



## sushi sando

traditionally known as 'onigirazu', this sushi sando is packed with tasty filling and wrapped in sushi rice

**220 chicken katsu** 1pc 8.4  
onigirazu coated in crispy panko breadcrumbs filled with chicken katsu, mixed leaves, japanese pickles and sushi rice. served with an aromatic katsu curry dipping sauce

**221 salmon tartare** 1pc 9.2  
onigirazu coated in crispy panko breadcrumbs filled with salmon tartare, sriracha mayonnaise and sushi rice. served with a soy dipping sauce



## nigiri

two pieces of salmon or tuna\* on a pillow of rice. garnished with wasabi paste + pickled ginger

**160 salmon** 4.6

**162 tuna** \* 4.8

## hosomaki

eight pieces of single filling sushi rolls with wasabi + pickled ginger

**166 cucumber** 4.1

**167 avocado** 4.6

**164 salmon** 6.5

**165 tuna** \* 6.8



## sashimi

five slices of raw fish garnished with seaweed salad, wasabi paste + pickled ginger

**150 salmon** 8.3

**151 tuna** \* 8.5



## uramaki

four or eight pieces of medium inside-out sushi rolls with wasabi paste + pickled ginger

**178 caterpillar** 8pc 12.1  
tuna\* tartare marinated in spicy sauce. avocado. salmon. ikura. japanese mayonnaise. chives

**173 california roll** 4pc 4.4 8pc 8.5  
surimi\*. avocado. cucumber. japanese mayonnaise. red amaranth

**176 refreshed spicy tuna** 8pc 5.1 10pc 10.0  
tuna\*. red pepper, sriracha, black sesame, tenkasu bites, spring onion

**179 refreshed philadelphia maki roll** 4pc 5.2 8pc 10.2  
salmon, cucumber, asparagus, cream cheese, fried onion, coriander, sesame, teriyaki glaze

**172 crab crunchy kani** 8pc 9.3  
surimi\* marinated in panko. japanese mayonnaise. pieces of marinated surimi. mixed sesame seeds

**174 rainbow roll** 8pc 12.7  
salmon, avocado, lime mustard, tuna, goma seaweed salad. sesame seeds

**193 prawn\* popcorn roll** 8pc 12.4  
tempura prawns. avocado. red peppers. popcorn prawns. ponzu mayo. mixed sesame seeds. physalis. wasabi mayo

**175 vegan futomaki** 8pc 8.5  
tempura sweet potato. red pepper, red cabbage. avocado. chives. vegan mayonnaise

**192 tempura volcano roll** 8pc 11.5  
surimi, avocado, surimi crab\* salad. spicy mayonnaise. teriyaki glaze

**190 tiger roll** 8pc 12.9  
panko breaded prawn\*, kimchee mayo, red tobiko\*, avocado, teriyaki glaze

**191 alaska roll** 8pc 12.5  
salmon, crab salad\*, spicy cream cheese sauce, mooli, avocado, cucumber

**194 new dragon roll** 8pc 12.5  
shrimp\* in panko breadcrumbs, cucumber, avocado, kimchee mayonnaise, teriyaki glaze, mixed sesame seeds, tartar sauce



## platters

**180 mixed maki rolls** 18pc 11.0  
two philadelphia maki rolls. two tiger maki rolls. two mango, avocado + cucumber uramaki. two california maki rolls. two spicy tuna\* maki rolls

**183 yasai selection** (v) 24pc 15.9  
eight mango, avocado + cucumber uramaki. eight avocado hosomaki. eight cucumber hosomaki

**184 hosomaki, uramaki, sashimi** 20pc 19.6  
four salmon hosomaki. four avocado hosomaki. four california maki rolls. four philadelphia maki rolls. four salmon sashimi. goma seaweed salad. mixed sesame seeds

**186 salmon and tuna\* selection** 11pc 15.3  
two philadelphia uramaki. two salmon hosomaki. two tuna hosomaki. three salmon nigiri and two tuna nigiri

