



APPETIZERS

SEARED TUNA FISH IN A YELLOW AJI SAUCE

Seared tuna fish in “habanero” chili pepper sauce, soy sauce, yuzu, green apple, mint, and sesame seed with wasabi.

YELLOW TAIL TUNA FISH WITH CORIANDER

With lemongrass, coriander sprigs, sweet and sour sauce, and garlic-scented sesame seeds.

EDAMAME WITH COARSE SEA SALT

Steamed fresh soy beans with coarse sea salt.

MIXED TEMPURA

Shrimp, eggplant, broccoli, zucchini, sweet potato, onion, asparagus, and carrot.

CHEESE KUSHIAGE

Two servings of panko-breaded cheese, accompanied with both sweet and sour tonkatsu and tartar sauces.

ASPARAGUS ROLLS

Asparagus wrapped in thinly sliced rib eye steak, served with a sweet soy and white sesame seed sauce.

ROBATAYAKI

Robatayaki grilled skewers with beef fillet, shrimp, mushroom, and vegetables.

WRAP DE PATO

Two servings of lettuce leaves with roasted duck, served with coriander, pickled cucumber, peanuts, soy noodle, and a hoisin-Sriracha sauce.

DIM SUM

DUCK DUMPLING

Filled with duck in five spices-scented hoisin sauce, served with a spicy sauce.

POTSTICKERS

Filled with shrimp and pork seasoned with ginger, garlic, and scallions, served with the traditional dipping sauce.

BAO BUNS

Your choice of two pieces, with cucumber, scallions, hoisin sauce, lettuce, onions, and sweet mayonnaise.

SALADS

BANANA FLOWER AND SHRIMP SALAD

Seasoned with lemongrass, ginger, shallot, pear, coriander, mint, basil, and roasted peanuts.

APPLE SALAD

Crunchy carrot, jicama, and cucumber juliennes with mint and coriander dressing.

SOUPS

MISO SOUP

With miso paste, seaweed, shitake mushroom, tofu, and chives.

COCONUT SOUP

Prepared with lemongrass, shrimp, chicken, coconut milk, ginger, “serrano” chili pepper, sweet lime, and fresh basil.

SPICY NOODLE SOUP WITH SEAFOOD

Clear soy and fish broth with shrimp, kanikama, sea scallops, udon noodles, avocado, and grilled chili peppers.

WOK

GAI LAN

Wok-sautéed broccolini al dente with garlic and oyster sauce.

SAMBAL SHRIMP

Wok-sautéed shrimp with onion, tomato, garlic, lemon, and homemade sambal.

NOODLES WITH GARLIC

Wok-sautéed egg noodles with garlic, tomato, mushrooms, basil, soy sprouts, and oyster sauce.

SINGAPOUR-STYLE LOBSTER TAIL 10 OZ

With a slightly spicy ginger, red chili pepper, and coriander sauce.

MIXED YAKIMESHI

Fried rice with beef, shrimp, chicken, vegetables, eggs, garlic butter, and soy sauce.

VEGETABLE YAKIMESHI

Fried rice with vegetables, eggs, garlic butter, and soy sauce.



SPECIALTIES

RAMEN

Artisanal ramen stew prepared with your choice of chicken or pork, served with naruto, seaweed, scallions, and eggs.

CATCH OF THE DAY

Prepared with the Chef's recipe, marinated in mustard, sake, and ginger, served with cabbage and wasabi salad.

CHAR SIU-STYLE FISH FILLET

Accompanied with garlic scented bok choy, served with a warm turnip and coriander sauce.

SHRIMP WITH BLACK CURRY

Wok-sautéed shrimp with black curry and steamed rice.

TIKKA MASALA CHICKEN

Chicken breast marinated in Indian spices, with homemade masala and cumin scented rice.

BRAISED RIBS

Beef ribs slowly cooked at low temperature, glazed with Indonesian-style BBQ sauce, accompanied with vegetables and sesame seeds.

BULGOGI-STYLE RIB EYE 10 OZ

Marinated Korean-style with soy sauce, ginger, and garlic, accompanied with jasmine rice and homemade kimchi.

BRAISED PORK BELLY WITH FIVE SPICES

Slowly cooked at low temperature, glazed with smoked chili sauce and served with homemade pickled cucumber.

TEPANYAKI

Teppanyaki traditional grilled Japanese dish prepared with rice and seasonal vegetables, served with sesame seed sauce, ginger sauce, and hot sauce.

- CHICKEN 10 OZ (LEAN MEAT)
- HIGH CHOICE SIRLOIN 14 OZ (FATTY MEAT)
- HIGH CHOICE RIB EYE 10 OZ (FATTY MEAT)
- HIGH CHOICE FILET 8 OZ (LEAN MEAT)
- CARIBBEAN LOBSTER 10 OZ

PARTY PLATTERS

Suggested for 2 people as a main course and for 4 people as an appetizer.

SASHIMI AND NIGUIRI SET

Hamachi, salmon, shiromi, and tuna fish sashimi.

- EDAMAME
- TAKUAN
- SEAWEED SALAD
- SALMON NIGUIRI - 6 PIECES
- SHRIMP NIGUIRI - 6 PIECES

NIGUIRI AND MAKI SET

- SHRIMP NIGUIRI - 4 PIECES
- SALMON NIGUIRI - 4 PIECES
- EEL NIGUIRI - 4 PIECES
- TUNA FISH NIGUIRI - 4 PIECES
- HAMACHI NIGUIRI - 4 PIECES
- CALIFORNIA ROLL - 1 PIECE
- SEAWEED SALAD

SASHIMI, NIGUIRI, AND MAKI SET

- SALMON SASHIMI
- SHRIMP NIGUIRI - 4 PIECES
- TUNA FISH NIGUIRI - 4 PIECES
- HAMACHI NIGUIRI - 4 PIECES
- GYO SAKE ROLL - 1 PIECE
- EDAMAME

MAKI SET

- CALIFORNIA ROLL
- GYO SAKE ROLL
- SPICY TUNA ROLL
- EDAMAME

WHOLE PEKING DUCK

Whole roasted duck, cut tableside, served with mandarin pancakes, hoisin sauce, scallions, and cucumber.

SHABU SHABU

Light broth scented with Kombu seaweed ready to be cooked by yourself at your table. All the shabu shabu are served for 2 people and include your choice of protein, assorted vegetables, gomadare and ponzu dipping sauces, and a delicious soup with udon noodles.