

BAR BITES

- SHRIMP TOAST

80

Shredded shrimp, chili-garlic mayo
- GOLDEN CHICKEN NUGGETS

65

Chicken thighs, truffle aioli
- EDAMAME

40

Steamed soybeans, lime, sriracha, Togarashi spice
- SHISHITO PEPPERS

55

Japanese peppers, Furikake, Maldon sea salt

COLD STARTERS

- BEEF CARPACCIO

125

Thinly sliced beef, yuzu pickled daikon, black truffle ponzu
- SEA BASS CARPACCIO

95

Sliced sea bass, cilantro, avocado, Serrano chilli, ginger-coconut dressing
- DARK MISO HEIRLOOM TART

85

Heirloom tomato tart, dark miso reduction, burrata, pine nuts, basil
- SUNOMONO SALAD

60

Seaweed mix, Japanese pickled cucumber, lotus crisp, Tanuki udon
- TSUKIYAMA SALAD

60

Iceberg lettuce, cherry tomatoes, furikake, spicy sesame Wafu dressing

SUSHI

SASHIMI	NIGIRI	ROLL
3 PIECES	2 PIECES	8 PIECES
Yellowfin	Yellowfin	Roasted Unagi
Salmon	Salmon	Salmon Tiradito
		Dynamite Tuna

HOT STARTERS

- WAGYU KATSU SANDO

155

Wagyu striploin, Togarashi, roasted onion, mayo
- DUCK BAO

65

Slow-roast spiced duck, pickled cucumber, red cabbage
- BRISKET GYOZA

65

Smoked brisket, kurumi-roasted pepper relish
- DUCK GYOZA

65

Pan-fried duck, soy ginger, mandarin reduction
- CHEESE & ONION GYOZA

55

Emmental cheese, sauteéd onions, spiced soy, miso
- TIGER PRAWN TEMPURA

75

Crispy black tiger prawns, chili-garlic mayo
- GOLDEN CALAMARI

75

Calamari, wasabi tartare
- PRAWN CHIRI SŌSU

75

Black tiger prawns, chili-garlic sauce

BINCHŌ-TAN

BEEF SKEWERS 120

Wagyu beef tenderloin, green yuzu kosho

SESAME PRAWNS 75

Black tiger prawns, yakitori sauce

CHICKEN YAKITORI 70

Chicken thighs, crispy Tanuki udon, chives

MISO-GLAZED EGGPLANT 55

Holland eggplant, sweet miso dressing, toasted sesame

KING OYSTER MUSHROOM 45

Oyster mushrooms, soy garlic butter

MAINS

GINGER SOY ANGUS RIBEYE 195

Black Angus, ginger-soy glaze, warm yuzu-bokchoy salad

GRILLED ANGUS TENDERLOIN 195

Black Angus, roasted parsnip purée, caramelized banana shallots

MISO-BRAISED SHORT RIBS 195

Beef short ribs, roasted parsnip purée, burnt shallots

BLACK COD 175

Oven-baked black cod, pickled ginger stems

GINGER SOY ANGUS STRIPLOIN 165

Black Angus, ginger-soy glaze, warm yuzu-bokchoy salad

K-CHICKEN BUCKET 150

Chicken drumsticks, mango-aji amarillo dip, hickory smoked barbecue sauce, assorted pickles
spicy / original

CRISPY DUCK RAMEN 115

Seared duck, homemade buckwheat noodles, ginger hoisin sauce

AKA-CHAN CHICKEN 115

Grilled baby chicken, lime-ginger glaze, shishito peppers

GIANT EBI YAKITORI 115

Char-grilled tiger shrimps, fennel-miso salad

SEABASS YAKITORI 105

Char-grilled seabass, yakitori glaze, fennel-miso salad

TRUFFLE WAGYU BURGER 105

Wagyu patty, cheddar cheese, truffle-infused mayo, Portobello bun, cucumber tsukemono, salted fries

SIDES

SALTED EGG FRENCH FRIES 45

STEAMED FURIKAKE NISHIKI RICE 35

HIJIKI SEAWEEED TAMAGO RICE 45

DESSERTS

MANGO PANNA COTTA 65

Coconut rice pudding, Alphonso mango, coconut ice cream, crispy rice pearls

TONKA BEAN CRÈME BRÛLÉE 55

Passion fruit, almond biscotti

AIJU KURĪMU 20

Ice cream by the scoop:
Thai Coconut | Alphonso Mango | Black Sesame
Vanilla Bean | Dark Chocolate | Strawberry Crème