**153 refreshed sashimi platter** 8pc 16.6  
fine raw salmon, fine raw tuna\*, daikon radish + coriander cross. slice of lime



## and to finish...

always room for dessert. this time with a fresh twist + the unique flavours of asia

**15 white chocolate + ginger cheesecake** (v) 5.9  
a creamy cheesecake\* with a biscuit base and a zingy ginger twist. drizzled with a rich toffee sauce and dusted with ginger icing sugar

**19 banana katsu** (v) 5.2  
fresh banana coated in crispy panko breadcrumbs. served with salted caramel ice cream and drizzled with a rich toffee sauce

**17 chocolate cake** 5.4  
fluffy plant milk chocolate cake\*. served with chocolate syrup + fresh mint

**14 bao nut + ice cream** (v) 5.5  
fried + sugar coated bao bun\* filled with salted caramel ice cream. drizzled with a toffee caramel sauce and garnished with fresh mint



## ice cream + sorbet

three scoops of any of the following flavours. served with fresh mint  
three scoops **6.0**

**121 strawberry** (v)

**125 chocolate** (v)

**128 salted caramel** (v)

**127 vanilla** (v)

**123 lemon sorbet** (v)

**122 mango sorbet**



## hot drinks

end your meal with satisfying sipping

## tea

**777 flowering jasmine tea** 3.7  
flowering lily and jasmine green tea. each bulb will blossom on infusion



## coffee

**801 espresso** 2.5

**802 double espresso** 3.0

**803 cappuccino** 3.2

**807 café latte** 3.2





## sides + sharing

steamed, wrapped, folded, skewered. enjoy our small plates. full of flavour + perfect for sharing



117

### bao

two fluffy asian buns\* with your choice of filling

#### 113 korean barbecue beef 7.6

slow-cooked, tender barbecue beef\* brisket with red onion, freshly pickled asian slaw + japanese mayonnaise

#### 116 mixed mushrooms (v) 6.7

mixed mushrooms with crispy panko-coated aubergine + vegan mayonnaise, topped with coriander

#### 117 chicken katsu + crunchy asian slaw 7.4

crispy chicken\* coated in panko breadcrumbs, served with crunchy asian slaw, spicy mayo, yakitori sauce + coriander

#### 112 new crispy ebi 7.3

tempura + panko-breaded prawn\*, kimchee cabbage, cucumber, spicy mayo, mixed sesame seeds

## our signature gyoza

five dumplings packed with flavour. served with a dipping sauce

#### 99 duck 7.2

pan-fried until crisp, served with a spicy cherry hoisin dipping sauce

#### 101 yasai | vegetable 6.9

steamed green gyoza, served with a chilli, soy + sesame dipping sauce

#### 100 chicken 7.1

steamed and served with a chilli, soy + sesame dipping sauce



99

## sharing platters

#### 133 new sake platter 12.2

five crispy duck\* gyoza, one roti flatbread and one portion of edamame\* beans with chilli garlic salt, served with hoisin + raisukatsu sauce

#### 138 new kyoto platter 24.9

build your own 8-piece bao bun\* platter, choose a 4-portion combination of any bao filling



96

## the classics

#### 96 new lollipop prawn kushiyaki 6.6

three grilled prawn\* skewers marinated in zesty lemongrass + chilli. served with a caramelised lime

#### 104 edamame\* your way 5.5

pop them out of their pod + enjoy. simply salt / chilli + garlic salt

#### 105 bang bang cauliflower (v) 5.4

crispy cauliflower coated in our spicy firecracker sauce with red + spring onion. topped with fresh ginger + coriander

#### 118 raw salad (v) 5.0

mixed leaves, edamame beans, baby plum tomatoes, seaweed and pickled mooli, carrot and red onion. served with wagamama dressing. topped with fried shallots

