

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

Temaki / Hand Rolls

Spicy Salmon Roll (G) (D)

Tobiko eggs, spicy mayonnaise, spring onion

65

California (D)

Crab, avocado, cucumber, wasabi mayonnaise

65

Prawns (D)

Tempura, wasabi mayonnaise, soy sauce

65

Sushi Platter (D)

Volcano roll 8 pcs, sashimi salmon 4 pcs, sashimi yellowtail 4 pcs, nigiri tuna 4 pcs, nigiri shrimp 4 pcs

305

Sashimi Platter (G) (D)

15 pcs, 5 Chef varieties

215

ROLLS

Vegetable Roll (V) (D)

Spinach, takuan, seaweed, garlic ginger crumbs

55

Volcano (D)

Salmon, cucumber, pickles, radish, volcano sauce

70

Yuzu Tempura Prawn Roll (D) 🍷

Avocado, spicy mayonnaise

75

Shredded Crab Roll (D)

Eel, spicy sauce, spring onion, garlic and ginger crumbs

85

Spicy Tuna (G) (D)

Asparagus, pickles, radish, chives, spicy sauce

85

Wagyu Beef Roll (D) 🍷

Pickles, spring onion, quail eggs, mayonnaise

90

King Crab California Roll (D) 🍷

Squid ink, avocado, mayonnaise, tobiko

95

Duck Foie Gras Roll

Duck, green apple, cream cheese, teriyaki sauce

115

Smoked Salmon Roll, Black Truffle (G) 🍷

Comte cheese, asparagus, black truffle dressing

125

Lobster Roll (G) (D)

Lettuce, lemongrass spicy mayonnaise, citrus, spring onion

130

Dragon Roll

Black caviar, tempura prawns, eel, avocado, cream cheese

225

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RAW (NAMA)

Beef Tenderloin Tataki Enoki mushrooms, baby spinach, garlic chips, ponzu dressing	85	Hokaido Scallops (G) (D) Red radish, chives, mango dressing, Asian cress	115
Amberjack (G) (D) ● Spicy tomato shiso salsa, nori seaweed	85	Tuna Carpaccio (G) (D) Orange, daikon, mizuna leaves, Combava leaf dressing	105
Salmon Tartare, Ikura Eggs Smoked and fresh salmon, green apple, yuzu mousse, sesame tuile	95	Wild Sea Bass and Oyster Tartare (G) (D) ● Avruga eggs, Prat Ar Coum oyster #3, goji berries, sate spice	125
Cured Halibut (D) ● Torchred, black sesame paste, lychee, chillies	95	Obsiblu Prawn Tartare (D) ● Celery, pear, mint, salicornia, ginger, ponzu dressing	130
Jasmin Sturia Caviar 30 g	675	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 (D) Kimchi sauce	40
Fried Rice (V) (D) Carrots, green peas, scallions	35	Spinach and Kale Salad (V) (D) Sesame dressing	45
Miso Soup (V) (G) (D) Tofu, scallions, seaweeds	35	Green Mango Salad (N) (G) (D) Dry shrimp, Thai dressing	45
Kaiso Salad (V) (D) Seaweeds, cucumber, wasabi vinegar dressing	35	Soba Noodles (V) (D) Oyster sauce, coriander, bean sprouts	45
Tofu Skin Salad (V) (D) Carrots, chili oil dressing	40		

STARTERS

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
Spicy Chicken (N) (D) Peanuts, chillies, scallions	70	Tuna Pizza Avocado, tomato, spicy sauce, pita bread	110
Beetroots & Coriander Salad (V)  Wasabi ice cream	75	Charcoal Octopus (G) Green herb chili dressing, pepper	115
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
Deep-Fried Soft Shell Crab (D) Spring onion, black pepper, honey sauce	95	Lobster (D) Black caviar, crispy tortilla, avocado, lettuce, spicy lemongrass sauce	140
Steamed Dim Sum Platter Scallop, chicken, prawn, vegetable, duck	95		

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MAIN COURSES

Steamed Tofu (V) Shimeji mushrooms, pumpkin, asparagus	85	Pan Seared Halibut Chinese cabbage, leeks, mussels, mint sauce	185
Chicken Noodles (D) Red radish, cucumber, coriander, edamame, mushrooms	95	Seared Black Cod (N) 🍷 Soy garlic marinade, carrot, ginger, coriander pistou, garlic crumbs	205
Forbidden Rice (G) 🍷 Scallops, prawns, calamari, edamame	150	Roasted Wild Sea Bass 🍷 Suzuki fish, wasabi, edamame purée, bean sprouts, yuzu lemon butter sauce	210
Roasted Salmon Miso, yuzu sabayon, baby spinach leaves, bonito crumble, beetroot	165	Poached Patagonian Toothfish (D) Udon noodles, kailan, dashi broth	210
Duck Breast (G) Duck foie gras, Asian pear, komotsuma, pomegranate sauce	165	Fried King Crab (D) 🍷 Tempura, lettuce, tomato, red onion, spicy mayonnaise	225
Steamed Lobster 🍷 Fried wonton, leeks, Shiitake mushrooms, lemongrass crustacean cream, coconut foam	175		
Butterfly Sea Bass (D) Deep-fried, Togorashi panko, ginger lime sauce, sushi rice	395		
Grilled Sea Fu Platter, Black Pepper Sauce Catch of the day, tiger prawns, scallops, octopus, black pepper honey sauce	400		
Additional Canadian Lobster	700		
Grilled Blue Lobster (N) Satay sauce, jasmine rice	575		
Roasted Wagyu "Côte de Boeuf" 800g (G) Grade 6, black truffle mashed potatoes, mushroom sauce	675		
		Deep-Fried Stone Bass (D) 🍷 Hoisin sauce, tomato, lotus roots, carrot ginger purée	185
		Beef Short Rib (D) Green apple, soya honey glazed, broccolini	195
		Stir-Fried Lobster 🍷 Tamarind sauce, scallions, asparagus, jasmine rice	205
		Tiger Prawns (D) Breaded, deep-fried, duck foie gras, mango sweet chili sauce	210

FROM OUR WOK

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SIDE DISHES

Jasmine Rice (V) (G) (D)	30	Sesame Daikon (V) (G)	35
Spinach (V) (G)	30	Mashed Potato (V) (G)	35
Chili Garlic Cauliflower (V) (D)	30	Sambal Green Beans (D)	35

SWEETS

Mango Passion (N) White chocolate, tonka bean parfait, hazelnut biscuit, mango passion sorbet	55	Banana Caramel (N) Caramelized banana, Dulcey Chantilly, calamansi sorbet	70
Strawberry Lemon (N) Lemon cream, strawberry mousse	60	Mochi (N) (G) Black sesame, Matcha green tea, mango Thai basil	75
Coconut Caramel Chantilly, young coconut water jelly, coconut mousse, rhubarb sorbet	60	Lotus Flower 70% dark chocolate, mango mousse, exotic sorbet, cocoa nib's sponges	85

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