



NEW WAVE
JAPANESE CUISINE

SMALL BITES

EDAMAME sea salt	2.5
SPICY EDAMAME chilli garlic sauce	3
SCALLOP FOIE GRAS jalapeño dressing seared foie gras and salsa red onion. 3pcs	12
UNAGI FOIE GRAS crispy eel, seared foie gras and unagi sauce. 3 pcs	12
BEEF ENOKI teriyaki glaze and pickled radish	8.9
CHICKEN GYOZA grilled chicken, spicy ponzu sauce, pickled radish	5.5
WAGYU GYOZA melted gouda cheese, fresh black truffle and spicy tamari sauce	7
SEAFOOD DUMPLING grilled scallop, black cod, pink shrimp with burnt butter yuzu sauce	6.5

prices are subject to 10% government levy
no service charge included

STARTERS

BEEF TATAKI ponzu dressing, garlic chips, spring onions and onion	7
TUNA PIZZA ponzu mayo, fresh red onion, truffle oil and water cress	8
SALMON PIZZA ponzu mayo, fresh red onion, white truffle oil and water cress (optional avocado)	7
TUNA CRISPY RICE chopped bluefin tuna, chilli garlic mayo, fresh seasonal black truffle and chives	6.5
SEARED SALMON & PICKLE DAIKON ponzu and new style oil	5
CRISPY WONTON SALMON OR TUNA yuzu ponzu sauce avocado puree and green tobiko.	6
CRISPY WONTON SUMO aji yuzu sauce, fresh jalapeño green and orange tobiko.	6.5

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SOUP

MISO	2.5
JAMBONG (SPICY)	5
DUCK	4.5

SALADS

MIRAI honey ginger sesame dressing	4.8
LOBSTER lemon soya dressing	8
KING CRAB yuzu soya dressing	9
SPICY KANI yuzu garlic dressing	6
DUCK sweet and spicy peanut dressing	8
WARM GOAT CHEESE shimejji mushrooms and balsamic thyme dressing	6.5

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BAO BUNS

KALBI GIM 7
wasabi mayo and fresh red onions

SHRIMP POP CORN 5.5
chilli garlic mayo and crab stick

CHICKEN 6
yuzu koshu mayo and pickled white onions

DUCK 6
yuzu koshu mayo and sweet chilli peanuts

TEMPURA

TIGER PRAWN 6
tentsuyu sauce daikon and ginger oroshi

CRISPY SQUID KARA-AGE 4.5
fresh jalapeno dressing

SPICY TOFU 4
teriyaki glaze and red yuzu koshu

SHRIMP POP CORN 6
chilli garlic mayo

SEASONAL VEGETABLES 4.5
vegetarian tentsuyu

SPICY SOFT SHELL CRAB 6
tokan hoisin spicy sauce

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SUSHI BAR SIGNATURE MAKI

NAGOYA 7.5
salmon, avocado, cucumber, lettuce with kimchi paste and spicy mayo

CHEF SPECIAL 5.5
tuna, salmon skin, unagi, shredded spicy crab in creamy chilli sauce and touch of sweet unagi sauce

SHISO 5.5
salmon, jalapeño, takwan, tempura bits, avocado with spicy shiso sauce

MARCIAL 6.5
salmon, tuna, avocado, tongarashi, crab and spicy mayo

YO 6.5
salmon, panko shrimp, cream cheese, orange tobiko, wasabi tobiko, spicy mayo unagi sauce

WARRIOR 8
chopped soft shell crab, tempura bits, mayo tobiko, spring onion, unagi sauce, soy wrapper

SALMON KATSU 7
salmon panko (crunchy salmon) honey balsamic mayo

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SPECIAL MAKI

ARABIAN shredded crab and avocado with creamy spicy sauce	4.5
MIRAI shrimp tempura with spicy mayo	4.5
COBRA shrimp tempura, crab, avocado, cucumber and unagi sauce	4.5
FLORIDA crispy haddock, avocado, scallion with spicy togarashi sauce	5
HIROSHIMA salmon, asparagus, tobiko, unagi sauce, buttered nori, creamy sauce, spring onion and tempura bits	7
ED HARDY panko crusted haddock, cucumber, avocado, sesame seed, togarashi honey balsamic sauce, soy wrapper	6.5
SUMO tuna, salmon, hamachi, ika, mayo and spices	6.5
HEART tuna, avocado, spicy crab, orange tobiko, tempura bits	7
CRUNCHY CALIFORNIA crab stick, cucumber, avocado, panko in light tempura butter	6

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CLASSIC MAKI

CALIFORNIA king crab, crab stick, cucumber and avocado	5
SALMON & AVOCADO salmon and avocado	4.5
SPICY TUNA diced tuna with sriracha spicy sauce	6
SPICY SALMON diced salmon with sriracha spicy sauce	5.5

SUSHI BAR SPECIALS

HADDOCK USUZUKURI ponzu sauce	8
SALMON SHISO spicy shiso dressing	7.5
HAMACHI SHISO spicy shiso dressing	8
HAMACHI JALAPENO yuzu and fresh jalapeño	7
SALMON TATAKI spicy soya truffle dressing	7

