



sushi

uramaki

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

173 california roll 4pc 4.2 spc 7.5 japanese mayonnaise. red amaranth

176 spicy tuna \$ 4pc 5.2 spc 9.9 tuna. chilli garlic sauce. spicy mayonnaise. mixed sesame seeds. teriyaki glaze. chives

171 **spicy ebi \$** 4pc **4.5** 8pc **8.7** sauce. chopped chillies. tartare sauce

¥ 177 asparagus, avocado, ₄pc 4.2 spc 7.6 cucumber asparagus. avocado. cucumber. cornflowe

170 chicken katsu roll \$\ spc 9.6 chicken katsu. cucumber. blanched carrots

coriander cress, japanese mayonnaise, fried breadcrumbs

175 salmon teriyaki roll \$ spc 12.0 salmon, avocado, teriyaki sauce. red masago. chives

178 caterpillar \$ spc 11.9 prawns. avocado. mango. chives. japanese mayonnaise, salmon sashimi, black tobiko, ikura.

185 salmon signature roll \$\frac{1}{2}\$ spc 12.3 salmon tartare, salmon sashimi, avocado, red masago mixed sesame seeds. spicy mayonnaise. chives

190 **dragon roll \$ spc 12.3** tempura prawns. asparagus. avocado. cucumber sweet chilli sauce. sriracha mayo. unagi sauce. spicy mayonnaise. caviar. tobiko

174 rainbow roll \$\frac{2}{3} spc 12.6 salmon. avocado. japanese mayonnaise. tuna. goma seaweed salad. sesame seeds

192 tempura volcano roll spc 10.9 surimi. avocado. surimi crab salad. spicy mayonnaise. teriyaki glaze

191 philadelphia maki roll \$ spc 10.0 cucumbers, cream cheese, salmon

189 prawn popcorn roll \$\ spc 12.1 empura prawns. avocado. red peppers. popcorn prawns. ponzu mayo. mixed sesame seeds. physalis

179 crab crunchy kani spc 9.1 breaded crabsticks, japanese mayonnaise sesame seeds. shredded crab kani

¥ 172 vegan futomaki spc 8.5 tempura sweet potato, red pepper, red cabbage. avocado. chives. vegan mayonnaise. ginger flower



nigiri

two pieces of salmon, tuna or ebi on a pillow of rice, garnished with wasabi paste and pickled ginger

160 salmon \$ 4.2 163 **ebi ?** 4.2

162 tuna \$ 4.7

hosomaki

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

¥ 166 cucumber 3.6 ¥ 167 avocado 4.0 164 salmon \$ 6.4 165 tuna \$ 6.8

five slices of raw fish garnished with wasabi paste + ginger. slice of lime

150 **salmon ?** 7.9 151 tuna \$ 8.1









shareable platters

180 mixed maki rolls \$ 10pc 10.3 two philadelphia maki. two spicy ebi. two asparagus, avocado + cucumber. two

184 hosomaki, uramaki, sashimi \$\frac{1}{2000}\$ 18.3 nosomaki, four california maki rolls, four philadelphia maki rolls, four tuna sashimi, goma seaweed salad. mixed sesame seeds

181 refreshed gurando miyuki platter \$ 60pc 64.9 eight salmon hosomaki. eight cucumber hosomaki. eight california rolls. eight rainbow maki rolls. eight chicken katsu rolls. eight salmon signature rolls. four salmon nigiri. goma seaweed salad. mixed sesame seeds

188 miyuki selection \$ 24pc 22.2 eight california rolls. eight rainbow maki rolls, goma seaweed salad, chives, mixed sesame seeds

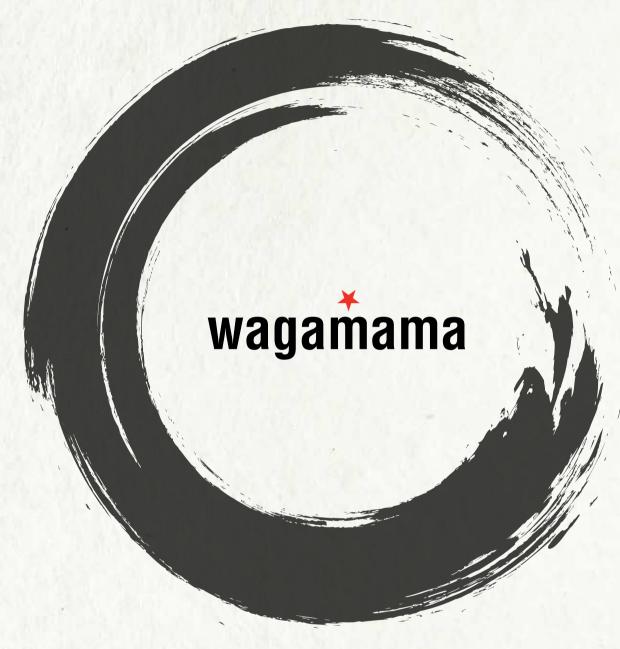
153 refreshed sashimi platter \$ 12pc 17.9 + coriander cress, slice of lime

