



BŌ•SABI

MAKI & TEMAKI

Six pieces per serving

CALIFORINA MAKI GF 5.0

Crabstick, flying fish roe, cucumber, avocado, mayonnaise

SPIDER MAKI 7.5

Soft shell crab tempura, carrot, asparagus, chili lime sauce

SHAKE MAKI GF 5.5

Spicy salmon, cucumber, avocado, sweet chili sauce

MAGURO MAKI GF 5.5

Tuna, cucumber, avocado, carrot, mayonnaise

SALMON SKIN ROLL GF 5.5

Crispy salmon skin, cucumber, spring onion, spicy unagi sauce

EBI TEN ROLL 5.5

Prawn tempura, cucumber, carrot, spicy mayonnaise

UNAGI ROLL GF 5.0

Smoked eel, cucumber, avocado, unagi sauce

DRAGON ROLL 5.5

Lobster tempura, avocado, asparagus, carrot, sesame sauce

TUNA FLOSS ROLL 5.5

Tuna tempura, cucumber, fried shallot, tuna floss

RAINBOW ROLL GF 7.0

Crabmeat, salmon, tuna, hammour, avocado, cucumber, sesame seeds

NIGIRI & SASHIMI

	NIGIRI GF DF 3pc	GF DF 5pc	SASHIMI GF DF 3pc	GF DF 5pc
OCTOPUS	4.5	7.0	4.5	7.0
TUNA	4.5	7.0	4.5	7.0
YELLOW TAIL FISH	5.0	7.5		
SMOKED EEL	4.0	6.0	4.0	6.0
SALMON	4.0	6.0	4.0	6.0
SEA BASS	4.0	6.0		
MACKEREL	4.5	7.0	4.5	7.0
KATSUO			4.0	6.0
CRAB MEAT			3.5	5.0
EGG OMELETTE			3.0	4.5
JAPANESE SHRIMP			4.0	6.0

HOT APPETIZERS

SEAFOOD SPRING ROLLS DF 4.0

Shrimp, scallop, shiitake mushroom, carrot, cabbage, glass noodles, sweet chili sauce

VEGETABLE SPRING ROLLS DF VG 3.5

Carrot, cabbage, shiitake mushroom, sweet chili sauce

DUCK SPRING ROLLS DF 4.0

Duck , cabbage, shiitake mushroom, hoisin sauce

SEAFOOD TEMPURA DF 9.0

Prawn, soft shell crab, fish, squid, sweet soy sauce

SOFT SHELL CRAB TEMPURA DF 7.5

Soft shell crab tempura, sweet soy sauce

SHRIMP TEMPURA DF 5.0

Shrimp tempura, spicy Japanese mayonnaise

PEKING DUCK DF 5.5

Hoisin sauce, pancakes, cucumber, leek, plum sauce

DIM SUM | 4 DF 4.5

Take your pick: prawn hargow, chicken shumai or vegetarian  
Served with garlic & ginger soy, chili black bean, chili garlic sauce

GYOZA | 4 DF 5.0

Take your pick: chicken or shrimp  
Served with garlic & ginger soy, chili black bean, chili garlic sauce

MALAYSIAN SATAY | 3 4.5

Take your pick: shrimp, beef or chicken  
Served with peanut & cucumber sauce

COLD APPETIZERS

VIETNAMESE SPRING ROLLS GF DF 4.5

Prawns, fresh mint, lettuce, cucumber, carrots

SOM TUM SALAD GF DF VG 4.5

Green papaya, chili, tomato, coriander, ground peanut, Thai chili dressing

CRAB MEAT SALAD GF 6.0

Crab meat, avocado, lettuce, cherry tomatoes, sesame oil, spicy lime sauce

TUNA SALAD GF DF 5.0

Marinated tuna, chili, lemongrass, keffir lime leaves, sambal dressing

CHINESE ROASTED DUCK WITH MANGO SALAD DF 4.5

Marinated roasted duck, mango salad and plum sauce

THAI BEEF SALAD DF 5.5

Spiced beef, cucumber, carrots, lettuce, tomato

POKE BOWL GF 6.5

salmon, tuna, spring onion, avocado, sticky jasmine rice, cucumber,  
seaweed, spicy mayo

