

**Gf**-Gluten free **Df**-Dairy free **Nf**-Nut free  
**Vg**-Vegan **V**-Vegetarian



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## STARTER

<b>Kani Salad</b> <i>Nf</i>	40
Shredded Romaine Lettuce/ Crab Meat/ Cucumber Corn Kernel/ Citrus-soy Dressing	
<b>Prawn Tempura</b> <i>Df,Nf</i>	46
11/15 Shrimp/ Tempura Batter/ Ponzu Sauce	
<b>Gyoza</b> <i>Df,Nf</i>	40
6 Japanese Pan-Fried Dumplings/ Shiitake Mushroom <b>Choose Your Flavor:</b> Shrimp or Chicken	
<b>Japanese Chicken Wings</b> <i>Nf</i>	40
Crispy Wings/ Sweet Soy Glaze/ Sesame Seeds Spring Onion Served/ Chili Oil	

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## SUSHI

<b>Softshell Crab Tempura Roll</b> <i>Df,Nf</i>	49
Black Tobiko/ Black Sesame/ Sriracha Mayonnaise Shredded Nori Sheets/ Carrots/ Cucumber	
<b>Prawn Tempura Roll</b> <i>Df,Nf</i>	45
Gochujang Aioli/ Cucumber/ Carrot/ Tenkasu Orange Tobiko/ Nori/ Microgreens	
<b>Mango and Avocado roll</b> <i>Gf,Df,Nf</i>	40
Fresh Mango/ Avocado/ Pomegranate Molasses Onion Emulsion/ Orange Tobiko	
<b>Spicy Tuna Roll</b> <i>Nf</i>	45
Cream Cheese/ Avocado/ Sriracha Mayonnaise Black Tobiko/ Tuna Loin	
<b>Pan Seared Tuna Roll</b> <i>Df,Nf</i>	45
Seared Tuna Loin/ Cucumber/ Basil Aioli/ Furikake Rice Seasoning	
<b>Unagi Roll (Japanese Eel)</b>	55
Sushi Rice/ Grilled Eel/ Cucumber/ Avocado Red Capsicum	

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## RAMEN

<b>Prawn Tempura</b> <i>Df,Nf</i>	69
Home-made Ramen Noodles/ 3-Minute Boiled Egg Shiitake Tempura/ Spring Onions	
<b>Tantanmen</b>	50
Home-made Ramen Noodles/ Minced beef 3-Minute Boiled Egg/ Beansprouts/ Spinach Spring Onions/ Toasted Sesame Seeds	
<b>Spicy Miso Chicken Chashu</b>	45
Home-made Ramen Noodles/ Chicken Chashu 3-Minute Boiled Egg/ Beansprouts/ Spinach Spring Onions/ Sweet Corn Kernel Note: <b>Not Spicy available</b>	
<b>Miso Ramen</b> <i>Nf,V</i>	45
Home-made Ramen Noodles/ Vegetable Broth Shredded Napa Cabbage/ Carrots/ Miso Tare/ Garlic Scallion/ Soft Boiled Egg	

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## RICE BOWL

<b>Unadon</b> <i>Nf</i>	68
Grilled Eel Fillets/ Unagi Sauce/ Chukawakami Shredded Pickled Daikon/ Spring Onion Japanese Rice	
<b>Chicken Katsu Curry</b> <i>Nf</i>	48
Chicken Breast Katsu/ Japanese Curry Sauce/ Carrots Potatoes/ Steamed Jasmine Rice	
<b>Soy-glazed Eggplant Donburi</b> <i>Gf,Df,Nf,Vg,V</i>	40
Eggplant/ Shiso or Green Onion/ Potato Starch Ginger/ Soy Sauce/ Mirin	