



MIRAI

NEW WAVE  
JAPANESE CUISINE

# STARTERS

## EDAMAME BEANS

<b>EDAMAME</b> sea salt	2
<b>SPICY EDAMAME</b> chilli garlic sauce	2.5
<b>YUZU EDAMAME</b> fresh yuzu juice, sesame seeds	2.5

## SOUP

<b>MISO</b> tofu, spring onions, wakame	2.5
<b>YUZU KOSHO MISO</b> tofu, white cabbage, spring onions, yuzu kosho	3
<b>SPICY JAMBONG</b> scallop, shrimp, mussels, squid and kimchi spicy paste	3.5
<b>DUCK</b> duck stock, crispy duck breast	3.5

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# STARTERS

## TEMPURA

<b>TIGER PRAWN</b> with tentsuyu sauce, ginger and daikon oroshi	5.5
<b>CRISPY SQUID KARA-AGE</b> with jalapeño dressing and lime	4
<b>SPICY TOFU</b> with avocado teriyaki glaze, red yuzu kosho and shiso cress	4.5
<b>SHRIMP POPCORN</b> chilli garlic mayo	6
<b>SEASONAL VEGETABLES</b> vegetarian tentsuyu sauce, ginger and daikon oroshi	4
<b>SPICY SOFT SHELL CRAB</b> tokan hoisin spicy sauce	5.5

## BAO BUNS

<b>KALBI GIM</b> braised short ribs, wasabi mayo, red onions and pickled cucumber	6
<b>SHRIMP POPCORN</b> pink shrimp tempura, spicy mayo and crab stick	5.5
<b>CHICKEN</b> crispy chicken and yuzu kosho mayo	5
<b>DUCK</b> crispy duck legs, yuzu kosho mayo, cucumber, jalapeno and spicy white nuts	5
<b>LOBSTER</b> pan seared lobster, lemon soya mayo, cucumber, cherry tomato	6

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## SALADS

<b>MIRAI</b> yuzu ginger sesame dressing	4
<b>LOBSTER</b> lemon soya dressing	7
<b>ALASKAN KING CRAB</b> yuzu soya dressing	7.5
<b>SPICY KANI KAMABOKO</b> yuzu garlic dressing	6
<b>CRISPY CONFIT DUCK</b> sweet and spicy peanut dressing	7
<b>WARM GOAT CHEESE</b> shimejji mushrooms and balsamic thyme dressing	6
<b>CHUKA WAKAME</b> mixed seaweed with lemon and sea salt	4.5

## GYOZA

<b>CHICKEN</b> spicy ponzu, pickled white onion and water cress	4.5
<b>WAGYU</b> melted gouda cheese, fresh black truffle and spicy tamari dressing	6
<b>SEAFOOD</b> grilled scallop, black cod, pink shrimp with burnt butter yuzu sauce	5.5
<b>DUCK</b> confit duck legs, crushed walnuts and hoisin sauce	5

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## SMALL BITES

<b>BEEF TATAKI</b> ponzu dressing, garlic chips, spring onions, and white onion	5.5
<b>BEEF ENOKI</b> teriyaki glaze and pickled radish	6
<b>SCALLOP FOIE GRAS</b> jalapeno dressing, seared foie gras and salsa red onion	9.5
<b>UNAGI FOIE GRAS</b> crispy eel, seared foie gras and unagi sauce	9
<b>SEARED SALMON &amp; PICKLE</b> daikon, ponzu and new style oil	4.5
<b>TUNA CRISPY RICE</b> chopped bluefin tuna, chili garlic mayo, fresh black truffle	5
<b>TUNA PIZZA</b> ponzu mayo, red onions, truffle oil and shiso cress	5.5
<b>SALMON PIZZA</b> ponzu mayo, red onions, truffle oil and shiso cress	5
<b>WAGYU UNAGI FOIEGRAS</b> seared wagyu, foie gras, crispy unagi, arare rice and unagi sauce	5

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## SUSHI BAR

## SASHIMI (3 slices)

## NIGIRI (2 pcs)

<b>SAKE</b> salmon	4	3.5
<b>HAMACHI</b> yellowtail	6.5	4.5
<b>BLUE FIN TUNA</b>	6	5
<b>YELLOW FIN TUNA</b>	5	4
<b>HIRAME</b> flounder	7.5	6.5
<b>SHIMA-AJI</b> strip jack	7	6
<b>EBI</b> shrimp	4	3.5
<b>UNAGI</b> freshwater eel	4.5	4.5
<b>TAMAGO</b> japanese omelette	3	2.5
<b>SUZUKI</b> sea bass	4	3.5
<b>TAI</b> sea bream	4.5	4

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## NEW WAVE SASHIMI

<b>HAMMOUR USUZUKURI</b> ponzu dressig	6
<b>SALMON SHISO</b> spicy shiso dressing	5
<b>HAMACHI SHISO</b> spicy shiso dressing	6
<b>KOBUJIME HIRAME</b> Konbu cure hirame in soy sauce and yuzu juice	6.5
<b>SALMON TATAKI</b> spicy soya truffle dressing, aoli mayo, nashi pear and shishito pepper pickle with redcurrant	5.5
<b>KIWAMI WAGYU</b> yuzu kosho apple dressing	7
<b>LOBSTER</b> kosho jalapeño puree and yuzu aioli	16
<b>SENTAKUSHI PLATTER (FOR 1)</b> hamachi, sake, hirame, shimaji, uni (if available), ikura, bluefin tuna,suzuki, tai, tamago	20