#### 98 vegetable spring rolls (v) 5.9

three vegetable spring rolls\* served with a sweet + sour spicy sauce

#### 103 ebi katsu 7.3

butterflied prawns\* coated in crispy panko. topped with fresh coriander + a lime wedge. served with a chilli + garlic dipping sauce

#### 111 duck wraps 7.6

shredded crispy duck\* thigh fillet, served with cucumber, fresh spring onion, pancakes + spicy cherry hoisin sauce

#### 114 chilli squid 7.2

our iconic crispy fried squid\*, tossed in shichimi spice. served with a chilli + coriander dipping sauce

## to discover

#### 132 sweet + sour chicken 7.1

crispy chicken in a sweet + sour sauce with a sprinkle of red pepper powder, garnished with spring onion

#### 106 roti\* + raisukatsu 5.9

crisp + flaky asian flatbread warmed on the grill. served alongside our new raisukatsu sauce, bringing together the spice of our classic katsu + raisukaree flavours. topped with coriander cress + a drizzle of chilli oil

#### 129 bang bang prawns 8.2

crispy prawns\* coated in a spicy firecracker mayonnaise. topped with spring onion. chilli + fresh lime



133



28

## ramen

slurp the noodles. sip the broth. our hearty bowls are topped with protein + fresh vegetables

#### 28 tantanmen beef brisket 15.4

slow-cooked korean barbecue beef brisket\* + ramen noodles\* submerged in an extra rich chicken broth, topped with menma, kimchee + half a tea-stained egg. garnished with spring onion, coriander + chilli oil

#### 23 coconut seafood broth 15.8

coconut + vegetable soup with rice noodles, prawns, salmon, squid, mussels and tender stem broccoli. garnished with fresh chillies, spring onion and coriander

#### 20 grilled chicken 12.6

marinated chicken breast + ramen noodles\* served in a rich chicken broth. topped with seasonal greens, menma + a spring onion garnish

#### 25 chilli chicken 13.5

marinated chicken breast + ramen noodles\* submerged in a spicy chicken broth. topped with red + spring onion, beansprouts, coriander, chilli + a fresh lime wedge

customise my broth

**light** vegetable (vg) or chicken

**spicy** vegetable (vg) or chicken with chilli

**rich** reduced chicken broth with dashi + miso

## soulful bowls

a collection of bright bowls to nourish the soul

#### 60 orange chicken salad 12.4

marinated chicken with mixed leaves, orange, caramelised red onions, spring onions and cashew nuts. served with an orange + sesame dressing. garnished with mixed sesame seeds

#### 67 sashimi salmon + avocado salad 13.5

fresh mixed salad with beansprouts, diced salmon sashimi and avocado. served with a sweet soy vinaigrette + wasabi. garnished with fried shallots

#### 274 chicken katsu salad 12.8

chicken coated in crispy panko breadcrumbs, tossed with dressed mixed leaves, apple slices, cucumber, edamame beans, pickled asian slaw, pea shoots, japanese pickles, red chilli + coriander cress. served with a side of curried salad dressing

#### 84 new thai beef salad 13.8

tender strips of marinated premium cut steak on mixed leaves in a zesty yuzu sauce, asian slaw, beetroot, red radish and edamame beans. topped with crushed sunflower seeds, chilli and turmeric dressing



71

## curry

whether mild + fragrant or packing a fiery punch, our curries are full of flavour

### katsu

iconic japanese flavours. chicken or vegetables coated in crispy panko breadcrumbs. topped with sticky white rice + an aromatic katsu curry sauce. served with a dressed side salad + japanese pickles

#### 71 chicken 13.9

#### make your katsu hot

#### 666 hot chicken 13.6

chicken + spicy curry sauce

#### 72 yasai 12.8

sweet potato, aubergine + butternut squash

### raisukaree

mild + citrusy. a fragrant coconut sauce, mangetout, red + green peppers and red + spring onion. served with a dome of white rice, chilli, coriander, sesame seeds + a fresh zingy lime wedge