SEAFOOD TOWERS

THREE TIER SUSHI TOWER

Serves 6 - 8 88.0

A combination platter of eight different sushi rolls, seven different types of sashimi and seven different types of nigiri

THREE TIER COLD SEAFOOD TOWER

Serves 4 - 6 111.0

Lobster, shrimp, green mussels , king crab leg, octopus, baby squid, clams  
Five different sushi rolls, five different types of sashimi and five different types of nigiri

TWO TIER COLD SEAFOOD TOWER

Serves 2 - 4 75.0

Lobster, shrimp, green mussels, octopus, baby squid, clams  
Three different sushi rolls, Five different types of sashimi and five different types of nigiri

Vegan VG Vegetarian V Dairy free upon Request DF Gluten free upon Request GF

If you have a food allergy, intolerance or sensitivity, please speak to your server about the ingredients in our dishes before ordering your meal  
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SOUPS

LAKSA DF 4.0

Lobster, noodles, chili, egg, coconut broth

TOM YUM GOONG DF 4.5

Shrimp, button mushroom, shrimp ball, galangal, lime leaves, lemongrass

MISO DF VG 3.5

Tofu, miso paste, spring onion, seaweed, chicken stock

SOTO DF 3.5

Shredded chicken, glass noodle, turmeric, galangal, fried shallots, lime

BEEF RAMEN DF 3.5

Beef, egg, mushroom, yellow noodle, spring onion

MANCHOW DF VG 3.5

Mushroom, carrots, garlic, ginger, onion, noodles, crispy noodles

TEPPANYAKI

Includes jasmine rice, vegetable fried rice, egg fried rice or vegetable stir fry

SHAKE YAKINIKU DF 7.5

Salmon, yakiniku sauce

EBI YAKI 7.5

King prawn, chili, garlic sauce

GINDARA DF 12.0

Black cod fish, miso sauce

ISE EBI 9.5

Grilled lobster, butter, ginger sauce

TORI TERIYAKI DF 6.0

Chicken, teriyaki sauce

HAMMOUR DF 9.0

Butter, chili lime sauce

LAMB CHOPS DF 11.5

Asian herbs, black pepper sauce

RIB EYE DF 12.0

Miso soy sauce

RICE & NOODLES

NASI GORENG DF 5.0

Wok fried rice, shrimp, chicken, oyster sauce, sweet soy sauce, green onion

PAD THAI DF 6.0

Wok fried rice noodles, bean sprout, egg, lime, crushed peanut, shrimp, tofu, green onion, tamarind sauce

SEAFOOD YAKI UDON DF 6.0

Wok fried udon noodles, ginger, garlic, onion, bell pepper, unagi, seaweed, cabbage, bonito flakes

SEAFOOD KOREAN BOKKEUMBAP DF GF 6.5

Mushroom, bell pepper, zucchini, green onion, sesame seed, chili flakes, egg

VEGETABLE FRIED RICE DF GF VG 5.0

Spicy, grilled, fried rice, sambal, lime leaves, galangal, wrapped in banana leave

SICHUAN NOODLE GF DF 6.0

Minced beef, yellow noodles, garlic, bamboo shoots, basil, green chili, napa cabbage

MAINS

Includes vegetable fried rice or steamed jasmine rice

BEEF RENDANG DF 5.5

Slow cooked beef brisket, coconut milk, galangal, lime leaves, chili, fried shallots

