



RICE, RAW & ROLLED

Crispy Shrimp Tempura Chili Aioli, Avocado	28
Spicy Tuna Chili Aioli, Sesame	32
Spicy Scallop (CSS) Tempura Asparagus	34
Octopus Cucumber, Bonito, Sweet Soy	28
Vegetarian (VG)(V) Avocado, Cucumber, Kampyo	18
Japanese Rice and Vegetable Bowl (V) Edamame, Chitose Tomatoes, Japanese Pickles, Kampyo <i>(Tempura Prawn +12, Miso Salmon +8, Spicy Tuna +10)</i>	18

BIGGER BITES & SANDWICHES

Chicken “Laksa” Spring Roll Calamansi, Chili Padi, Laksa Leaf	19
USDA Prime Beef Sliders Aged White Cheddar, Red Onion, Pickles	18
French Fries (V) Ketchup	14
Japanese Fried Chicken “Karaage” Kewpie Togarashi Aioli, Lemon	19
‘Hot Chicken’ Sandwich Kewpie Togarashi Aioli, Pickles, Brioche Bun	22
Falafel Burger (VG) (V) Feta, Cucumber, Mint, Harissa	28
Grilled Angus Beef Burger Aged Cheddar, Shallot Marmalade, Chili Aioli	34
Mediterranean Salad with Grilled Prawn (VG)(V) Greek Dressing, Kalamata Olives, Cucumber, Tomato	32

SWEETS

Kulfi Pops (Choice of Two) (V) Orange Vanilla – Chocolate Cherry	12
Pandan Panna Cotta (V) Gula Melaka, Yuzu Crumble, Hazelnut Nougatine	16

EXECUTIVE CHEF Greg Bess
CHEF DE CUISINE Thiru Gunasakaran
GENERAL MANAGER Aisha Khan

*Plant Based, Sustainable or Regionally Sourced

If you have any food allergy, intolerance, or sensitivity, please speak to your server about ingredients used in our dishes before you order your meal.

Prices are subject to prevailing goods and services tax and 10% service charge.

(V) Vegetarian (VG) Vegan (LS) Locally Source
(O) Organic (CSS) Certified Sustainable Seafood
(RS) Regionally Sourced