piña colada cream, calamansi sorbet	50
64% LI CHU Dark Chocolate (origin Vietnam) (N) Peanut praline, cocoa biscuit, Sudachi sorbet	55
Coffee Pear (N) Poached pear, sesame sponge, sweet soy espuma, coffee ice cream	55
Sakura (G)  Passion fruit agar, Sakura leaf custard, mandarin sorbet	60
Lychee Black Currant (N) Coconut dacquoise, lime crumble, black currant sorbet	60
Mochi (G) (N) Matcha green tea, Mango Thai basil, coconut	70

(G) Gluten Free (N) Nuts  Chef David's Signature Dessert

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AFTER DINNER COCKTAILS

The Journey Matusalem Silver, Campari, hibiscus blackcurrant syrup	70
Za Za Ketel One, Grand Marnier, spiced coffee, cream	70
Trinidad Matusalem Silver, passion fruit pureé, pineapple juice, lime juice, coffee, kafir leaves	70
Japanese Smokey Old Fashion Nikka Single Barrel, brown sugar, soda, Angostura bitters	195

SWEET WINE

Maison Sichel, Sauternes, Bordeaux, France, 2011	90
Vin Santo del Chianti Classico Barone Ricasoli, 2006	125