Dim Sum

spinach & cream cheese	40
chicken & ginger	49
butternut, spinach, feta & pinenut	4O
truffle chicken & prawn soup dumpling	125
braised beef shortrib steamed bun	9O
braised lamb shoulder steamed bun	70
prawn, scallop & mushroom siu mai	59
chicken soup dumpling	70
black cod & prawn potsticker	125
chicken money bag	55

Small Plates

Edamame	steamed soybeans with sea salt	25
Spicy Edamame	stir-fried soybeans with chilli, oyster sauce & ginger	30
Exotic Mushrooms	sauteed exotic mushrooms with crispy taro root & black truffle miso	80
Wagyu Beef Tataki	Australian grade 5 wagyu beef, jalapeno & kizami salsa	125
Wasabi Tiger Prawns	tiger prawns with wasabi mayonnaise	85
Calamari	crispy calamari, hoisin & lime	75
Beef Gyoza	wagyu beef with a ponzu shichimi dipping sauce	80
Lobster Taco	lobster with yuzu guacamole & salsa	130
Vegetable Taco	assorted vegetable, avocado cream & jalapeno mango salsa	50
Rock Shrimp Tempura	crispy rock shrimp with spicy mayonnaise	75
Crispy Rice	spicy tuna with jalapeno spicy hamachi, pickled jalapeno & lime zest	75 90
Salmon Tartare	salmon, spring onion, avocado & ponzu	7O
Hamachi Tartare	fresh hamachi, avocado crisy wanton & spicy mayo	90
Chicken Yakitori	chicken skewers with yuzu & shichimi	55
Tiger Prawn Tempura	crunchy tiger prawn with ginger daikon sauce	80
Wagyu Sliders	hand chopped wagyu with truffle mayonnaise	75
Soft Shell Crab	fried soft shell crab with wasabi mayonnaise & sweet ponzu	95
Prawn Spring Roll	prawn with cheese & coriander	55

New Style Sashimi

Salmon	salmon sashimi, jalapeno dressing, mango, celeriac, pickled kumquat, ponzu jelly	75
Hamachi	hamachi sashimi, orangejelly, pickled carrot & tomato, yuzu soy	95
Yellowfin Tuna	tuna sashimi, pickled daikon, zuchini salsa, yuzu truffle, ponzu	95

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Salads

Wakame	marinated seaweed with green salad, goma & jalapeno	55
Kani Kamaboko Crab Salad	crab with cucumber, asian mixed leaves & sesame yuzu dressing	70
Green Papaya	fresh green papaya, coriander, mint & peanut	65
	add grilled prawns	95
Aromatic Duck	confit duck with lychee, crispy shallots & hoisin	98
Crispy Japanese Eggplant & Burrata	eggplant with burrata & yuzu truffle	80
Green Market Bowl	fresh vegetables, asian mix, avocado & soy ginger dressing	65

Soups

Miso	miso soup with tofu, wakame & spring onion	25
Tom Yum	tom yum soup with chilean seabass, prawn & king oyster mushroom	75
Hot & Sour Prawn	prawn, shitake mushroom, egg & tofu	60

Large Plates

Yakitori Marinated Baby Chicken	grilled chicken, assorted mushrooms & truffle teriyaki	145
Blackmore Wagyu 9	sirloin with black pepper truffle teriyaki & sauce & assorted mushrooms	425
Seared Salmon & Crispy Brussel Sprouts	crispy skin salmon & soy ginger	175
Glazed Lamb Chop	korean spice marinated lamb chops	165
Grilled Australian Ribeye Beef	sesame blackpepper sauce & crispy garlic chips	190
Marinated Glacier 51	oven roasted chilean seabass with jalapeno & ginger marinade	270
Crispy Duck	aromatic duck with cucumber, spring onion, pancakes & hoisin dipping sauce	165
Yuzu Miso Black Cod	miso marinated black cod	185
Jumbo Prawn	grilled jumbo prawn with jalapeno & red onion salsa	85
Canadian Lobster Tempura	tempura lobster, wasabi mayonnaise & dashi lime	290

Wok

Singaporean Style Noodle	madras curry with prawn & ginger	48
Crispy Beef	crispy beef with baby corn & oyster sauce	80
Stir Fried Canadian Lobster	fresh whole lobster, vegetables & Singaporean red chilli sauce	290
Hong Kong Style Noodle with Seared Rib Eye	black angus rib eye, fresh egg noodle, soy & Sesame	115
Prawn Pad Thai	prawn, noodle, tamarind & spring onion	110

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Sides

Seafood Fried Rice	assorted seafood with ginger	54
Grilled Asparagus	sesame & onion dressing	40
Pak Choy	oyster & ginger sauce	30
Broccolini	red chilli sauce	55
Stir Fried Vegetable	chilli garlic & xo sauce	30
Coconut Rice	infused with lemongrass & ginger	30
Hong Kong Style Noodle	assorted vegetable, fresh egg noodle, soy & sesame	75
Crispy Tofu & Assorted Mushrooms	pressed tofu, mushrooms & Singaporean red chilli sauce	130

Speciality Maki

Crispy Lobster	lobster, guacamole, mango salsa & wasabi mayonnaise	120
Firecracker Roses	salmon rose, chopped spicy salmon, tempura crumb	70
Rainbow Reloaded	prawn, avocado, salmon, tuna, tobiko, teriyaki sauce, spring onion	90
Rock Shrimp Tempura Roll	cucumber, avocado, rock shrimp prawn & spring onion	85
Dragon	Tempura, water eel, avocado, cucumber, tobiko, teriyaki sauce	70
Volcano	tempura crabstick maki, spicy crab salad	90
Rock n' Roll	spicy yellowfin tuna, tempura crumb, sesame oil	90
Tempura Prawn Roll	prawns, tempura crumb, sriracha & spicy mayonnaise	70
Spider	crispy softshell crab, tobiko, avocado,spring onion spicy mayonnaise	75
Beetroot Roll	oven roasted beetroot kimchi mango, cucumber	70

WAKAME Flame Maki

Salmon	cucumber, avocado, pickled onion, jalapeno coulis, spicy salmon & mayonnaise	85
Tuna	cucumber, avocado, lemon coulis, spicy tuna & mayonnaise	90
Hamachi	cucumber, avocado, yuzu koshu, kizami wasabi, spicy hamachi & mayonnaise	90
Tempura Vegetable	assorted vegetable tempura, pineapple salsa, wasabi, butternut & yusu mayonnaise	75
Snow Crab & Truffle	tempura crab, asparagus, salmon, truffle oil	85

Sushi a la Carte

Sashimi (3 piece)

tuna	90
toro	125
salmon	45
hamachi	90
ama ebi	45
botan ebi	50
unagi	50
prawn	45
scallop	55
octopus	45

Nigiri (2 piece)

tuna	60
toro	90
salmon	42
hamachi	42
ama ebi	40
botan ebi	45
ikura	55
tobico	45
unagi	45
prawn	40
scallop	50
octopus	40

Hoso Maki

salmon	52
tuna	80
hamachi	80
prawn	52
vegetable	44

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