

ROLLS

Spicy Salmon | Avocado | Cucumber | Togarashi

Crispy Shrimp Tempura | Avocado | Soy Glaze

California | Lump Crab | Avocado | Cucumber

Spicy Tuna | Scallions | Chili Aioli | Sesame Oil

Rainbow | Shrimp | Salmon | Tuna | Hamachi | Sea Bream

Crispy Rice | Toro | Pickled Chili | Green Onion

NIGIRI 2 PCS

Tuna

Otoro

Hamachi

Octopus

Salmon

Shrimp

Sea Bream

Seared Otoro

SASHIMI 3 PCS

Tuna

Otoro

Hamachi

Octopus

Salmon

Shrimp

Sea Bream

Seared Otoro

VEGETABLE SUSHI

Crispy Rice | Avocado | Shiitake | Asparagus | Eggplant | Baby Carrot

Vegetable Roll | Avocado | Cucumber | Kampyo | Shiso | Yamagobo

CEVICHE

Bluefin Chu Toro | Cucumber | Jalapeno | Yuzu

Salmon | Housemade Kimchi | Ponzu

Sea Bream | Ginger | Lime | Carrot | Yuzu

Tiger Prawn | Thai Melon | Tomato | Kaffir Lime

Octopus | Sudachi Lime | Cucumber | Shiso

ROBATA

Chicken Thigh | Curry Salt

Black Tiger Prawn | Cilantro-Lime

VEGETABLE SKEWERS

Cherry Tomato

Shisito Pepper

Royal Trumpet Mushroom

FIRST FLAVORS

Spicy Tuna Tartare In Sesame Miso Cones | Chili Aioli | Shaved Bonito
Crispy Duck Salad | Roasted Cashews | Pomegranate | Citrus-Young Coconut Vinaigrette
Lu Wei Braised Beef | Black Vinegar | Marinated Cucumber
Korean Steak Tartare | Toasted Milk Bread | Pine Nuts | Cured Egg Yolk
Crispy Fried Squid | Avocado | Sweet & Sour Sauce | Pineapple | Scallions
Crispy Rice Salad | Tiger Prawn | Thai Basil | Roasted Peanuts | Nam Pla Vinaigrette
Prawn Toast | Sriracha Aioli | Shaved Bonito | Salmon Roe
Sichuan Spinach and Glass Noodle Salad | Sesame Cream | Chili Oil
Tare Glazed Eggplant Salad | Shiitake Mushrooms | Shiso Vinaigrette
Lobster & Shrimp Spring Rolls | Honey & 10-Spice Dipping Sauce
Mapo Chili Hotdogs | Garlic Parker Roll | Pickled Onion | Szechuan Pepper | Yellow Mustard
“Bistek Cheesesteak” | Caramelized Onions | Crispy Mojos | Pandesal Roll

FROM OUR SUSHI BAR

Crispy Shrimp Tempura Roll | Avocado | Soy Glaze
Spicy Tuna Roll | Scallions | Chili Aioli | Sesame Oil
Crispy Rice | Toro | Pickled Chili | Green Onion
Rainbow Roll | Shrimp | Salmon | Tuna | Hamachi | Sea Bream
Spicy Salmon | Avocado | Cucumber | Togarashi
Vegetable Roll | Avocado | Cucumber | Shiso | Kampyo | Yamagobo

DUMPLINGS & DIM SUM

Szechuan Lamb Dumplings | Chili Oil | Szechuan Pepper | Crispy Shallots
Lump Crab, Prawn & Cassava Dumpling | Roasted Cashews | Cilantro | Szechuan Sweet Soy
Duck Dumplings | Plum | Ginger | Fennel | Roasted Macadamia | Hoisin
Chili “Dan Dan” Chicken Dumplings | Preserved Vegetables | Sichuan Pepper | Roasted Peanuts
Pan Seared Pot Stickers | Wagyu Beef | Scallion | Chili Oil | Cilantro & Black Vinegar

FISH & SHELLFISH

Black Tiger Prawns “Tom Yum” Fried Rice | Wok Fried Organic Egg | Kaffir Lime
Thai Green Seafood Curry | Lobster | Prawn | Scallop | Mango Salad | Garlic Fried Rice
Pan Roasted Monk Fish | Pickled Red Cabbage | Amaranth Salad | Xo- Coconut Glaze
Miso-Honey Marinated Salmon | Eggplant Nanban | Chilled Noodle Salad | Gochujang Aioli
Whole Steamed Sea Bream | Blistered Cherry Tomatoes | Szechuan Pepper | Ginger-Shallot Soy