CEREAL BUTTER PRAWNS 6.5

Tiger prawn, oat cereal, egg, butter, chili, curry leaves

THAI SEAFOOD RED CURRY GF DF 6.5

Scallop, shrimp, mussel, clamp, coconut milk, chili, lemongrass, galangal, basil

THAI CHICKEN GREEN CURRY DF 5.5

Chicken, lemongrass, galangal, lime leave, coconut milk, basil leaves

SNAPPER RICA RICA DF 7.5

Deep fried snapper, chili, galangal, lemongrass, rica rica sauce

SALMON WOKU GF DF 7.5

Steamed salmon, basil, chili, ginger, tomato, woku sauce

SEABASS IN BLACK BEAN SAUCE DF 7.0

Pan fried seabass, black bean sauce, spring onion, ginger, garlic

MAPO TOFU GF DF 5.5

Tofu, ground beef, ginger, chili paste, garlic, Sichuan peppercorn, spring onion

LAMB TONGSENG DF 6.0

Lamb stew, garlic, cabbage, sweet soy sauce, chilli

SPICY CHILI CRAB GF DF 6.0

Crunchy crab, chili, garlic, soy sauce, sambal paste, spring onion

WOK FRIED VEGETABLES GF DF VG 5.0

Carrot, broccoli, string bean, napa cabbage, garlic, mushroom

TOFU MANCHURIAN GF DF VG 5.0

Tofu, bell peppers, onion, spring onion, garlic, Manchurian sauce

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DRINKS

# COCKTAILS

## SIGNATURE

<b>Asian Spice Route</b>	6.5
<i>Spiced rum, lime juice, honey, sage, egg whites</i>	
<b>MonSabi</b>	7.5
<i>Japanese whiskey, amaretto, lime juice, Angostura, orange bitters</i>	
<b>Sakura</b>	6.5
<i>Vodka, sake, lychee puree, lychee juice</i>	
<b>First Emperor</b>	6.0
<i>Gin, vodka, brandy, lime juice, home-made spiced syrup, cinnamon</i>	
<b>Zensei</b>	6.0
<i>Gin, fresh raspberries, lime juice, soda water</i>	
<b>Flower Spritz</b>	6.5
<i>Prosecco, elderflower liqueur, soda water</i>	

## CLASSIC

<b>Bo • Jito</b>	5.0
<i>Rum, fresh lime, mint, soda water</i>	
Flavour   lemongrass, strawberry or passion fruit	5.5
<b>Pina Bo • Lada</b>	6.0
<i>White rum, Malibu, coconut cream, pineapple juice</i>	
<b>Margarita</b>	5.5
<i>Tequila, triple sec, fresh lime</i>	
Flavour   lemon, strawberry or passion fruit	6.0
<b>Mai Tai</b>	6.0
<i>White rum, dark rum, orange Curaçao, lime juice, orgeat syrup</i>	
<b>Singapore Sling</b>	5.5
<i>Gin, cherry brandy, fresh pineapple, lime juice</i>	
<b>Caipirinha</b>	6.0
<i>Cachaça, fresh lime, brown sugar</i>	
<b>Moscow Mule</b>	5.5
<i>Vodka, lime juice, ginger beer</i>	

## MOCKTAILS

<b>Ginger Fizz</b>	3.5
<i>Home-made ginger purée, lime, apple juice, ginger beer</i>	
<b>Bo • Berry</b>	3.5
<i>Fresh strawberry, raspberry, blueberry, mint leaves, soda water</i>	
<b>Green Kong</b>	3.5
<i>Cucumber, ginger, celery, green apple, lemon juice, orange juice, soda water</i>	
<b>Lemon &amp; Mint</b>	3.5
<i>Lime juice, mint, lemonade</i>	
<b>Virgin Passion</b>	3.5
<i>Fresh passion fruit, mint, lime, orange juice</i>	
<b>Virgin Bo • Jito</b>	3.5
<i>Fresh lime, mint, soda water</i>	
Flavour   lime, lemongrass, strawberry or passion fruit	
<b>Virgin Pina Bo • Lada</b>	3.5
<i>Coconut cream, pineapple juice</i>	

# SPIRITS

## SCOTCH BLEND

Chivas 12	4.9
Chivas 18	11.9
Chivas 25	22.0
Chivas Ultis	18.0
Chivas Gold 15	11.9
Chivas Extra	7.9
Johnnie Walker Red	4.9
Johnnie Walker Black	7.9
Johnnie Walker Blue	25.0
Ballantine's	3.8
The Famous Grouse	3.8

## SCOTCH SINGLE MALT

The Macallan Fine Oak 12	7.9
The Glenlivet 12	5.9
Glenfiddich 12	7.9
Glenfiddich 18	9.9
Laphroaig 10	6.9
Highland Park 12	5.2
Talisker Storm	9.2