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SUSHI BAR

NIGIRI

SASHIMI (3 pcs)

SAKE salmon	4	3.5
HAMACHI yellowtail	6.5	4.5
YELLOW FIN TUNA	6	4
BLUE FIN TUNA	8	6
O-TORO fatty tuna	12.5	10
EBI shrimp	4	4
UNAGI freshwater eel	5	5
UNI sea urchin	6	6.5
TAMAGO japanese omelette	4	

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SIGNATURE DISHES

BLACK COD marinated with den miso and serve with yuzu miso and hajikami pickled	23
KALBI GIM braised premium short ribs with fresh asparagus and fresh potato chips	17
PAN SEARED WHOLE LOBSTER spicy lemon garlic, hondashi and fried glass noodle	22
GRILLED SEABASS saffron risotto, fresh salad and lemon butter sauce	16
GRILLED SALMON shiso sauce, pickle red and white onions, fresh japalapeno	14
SPICY ANGUS RIB EYE spicy beef sauce, roasted sesame seed and grilled spring onions.	19
SHOTORIBU braised short ribs in spices served with caramelized chargrill pickle baby onion	18

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TERIYAKI

SALMON

teriyaki sauce, shiitake mushrooms, nasu, cucumber and spicy white radish pickle

11

CHICKEN BREAST SUPREME

teriyaki sauce, shiitake mushrooms, nasu and spicy white radish pickle

10

TENDERLOIN CAB

teriyaki sauce, sweet potato and lotus roots chips

12.5

WAGYU PREMIUM AA AUSTRALIAN

STRIPLOIN GRADE 7+ 170GR

3 deep sauce with yuzu mix mushrooms

28

RIB EYE GRADE 7+170GR

yuzu truffle glaze, mixed exotic mushrooms and seasonal fresh truffle

26

BLACK WAGYU TENDERLOIN 8+ 170GR

wasabi sauce, spicy ponzu, grilled shishito pepper and lotus roots chips.

32

STRIPLOIN TIGER PRAWN GRADE 7+

tamari prawn butter glaze, shimeji mushrooms, grilled spring onions and hajikami pickles

36



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DRINKS

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JAPANESE WHISKY

KIRIN FUJI-SANROKU	4.3
SUNTORY ROYAL	5.4
NIKKA YOICHI	5.4
HAKUSHU	5.9
HIBIKI JAPANESE HARMONY	6.4

SAKÉ

HOT	150ml	250ml
SHO CHIKU BAI	8	12
COLD	200ml	350ml
GEKKEIKAN	10	16

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BEEER

DRAFT	330ml Bottle
KIRIN	4.5
BOTTLE	330ml Bottle
ASAHI	5.2
HEINEKEN	4
AMSTEL LIGHT	4
DRAFT	330ml Bottle
KIRIN	4.5

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NON-ALCOHOLIC DRINKS

	FOR 1	FOR 2/3
COCO MANGO tropical and refreshing mango, lime, coconut syrup and mint	3	6
HIBISCUS COLLINS sour and sparkling hibiscus tea, lemon, sugar, aquafaba and sparkling water	3.5	
YUZU LEMONADE sour and refreshing, perfect as an aperitif yuzu, lemon, honey and lemon soda	3.5	
MANGO CHILI spicy and tropical mango, chili syrup, coriander and lime	3	6
SALTED CARAMEL sweet and creamy, perfect for dessert salted caramel syrup, matcha tea, almond milk	3	7
AÇAI NINJA fruity and refreshing acai, blueberry, lemon, honey, lychee and lemon soda	3.5	

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COCKTAILS

	FOR 1	FOR 2/3
SAKÉ SOUR slightly sour, smooth and refreshing gin, saké, shiso, yuzu, lemon, sugar and egg whites	6	
DRUNKEN PANDA tropical, boozy and refreshing three kinds of rum, orange liqueur, lime, passion fruit and almond	6	15
JAPANESE SHISHA tropical and sour with warm spices japanese whisky, lemon, pineapple, roasted coconut and cinnamon	7.5	
MATCHA MILK PUNCH sweet and creamy, perfect for dessert dark rum, cream liqueur, matcha tea, almond milk, salted caramel, vanilla	6	
SAKURA SPRITZ sparkling, light and slightly bitter, perfect as an aperitif saké, umeshu, aperol, brandy, orange bitters, cherry and tonic	6	
ICHIGO fruity and sweet lemon vodka, strawberry, lemon, vanilla and a hint of absinthe	6	12
TOKYO SANGRIA fruity, light and refreshing white wine, saké, lychee, apple and lemon vodka	6	12
LIQUID GOLD sparkling and sophisticated champagne, cognac, cointreau, sugar, bitters and gold	24	
SHOGUN boozy and smooth with a hint of umami shiitake whiskey, cold brew coffee, balsamic vinegar, sugar and chocolate bitters	6	15

