

ANTIPASTI

Calamari Fritter \$10

Yuzu Zest & Spicy Aioli

Deep Fried Oyster \$12

Panko Breaded & Basil Mayo

Crostini \$9

Octopus Ragout, Teriyaki chicken & Tomato Okra

Crab Cake \$14

Dashi jelly, White Balsamic jelly & Tomato Confit

Seared Foie Gras \$15

Braised Daikon & Dashi Broth

Mozzarella Agedashi \$11

Ume paste & Basil tempura

INSALATA

Caprese Salad \$12

Buffalo Mozzarella, Tofu & Basil

Shabu Shabu Salad \$11

Sliced Beef, Mix Green & Yuzu Vinaigrette

Caesar Salad \$13

Prosciutto Wrapped Prawn,
Tofu Croutons & Shaved Parmesan

PASTA

Mentaiko Pasta \$21

Pollock Roe, Scallop & Prawn

Braised Beef Rib with Garganelli \$19

Mushrooms, Bacon & Yuzukosho

SIDE

Prawn Stuffed Olives \$8

Basil, Cayenne pepper

Gnocchi with Pork belly \$8

Steamed Greens \$6

French Frites & Aioli \$6

Roasted Mushrooms \$6



CARNE

Teriyaki Kobe Beef Burger \$16

Mixed Mushroom & Mayo

Choice Rice or Bun

Choice of Fries or Salad

Add Cheese : \$1.5, Add Bacon : \$1.5

Lamb Ribs \$19

Japanese Pot au Feu & Mashed Potato

Miso Chicken Supreme \$22

Carbonara Risotto with Corn & Edamame

Stuffed Pork Cutlet Milanese \$21

Saffron Risotto, Gouda cheese & Shiso

Bistecca alla Fiorentina - Oroshi Ponzu \$33

T-bone steak, Mix green & Ratatouille

PESCE

Sole Cartoccio \$17

Bean Sprouts, Cherry Tomato & Genovese-
Gnocchi

Atlantic Salmon Escabeche \$19

Japanese Root Vegetable Fritter & Sweet and Sour-
Sauce

DOLCI

Creme Brulee \$9

Fresh Fruit

Tiramisu \$9

Shaved Chocolate & Fresh Fruit

Cream Puff \$9

Pastry Cream & Fresh Fruit

Chocolate Cake \$9

Banana Brulee & Vanilla Ice Cream