183 refreshed nigiri platter \$ spc 13.7 two ebi nigiri. unagi sauce. slice of lime









true nourishment from bowl to soul

refreshing juices

raw energy is the rejuvenating power of uncooked fruits + vegetables, our juices are full of it. each glass is one of your 5-a-day to boost your immunity + contain no added sugar

330ml 3.9



02 fruit

apple. mint. celery. lime



¥ 04 carrot 03 orange



¥ 05 positive



¥ 06 super green ¥ 08 power



blueberry



07 high five

sides

small bowls, big flavour. from bright, crunchy edamame beans to freshly steamed gyoza

gyoza

five dumplings packed with taste

steamed

served grilled with dipping sauce 101 yasai I vegetable (v) 7.0 100 chicken 7.3

fried red with dipping sauce

99 duck 7.4



bao buns

two fluffy asian buns

112 tempura prawn 7.6

tempura prawns. cucumber. black pepper sauce + japanese mayonnaise, chilli, coriander

115 korean barbecue beef 7.5

116 mixed mushrooms (v) 7.0

113 chicken katsu + asian slaw ? 7.3

119 crispy duck + shiitake ? 7.7

bao buns sharing platters

six fluffy asian buns

120 korean barbecue beef 18.5

121 mixed mushrooms (v) 17.5 panko aubergine, japanese mayonnaise, coriander





107 bang bang prawns ? 7.9

¥ 11104 edamame 5.1

114 chilli squid 7.4

coriander dipping sauce

103 ebi katsu 🕻 7.6

prawns in crispy panko breadcrumbs. coriander. fresh chillies. fresh lime. chilli + garlic dipping sauce eadcrumbs, coriander,

¥ 11109 bang bang cauliflower 5.3 ver. firecracker sauce. red + spring

onion. fresh ginger. coriander

108 korean bbq chicken wings 7.0 sesame seeds + spring onions

110 asian slaw salad (v) 5.0

spring onion. mangetout. mint. orange sesame sing, coriander, mixed sesame seeds





donburi

(don.bur.ee)

our kitchens are open + so are our bowls. no dish shows this off better than the donburi rice, tender protein, crunchy vegetables + a drizzle of sauce. snap your chopsticks, mix + devour

87 grilled duck donburi \$ 15.1

shredded duck in spicy teriyaki sauce. sticky white rice. carrot. mangetout. sweet potato. red + spring onion. fried egg. cucumber. side of kimchee

teriyaki donburi

ki sauce, sticky white rice, shredded carrots, fried egg. baby spinach. spring onion. sesame

- 75 chicken 12.3
- 76 beef + red onion 13.9

91 teriyaki chicken raisu \$ 12.8

mixed leaves. red pickles. mixed sesame seeds

cha han

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

- 80 chicken + prawns \$ 12.4
- 81 beef brisket 13.0
- ¥ 1182 yasai l tofu 11.5

35 iapanese grilled salmon \$ 17.2

sauce, white steamed rice, asparagus coriander cress. mixed sesame seeds

ramen

(rag.muhn)

hearty noodles in a steaming broth, topped with protein + fresh vegetables

¥ 1121 **► kare burosu 13.3**

udon noodles. shichimi tofu. vegetable broth. curry + mushroom mix. pea shoots. carrots. gyoza sauce. chili. coriander

tantanmen ramen

ramen noodles. extra rich chicken broth. menma. kimchee. half a tea-stained egg. spring onion. coriander. chilli oil

28 beef brisket 14.8 chicken 12.9

26 yasai I mushroom (v) with vegetable broth 12.7 23 coconut seafood broth \$ 15.2

coconut + vegetable noodle soup. prawns. salmor squid. mussels, tenderstem broccoli, rice noodles. chillies. spring onion. coriander cress

20 chicken ramen \$ 12.2

chicken breast, baby spinach, menma, spring onion, ramen noodles, rich chicken broth, dashi + miso

customise your broth

light chicken or vegetable **spicy** chicken or vegetable with chilli rich reduced chicken broth with dashi + miso





curry

cooked patiently to let the flavours infuse but served fresh as soon as it's ready, we believe variety is the spice of life so our curries range from fragrant to seriously fiery

firecracker

bold + fiery. mangetout. red + green peppers. onion. hot red chillies. sesame seeds. shichimi. fresh lime. white steamed rice

