



DIM SUM

<i>edamame, kimchi butter</i> 4.25	<i>chilli salt squid, ajud sauce</i> 9.50
<i>prawn & chive dumpling (contains pork)</i> 9.00	<i>black cod & crab pot sticker, thai coconut & pawpaw salsa</i> 14.00
<i>miso marinated mushrooms with shiitake chips, garlic and shiso</i> 10.00	<i>pork belly, lychee jelly, coriander nahm jim, mint</i> 12.00
<i>slow cooked pork ribs, black bean, ginger</i> 9.00	

SUSHI & SASHIMI

<i>hamachi sashimi, orange ponzu, truffle oil powder, crispy garlic</i> 15.00	<i>spicy tuna and avocado maki roll, wasabi tobiko & tahini</i> 14.00
<i>scalded yellow fin tuna sashimi, sesame ponzu dressing (marinated in soy, sake & kombu)</i> 12.00	<i>salmon and cucumber maki roll, yuzu koshu mayonnaise, chives</i> 13.00
<i>salmon sashimi, ikura, daikon, nama wasabi</i> 9.50	<i>cucumber, carrot and pickled cabbage maki roll</i> 8.00
<i>salmon tartare, sesame ponzu, wasabi tobiko, nori crackers</i> 12.00	<i>poke bowl with yuzu salmon, avocado, edamame, ginger, pickled red cabbage</i> 13.50
<i>tuna tartare, wasabi ponzu, yuzu tobiko, nori crackers</i> 16.00	

TEMPURA

<i>wild pink shrimp, anticucho mayo</i> 14.50	<i>tenderstem broccoli, aubergine & shitake</i> 9.25
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SALADS

<i>duck, watermelon & cashew</i> 14.00	<i>chopped salad – sambal chicken or prawns</i> 9.50 / 11.50
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CURRIES

<i>thai green chicken curry, green beans, baby corn, coriander and cherry tomatoes</i> 14.50	<i>green vegetable curry with sweet potato, baby corn, aubergine, green beans & cherry tomatoes</i> 12.50
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BBQ & ROASTS

<i>crispy duck & pancakes, cucumber, spring onion, hoi sin, pickled plum and black vinegar</i> half 29.00 whole 55.00	<i>slow braised beef short rib, szechuan peanuts, micro coriander</i> 22.50
<i>roasted salmon, chilli soy caramel</i> 16.00	<i>peruvian roasted chicken, coriander, chilli and avocado salsa, pomegranate molasses</i> 16.00

SPECIALS

<i>black cod, sweet miso</i> 36.00	<i>ginger and sesame aubergine with sesame dressing, chilli and spring onion</i> 18.00
<i>wok seared beef fillet, fragrant black pepper sauce, asparagus, bell peppers, onion, lime</i> 30.00	<i>phad thai prawn / chicken / vegetable</i> 16.50

SIDES

<i>steamed jasmine rice</i> 3.50	<i>green fried brown rice</i> 5.50
<i>pak choy, sesame & ginger soy</i> 6.00	

DESSERT

<i>warm chocolate fondant (15 mins)</i> 9.00	<i>yuzu passion cheesecake, passion fruit sorbet, white chocolate</i> 8.00
<i>sticky date pudding, coconut sorbet, sesame candy</i> 8.00	<i>iced berries, white chocolate & rum sauce</i> 6.50
<i>mochi, 3 flavours</i> 9.00	