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WINES BY THE GLASS

SPARKLING

150ML
GLASS

PROSECCO, ITALIA
crisp, dry

Veneto
Italy

7.5

CHARLES DE LAROCHE
dry, light

Champagne
France

15.5

WHITE

150ML
GLASS

RIESLING, KUNG FU GIRL
aromatic, fresh

Washington
U.S.A

7.4

CHENIN BLANC, LIBERTAS
light, delicate

Western Cape
South Africa

4.4

SAUVIGNON BLANC, MICHEL LYNCH
crisp, dry

Bordeaux
France

6.8

CHARDONNAY, CONO SUR
fruity, complex

Valle Central
Chile

5.9

ROSE

150ML
GLASS

LES CALANDIÈRES
fresh, fruity

Provence
France

4.8

VIÑA ESMERALDA, TORRES
dry, delicate

Catalunya
Spain

7.1

RED

150ML
GLASS

PINOT NOIR, FORTANT
floral, fruity

Languedoc
France

7.1

NEGROAMARO, GIORGIO & GIANNI
rich, smoky

Puglia
Italy

4.7

CARBERNET SAUVIGNON, INSPIRA
medium bodied, spicy

Valle Central
Chile

5.1

ZINFANDEL, 7 DEADLY ZINS
spicy, jammy

California
United States

7

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WINES BY THE BOTTLE

SPARKLING

PROSECCO, ITALIA
crisp, dry

Veneto
Italy 31.5

CHARLES DE LAROCHE
dry, light

Champagne
France 65.1

ROSÉ, CHARLES DE LAROCHE
Mineral, citrusy

Champagne
France 68.1

VIOGNIER, GNARLY HEAD
tropical, aromatic

California
United States 27.8

CORTESE, ALASIA
citrus, fruity

Piedmont
Italy 26.7

GAVI, TENIMENTI
dry, clean

Piedmont
Italy 28.9

VIÑA ESMERALDA, TORRES
aromatic, fruity

Catalunya
Spain 30.5

CHABLIS, DOMAINE DE VAUROUX
fresh, acidic

Burgundy
France 42.7

BLANC, CHÂTEAU DE BEAUPRÉ
rich, refreshing

Provence
France 44.6

FIANO DE AVELINO, VESEVO
refreshing, mineral

Campania
Italy 47.2

SANCERRE, ADET SEWARD
dry, aromatic

Loire Valley
France 48.4

BELLERUCHE BLANK, M.CHAPOUTIER
fruity, ripe

Côtes-du-
Rhône
France 38

WHITE

RIESLING, KUNG FU GIRL
aromatic, fresh

Washington
U.S.A 31

CHENIN BLANC, LIBERTAS
light, delicate

Western Cape
South Africa 18.2

SAUVIGNON BLANC, MICHEL LYNCH
crisp, dry

Bordeaux
France 28.7

CHARDONNAY, CONO SUR
fruity, complex

Valle Central
Chile 25.3

SAUVIGNON BLANC, T'AIR D'OC
dry, tropical

Languedoc
France 22.9

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WINES BY THE BOTTLE

ROSE

LES CALANDIÈRES fresh, fruity	Provence France	20
DOMAINE L'OSTAL CAZES light, fresh	Languedoc France	27.3
VIÑA ESMERALDA, TORRES dry, delicate	Catalunya Spain	29.6

RED

PINOT NOIR, FORTANT floral, fruity	Languedoc France	28.7
NEGROAMARO, GIORGIO & GIANNI rich, smoky	Puglia Italy	23.7
CARBERNET SAUVIGNON, INSPIRA fruit-driven, spicy	Valle Central Chile	21.5
ZINFANDEL, 7 DEADLY ZINS spicy, jammy	California United States	28.5
ROSSO, VITE MIA ORGANIC rich, intense	Puglia Italy	22.2
RED BLEND, INCOGNITO earthy, spicy	California United States	28.1

SYRAH, PETITE PETIT peppery, ripe	California United States	28.8
CHIANTI, ROCCA DELLE MACIÈ fruit-driven, complex	Tuscany Italy	31
CABERNET SAUVIGNON, FREAKSHOW rich, supple	California United States	30.7
CORVINA, GARDA smoky, intense	Veneto Italy	35.2
BOURGOGNE ROUGE, V ANTONIN RODET light, elegant	Burgundy France	40.1
TEMPRANILLO, TORRES voluptuous, polished	Ribera del Duero Spain	42.4
SAINT-ÉMILION, CAILLOU D'ARTHUS silky, aromatic	Bordeaux France	56.6
BARBARESCO, DE ZANNI herbal, intense	Piedmont Italy	59.7
BRUNELLO DI MONTALCINO, BOTTEGA savory, structured	Tuscany Italy	80
BELLERUCHE ROUGE, M. CHAPOUTIER fruity, ripe	Côtes-du- Rhône France	38
CHIANTI CLASSICO RISERVA, RUFFINO structured, harmonious	Tuscany Italy	51.5

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