- 52 chicken \$ 13.2 prawn \$ 14.2 ¥ 1156 yasai l tofu 11.8
 - kare lomen

udon noodles. coconut + chilli broth. beansprouts. cucumher coriander fresh lime

- 55 chicken \$ 14.0 prawn \$ 14.8
- ¥ 1154 yasai l tofu 13.0

raisukaree

mild + citrusy. coconut. mangetout. red and green peppers. red + spring onion. sesame seeds. chilli. coriander. fresh lime. white sticky rice

- 74 chicken \$ 14.1 ¥ 1173 yasai l tofu 11.5
 - katsu curry

aromatic katsu curry sauce. chicken or vegetables in crispy panko breadcrumbs. sticky white rice. side salad, pickles

- 71 chicken \$ 13.2
- ¥ 1172 yasai I sweet potato. aubergine. squash 12.1
- 666 hot chicken \$ 13.2
- ¥ 11667 hot yasai 12.1

soulful bowls

uplifting bowls lovingly prepared by our chefs to leave you feeling rejuvenated

61 chicken katsu salad \$ 12.5

fried shallots

chicken in crispy panko breadcrumbs. dressed mixed leaves. apple slices. cucumber. edamame beans. pickled asian slaw, pea shoots, japanese pickles, red chili. coriander. a side of curried salad dressing

64 sashimi salmon + avocado salad \$ 12.5 avocado. sweet soy wasabi vinaigrette.

63 crab + mango salad 12.7 dressed mixed leaves. carrot. cucumber. fennel. white dressing. passion fruit

60 orange + sesame chicken salad \$ 12.1

spring onion, cashew nuts, orange + sesame dressing. mixed sesame seeds





teppanyaki

(teh.puh.nya.kee)

sizzling noodles straight from the grill. turned quickly, so the noodles are soft but the vegetables are crunchy, maintaining their raw power

bulgogi

thin noodles. sesame + bulgogi sauce. spring onion. kimchee. half a tea-stained egg. coriander

- 49 chicken \$ 12.8 beef brisket 14.1 aubergine 12.1
- teriyaki soba

thin noodles. curry oil. mangetout. bok choi. red + spring onion. chilli. beansprouts. teriyaki sauce, vakitori sauce, coriander, sesame seeds

- 88 chicken \$ 13.5 90 beef 18.6 92 salmon \$ 17.2
- yaki soba
- thin noodles. egg. red and green peppers. beansprouts. white + spring onion. fried shallots. pickled ginger. sesame seeds. yakitori sauce
- 40 chicken + prawn \$ 12.0
- 41 yasai | mushroom (v) 11.1
- ¥ 1141 yasai | mushroom 11.1 choose udon noodles or rice noodles + remove the egg to make this dish suitable for a vegan diet

pad thai rice noodles. amai sauce. egg. beansprouts. leeks. chilli. red + spring onion. ginger. garlic paste. fried shallots. mint. coriander. fresh lime. chilli flakes

- 42 chicken + prawn \$ 13.3 45 yasai l tofu (v) 11.1
- ¥ 1145 yasai l tofu 11.1 remove egg + fish sauce to make this dish suitable for a vegan diet

customise your noodles

soba thin, wheat, egg **udon** thick, wheat, without egg



sushi sandos

(oh.knee.ghee.rah.zoo)

traditionally known as 'onigirazu' sando is packed with tasty fillings wrapped in sushi rice

- 155 salmon tartare \$\frac{1}{2} \text{ 1pc} \quad 9.2 oanko-fried. sriracha mayonnaise. soy sauce
- 156 tuna tartare \$ 1pc 8.8
- panko-fried. chives. mix veggie pickles seafood dipping sauce 157 chicken katsu \$ 1pc 8.3

pickles. katsu sauce

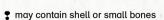
182 sando selection \$ spc 19.7 en katsu. salmon tartare + tuna tartare



extras

tasty additions to your meal

- ¥ 341 mm miso soup + japanese pickles 3.7
- ¥ 338 ™roti flatbread 1.9
- 334 kimchee 1.6 ¥ 300 sticky white rice 3.0
- ≥ 302 steamed white rice 3.0 301 plain soba noodles (v) 3.0
- ¥ 308 udon noodles 3.5
- **≥** 303 freshly cut chillies 1.3
- ¥ 304 japanese pickles 1.4 ¥ 305 katsu curry sauce 2.5
- ¥ 321 hot katsu curry sauce 2.5 ¥ 306 teriyaki sauce 1.6
- ¥ 307 amai sauce 1.5
- 💥 310 plain bao bun 1.3



(v) vegetarian

 ¥ vegan



allergies + intolerances

if you have a food allergy, intolerance or sensitivity please let your waiter know before you order your meal. they will be able to assist you with your choice

contains nuts

our dishes are prepared in a production line where allergenic ingredients are present, we cannot guarantee dishes are 100% free from these ingredients due to the preparation process and possible cross contamination in the suppliers' production line

prices include all legal surcharges