# **DESSERTS**

# BITTER CHOCOLATE BRÛLÉE 75

Baked chocolate creme with a hint of espresso (to enhance the notes), torched sugar topped with vanilla ice cream & candied orange zest.

# MATCHA TIRAMISU 70

Matcha mascarpone, lady finger sponge garnished with maraschino cherry and matcha pocky.

# **GELATO BY GELATO SECRETS** 65

# (2 Scoops)

Choice of Green Tea Matcha or Black Sesame gelato.

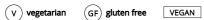
# **GREEN TEA CHEESECAKE** 70

Creamy green tea matcha cheesecake with a buttery biscuit base and garnished with a touch of salted caramel.









# **BITES**

#### MISO SOUP 30

Miso soup with tofu, wakame, sichimi & spinach. Served with sesame seeds & ginger.

#### **EDAMAME 30**

## **TRUFFLE EDAMAME 50**

VEGAN & (GF)

Freshly steamed edamame sprinkled with sea salt OR garlic truffle oil.

#### **NASU DENGAKU 68**

VEGAN & (GF)

Grilled eggplant glazed with miso-dengaku and topped with ground white sesame.

#### GYOZA 75

Traditional crispy skin gyoza filled with minced pork, chives, cabbage, green onions & garlic.

#### **VEGETABLE GYOZA 68**

Traditional crispy skin gyoza filled with mixed vegetables including bean sprouts, cabbage, oyster mushrooms, shiitake mushrooms, garlic, carrot & spinach.

#### YAKITORI 75

Grilled chicken & baby leak skewers with homemade teriyaki sauce & a sprinkling of sichimi.

#### **MIXED TEMPURA 120**

### VEGETABLE TEMPURA 68 VEGAN OPTION 68

Prawns, cod, carrot, oyster mushroom, purple sweet potato, eggplant & green bean tempura, served with grated daikon radish & soy ginger dipping sauce.

#### **BUTA NO YASAI MAKI** 78

Sautéed pork belly rolls filled with spring vegetables including red & green pepper, carrot, baby bean, spring onion and enoki mushroom with a teriyaki glaze.

#### AGEDASHITOFU 70

Shallow fried tofu in mentsuyu sauce topped with grated daikon radish, ginger and sliced nori.

## **BURGERS**

## CHICKEN TERIYAKI BURGER 98

Chicken thigh fillet glazed with teriyaki sauce, tomato, cucumber, cheddar cheese, mustard mayo coleslaw, served in a milk bun with french fries.

#### FISH BURGER 125

Lightly battered cod fillet with cheddar cheese, tomato, salad, coleslaw & pickled cucumber. Served in a milk bun with french fries and wasabi mayo.

## SOFT SHELL CRAB BURGER 128

Tempura soft shell crab with pickled cucumber, tomato, avocado, salad & coleslaw. Served in a milk bun with french fries and wasabi mayo.

### SIDES

Sushi Rice 30, French Fries 30, Chukawakame Salad 30

(GF) gluten free VEGAN

# **BOWLS**

### HIYASI SOMEN 85

Cold somen noodles & crispy vegetables in iced water served with dipping sauce. Light and refreshing!

#### MISO SOMEN 95

Somen noodles in a hot miso soup with tofu, wakame & spinach. Served with sichimi & sesame seeds.

### TUNA POKE BOWL (RAW OR GRILLED) 115

(v) POKE BOWL WITH CRISPY TOFU 85

VEGAN & GF OPTIONS 85

Lightly fried tofu or raw/grilled tuna, carrot, edamame, seasonal avocado, red cabbage & cucumber, sushi rice, tempura pickle ginger, garnished with nori & served with ponzu dressing, garlic & onion.

### NABEYAKI UDON 125

Hot Udon noodle soup with mixed vegetable & prawn tempura, narutomaki (shrimp & squid sliced roll) egg, baby leak all cooked in a ceramic pot, Sprinkled with sichimi & side of grated ginger.

### **TONKOTSU RAMEN** 130

8+ hour pork and chicken broth with pork chashu, ajitama (boiled egg), spring onion, bok choy, narutomaki, nori & miso tare.

### CHICKEN CHASHU RAMEN 125

8+ hour chicken & beef broth with chicken chashu, ajitama (boiled egg), spring onion,bok choy, enoki mushroom, narutomaki, nori & shoyu tare.

#### **VEGAN RAMEN 115**

Fresh spinach noodles in a rich vegetable stock cooked for 3+ hours with miso tare, enokimushroom tempura, marinated tofu, sweetcorn, bok choy, sliced wood ear mushroom and sprinkled with crispy fried shallot.

#### **BIBIMBA 125**

## (v) & VEGAN OPTIONS 85

Chef Emiko's take on the Korean classic 'Bibimbap', seasoned beef slices, spinach, bean sprouts, daikon radish, carrots, pickled cucumber, shiitake mushrooms, baby green beans, with a sunny side up egg & topped with nori & a side of Kochujian sauce.

### KATSU CURRY 125

Crispy chicken thigh fillet coated in bread crumbs, in a curry sauce with carrot & potato, served with rice & tsukemono kyūri (pickle).

# CHA SOBA SALAD 87

Tossed Japanese green tea noodles, shitake mushroom, inari ajitsuke (Japanese tofu) & crispy salad with homemade sesame dressing.

## CHICKEN TERIYAKI SALAD 87

Grilled chicken teriyaki with mixed green salad, avocado, carrot, cucumber, radish & shitake mushrooms, tossed in a teriyaki soy vinegar dressing.

#### SALMON & MANGO SALAD 115

Fresh salmon of the day mixed with avocado, cucumber, red radish, lettuce, tomato, chuka wakame (green seaweed) & miso ginger dressing.