FROM THE PASTURE

Braised Beef Short Ribs Peanut “Rendang” | Kaffir Lime | Coconut Rice
Nasi Goreng | Grilled Chicken Satay | Prawn Crackers | House Pickle | Peanut Sauce
Stir-Fried Beef Tenderloin | Crispy Baby Spinach | Royal Trumpet Mushrooms
Pan Roasted Baby Chicken | Yellow Thai Curry Sauce | Asparagus | Sticky Rice
Cumin Spiced Grilled Lamb | Sweet & Sour Eggplant | Crispy Potatoes | Sichuan Pepper Jus

FOR TWO

Ssam Board | USDA Prime Rib Eye Steak | Lettuce Wrap | Pickled Radish | House Made Kimchi
Wok Fried Whole Black Sea Bass | Toasted Chili Soy | Sticky Rice | Thai Basil

VEGETABLES, RICE, & NOODLES

Crispy Miso Artichokes | Ponzu
Hunan Eggplant & Snow Pea Pods | Garlic-Chili Soy Glaze
Stir-Fried Broccolini | House Made Beef Bacon | Sweet Soy | Fresno Chili | Crispy Shallots
Yang Chow Fried Rice | Prawn | House-Made Beef Sausage | Organic Egg | Green Peas
Stir-Fried Sugar Snaps | Turkey Bacon | Shishito Pepper | Toasted Sesame | Garlic-Black Bean Sauce
Market Vegetable Fried Rice | Organic Egg | Green Onion | Sweet Soy
Hand Cut Chow Fun Noodles | Braised Beef | Shimeji Mushroom
Hong Kong Style Noodles | Shiitake | Scallions | Sweet Onions | Bean Sprouts
Char Siu Braised King Oyster Mushrooms | Spinach | Bok Choi | Fresno Chili



THE SWEETS

Lemon & Coconut Pavlova

Lemon Cream | Honey & Lime Syrup | Coconut Sorbet

Nama Chocolate Cake

Chocolate Cremeux | Yuzu Ice Cream

Halo Halo

Coconut Tapioca | Pineapple Shaved Ice | Mango Sorbet

Chinese Donut

Chocolate Sauce | Orange Marmalade

Japanese Cotton Cheesecake

Peach Compote | Jasmin Tea Ice Cream

Chef's Selection of Assorted Mochi

Pistachio Ice Cream | Mango Sorbet | Raspberry Sorbet

Executive Sous Chef Pastry, Upul Ranjeewa

All prices are in local currency BD and are inclusive of service charge, government levy, and VAT.

ROLLS FROM OUR SUSHI CHEF

Crispy Rice | Avocado | Shiitake | Asparagus | Eggplant | Baby Carrot

Crispy Shrimp Tempura | Avocado | Soy Glaze

Spicy Tuna | Scallions | Chili Aioli | Sesame Oil

California | Lump Crab | Avocado | Cucumber

Prawn Toast | Sriracha Aioli | Shaved Bonito | Salmon Roe

CEVICHE

Salmon | Housemade Kim Chi | Ponzu

Sea Bream | Ginger | Lime | Carrot | Yuzu

Tiger Prawn | Thai Melon | Tomato | Kaffir Lime

Octopus | Sudachi Lime | Cucumber | Shiso

BITES FROM OUR ASIAN KITCHEN

Lump Crab, Prawn & Cassava Dumpling | Roasted Cashews | Szechuan Soy

Korean Fried Chicken | Rice Batter | Bibimbap Dipping Sauce | Scallion Rolls

Duck Dumplings | Plum | Ginger | Fennel | Roasted Macadamia | Hoisin

Chili "Dan Dan" Chicken Dumplings | Sichuan Pepper | Peanuts

Lobster & Shrimp Spring Rolls | Honey & 10-Spice Dipping Sauce

Pan Seared Pot Stickers | Wagyu Beef | Chili Oil | Cilantro & Black Vinegar

Szechuan Lamb Dumplings | Crispy Shallots | Toasted Chili

Char Siu Braised King Oyster Mushrooms | Spinach | Bok Choi | Fresno Chili