## GUNKAN

<b>WAGYU</b>	10
<b>HAMACHI</b>	9
<b>O-TORO</b>	11
<b>UNI</b>	12.5
<b>IKURA</b>	11.5

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# MAKI ROLLS

(Temaki on request)

<b>NAGOYA</b> salmon, avocado, cucumber, lettuce with kimchi paste and spicy mayo	6.5
<b>CHEF SPECIAL</b> tuna, salmon skin, unagi, shredded spicy crab in creamy chili sauce and touch of sweet unagisauce	5.5
<b>CALIFORNIA</b> kani kamaboko, avocado, cucumber and orange tobiko	5
<b>SPICY SALMON</b> chopped salmon mixed with sriracha mayo and nagoya mayo	4.5
<b>SPICY TUNA</b> chopped tuna mixed with sriracha mayo and nagoya mayo	4
<b>ARABIAN</b> shredded crab, avocado with kewpie mayo and layu chili oil	4.5
<b>MIRAI</b> tempura style prawn with chili garlic mayo	4
<b>FLORIDA</b> crispy hammour, avocado, spring onion with spicy togarashi mayo	5
<b>ED HARDY</b> panko crusted hammour, cucumber, avocado, sesame seeds, togarashi and honey balsamic mayo	6
<b>SUMO</b> tuna, salmon, hamachi, mayo and spices	5.5
<b>CHICKEN KATSU</b> panko crusted chicken thighs, asparagus, avocado and yuzu kosho mayo	4

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## NEW WAVEMAKI

### WARRIOR

chopped soft shell crab, tempura bits, mayo tobiko, spring onion and unagi sauce

6.5

### YO-ICHI

salmon, panko shrimp, cream cheese, orange tobiko, wasabi tobiko, spicy mayo and unagi sauce

6

### SPICY HAMACHI

torched hamachi, panko shrimp, cucumber with chili mayonnaise, kimichi and fresh jalapeno slice

6.5

### COBRA

shrimp tempura, crab, avocado, cucumber and unagi sauce

4

### HIROSHIMA

salmon, asparagus, mixed tobiko, spring onion

6

### CRUNCHY CALIFORNIA

kani kamaboko, cucumber, avocado with red yuzu kosho mayo and unagi sauce

5.5

### SEARED SCALLOP

katsu kama with jalapeño mayo, green and orange tobiko

7.5

### SALMON KATSU

panko crusted salmon, avocado, cucumber, togarashi, tempura bits and honey mustard balsamic mayo

7

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## CLASSIC MAKI

(Temari balls on request)

TUNA	4.5
SALMON	4
AVOCADO	2.5
MANGO	3
CUCUMBER	2.5
OSHINKO	3
KANI KAMABOKO	2.5

## CRISPY WONTON

TUNA diced tuna, yuzu ponzu dressing, avocado puree and spring onion	4.5
SALMON aji yuzu sauce, green jalapeño and orange tobiko	4.5
SUMO diced tuna, salmon, hamachi, aji yuzu sauce and fresh green jalapeno and orange tobiko	5

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# ROBATA

(kushiyaki on request)

**ANGUS TENDERLOIN TERIYAKI** 12.5  
charcoal grilled tenderloin in teriyaki sauce with sweet potato and lotus roots chips

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**CHICKEN TERIYAKI** 10  
charcoal grilled chicken supreme in teriyaki sauce with shiitake mushrooms and nasu

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**SALMON TERIYAKI** 11  
charcoal grilled salmon in teriyaki sauce shiitake mushrooms and nasu

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**SPICY RIB EYE** 18  
grilled rib eye in spicy yakiniku sauce with lotus roots chips

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**SUZUKI** 16  
grilled seabass, lemon butter sauce with miso saffron or mushrooms risotto

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**KIWAMI WAGYU STRIPLOIN +9,** 42  
yuzu kosho mix mushrooms sauce with seasonal fresh truffle

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**KIWAMI WAGYU TENDERLOIN9** 49  
shimeji mushrooms in truffle butter, grilled shishito pepper and lotus roots chips

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**WAGYU STRIPLOIN +7** 39  
spicy ponzu, chanterelle mushrooms, wasabi dressing, teriyaki sauce

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**WAGYU RIB EYE +7** 32  
mixed mushrooms, truffle butter sauce, fresh truffle

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## VEGETABLE ROBATA

<b>TENDERSTEM BROCCOLI</b> grilled broccoli, balsamic tamari dressing and roasted sesame seeds	5.5
<b>SHIITAKE MUSHROOMS</b> shiitake mushrooms, roasted sesame dressing and toasted sesame seeds	4
<b>SWEET POTATO</b> grilled sweet potato, yuzu shiso butter, confit garlic and togarashi	4.5
<b>ASPARAGUS</b> grilled asparagus with sweet peanut sauce and mixed sesame seeds	5
<b>SWEET CHERRY TOMATO</b> grilled cherry tomato with spicy shiso dressing	3.5

## MAIN

<b>MISO BLACK COD</b> twenty-four hour marinated in den miso	22
<b>KALBI GIM</b> eight hours braised in soy ginger angus short ribs	18
<b>BLACK COD BIBIMBAP</b> stone hot pot rice with black cod	19
<b>BEEF SHORT RIBS BIBIMBAP</b> stone hot pot rice with braised short ribs	8.5
<b>MIXED MUSHROOMS BIBIMBAP</b> stone hot pot rice with mixed mushrooms and fresh truffle	8

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