#### 74 chicken 14.3

#### 79 prawn 14.9

#### new coconut kare

rich + citrusy with a hint of chilli, tenderstem broccoli, fine beans and squash next to a dome of white rice. served with asian slaw, pea shoots and a fresh zingy lime wedge

#### 65 chicken 14.0

#### 66 squash (v) 13.8

customise my rice

**white** (vg) steamed / **brown** (vg) steamed / **sticky white** (vg) steamed



65



84



97

## donburi

a bowl full of soul. flavour-packed protein + vegetables on a bed of steaming rice

### teriyaki

your choice of beef or chicken coated in teriyaki sauce on a bed of sticky white rice, topped with a fried egg, shredded carrots, seasonal greens + spring onion. sprinkled with sesame seeds and served with a side of kimchee

#### 69 beef + red onion 14.9

#### 70 chicken 12.9

#### 87 grilled duck 15.4

shredded duck\* in teriyaki sauce on a bed of sticky white rice. served with shredded carrots, mangetout, sweet potato, cucumber and red + spring onion. topped with a fried egg. served with a side of kimchee

#### 77 cha han chicken + prawn 13.2

stir-fried rice with mushrooms, red onion, red pepper, sweetcorn, edamame beans, sweet + sticky sauce. topped with cucumber, coriandered cress, fried onions + katsu pickles

#### 47 teriyaki chicken raisu 13.1

tender marinated chicken and red onions stir-fried in a teriyaki sauce. served with sticky white rice and garnished with seasonal greens, red pickles and mixed sesame seeds

#### 35 japanese grilled salmon 17.7

grilled salmon\* fillet drizzled with yakitori sauce. served on a bed of white steamed rice with wok tossed vegetables. garnished with asparagus, coriander cress + mixed sesame seeds

#### 97 sweet + sour chicken 14.0

crispy chicken in a sweet + sour sauce with red + green peppers and red onion. served with a dome of white rice with a sprinkle of red pepper powder. garnished with lotus root, spring onion and ginger

customise my rice

**white** (vg) steamed / **brown** (vg) steamed / **sticky white** (vg) steamed



45

## teppanyaki

noodles sizzling from the grill. turned quickly so the noodles are soft and the vegetables stay crunchy

### yaki soba

soba noodles\* cooked with egg, red + green peppers, beansprouts, white + spring onion. topped with crispy fried onions, pickled ginger + sesame seeds

#### 40 chicken + prawn 14.2

#### 41 yasai | mushroom (v) 12.8

#### 1141 yasai | mushroom 12.8

remove egg + choose udon or rice noodles to make vegan

### pad thai

rice noodles cooked in amai sauce with egg, beansprouts, leeks, chilli, red + spring onion, fish sauce. topped with fried onions, mint, coriander + a fresh lime wedge

#### 54 chicken + prawn 14.0

#### 55 yasai | tofu (v) 12.8

#### 1155 yasai | tofu 12.8

remove fish sauce to make vegetarian

remove egg + fish sauce to make vegan

### teriyaki soba

soba noodles\* cooked in teriyaki sauce and curry oil with mangetout, bok choy, red + spring onion, chilli + beansprouts. topped with coriander + a sprinkle of sesame seeds

#### 45 tenderloin fillet steak 18.1

#### 46 salmon 17.7

#### 52 chicken 14.2

customise my noodles

**soba\*** (v) thin, contains wheat + egg

**udon\*** (vg) thick, contains wheat

**rice noodle** (vg) thin + flat

## extras

#### 301 soba noodles\* 3.0

#### 300 sticky white rice 3.0

#### 302 steamed white rice 3.0

#### 308 udon noodles\* 3.0

#### 303 japanese pickles 1.0

#### 304 freshly cut chillies 1.0

#### 305 katsu curry sauce 1.5

#### 306 teriyaki sauce 1.0

#### 307 amai sauce 1.0

(v) vegetarian (vg) vegan new new refreshed refreshed may contain shell or small bones \* may be frozen at source to preserve quality