## IRISH | AMERICAN

Jack Daniel's	5.2
Jim Beam	3.5
Jameson	4.9
Maker's Mark	5.9

## JAPANESE WHISKEY

Suntory Hibiki Harmony	11.9
Suntory Old	12.9
Nikka Super Whiskey	7.9

## GIN

Beefeater	3.5
Beafeater 24	5.2
Gin Mare	5.2
Hendrick's	4.2
Monkey 47	8.9
Tanqueray	4.2
Tanqueray 10	5.2
Bombay Sapphire	3.8
New Amsterdam	3.8
Roku	5.2

## RUM

Havana 3	3.5
Havana 7	4.9
Havana especial	4.2
Mount Gay	3.8
Malibu	3.8
Bacardi	3.8
Captain Morgan spiced	3.8

## VODKA

Absolut Blue	3.5
Tito's	4.2
New Amsterdam	3.8
Belvedere	6.2
Grey Goose	7.2

## COGNAC

Hennessy VS	5.2
Hennessy VSOP	9.9
Hennessy XO	19.0
Remy Martin VSOP	10.9

## TEQUILA

Sauza Silver	3.5
Patron Silver	7.9
Patron XO café	4.9
Patron Anejo	6.9
Patron Reposado	6.9
Jose Cuervo Silver	4.2
Jose Cuervo Gold	4.2
Jose Cuervo Reserva	9.9
Jose Cuervo Platino	6.2

## LIQUOR

Pernod	3.8
Pimm's	3.8
Jägermeister	3.8
Sambuca	3.8
Kahlua	3.8
Amaretto Disaronno	4.2
Aperol	4.2
Baileys	4.2
Martini	3.8
Campari	3.8

## SAKE

Lotte chum soju	3.5
Gekkeikan Sake	3.5

# WINE BY THE GLASS

SPARKLING	150ml
1928 Cavicchioli Prosecco   <i>Veneto, Italy</i>	5.5
WHITE	150ml
Organic Farmers Wine   <i>Puglia, Italy</i>	5.0
Cloud Factory Sauvignon Blanc   <i>Marlborough, New Zealand</i>	6.5
Listening Station Chardonnay   <i>Western Australia</i>	5.5
ROSE	150ml
Maison Castel, Rosé D'Anjou   <i>Loire Valley, France</i>	6.5
RED	150ml
Organic Farmers Wine   <i>Puglia, Italy</i>	5.0
Brampton Shiraz   <i>Stellenbosch, South Africa</i>	6.5
Aristocratico Valpolicella Ripasso   <i>Valpolicella, Italy</i>	6.5

Please ask our waiter for our more extensive wine list

# BEER

DRAUGHT	500ml   250ml	BOTTLED	
Carlsberg	3.8   2.5	Corona	3.8
Peroni	4.5   2.9	Hoegaarden	3.8
Kirin	4.7   3.0	Heineken	4.8
		Sapporo	5.8
		Amstel light	4.8
		Somersby Apple	4.8

# NON - ALCOHOLIC

WATER	Small   Large
Surgiva still	1.5   2.5
Surgiva sparkling	1.5   2.5
Voss still	2.5   4.0
Voss sparkling	2.5   4.0
Evian	4.0
SOFT DRINKS	
Coca Cola, Coca Cola Light, Fanta, Sprite	1.5
Schweppes soda water, giner ale, tonic	1.5
Fever Tree	2.5
Ginger beer, ginger ale, aromatic tonic, elderflower tonic, Indian tonic water premium	
Red Bull, Red Bull SugarFree	3.0

# FRESH JUICES

Choose your mix or just have one	
Orange, pineapple, carrot, apple, watermelon, sweet melon	3.0

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DESSERT



# DESSERT

<b>Thai Mango Sticky Rice</b> <i>Mango, sweet sticky rice, coconut milk</i>	3.5
<b>Banana Fritters</b> <i>Deep fried banana, vanilla ice cream</i>	3.5
<b>Vatatalipan</b> <i>Pudding made with palm sugar and coconut</i> <i>Served with caramelized cashew nuts &amp; exotic cut fruits</i>	3.5
<b>Japanese Cheesecake</b> <i>Red plum, passion fruit custard</i>	3.5
<b>Seasonal Fresh Fruit Platter</b> <i>An assorted platter of fresh, seasonal fruits</i>	3.5
<i>Japanese ice cream</i>	4.5

# COFFEE

Espresso   Ristretto	1.5
Double espresso   Americano	2.0
Cappuccino   Latte   Flat white   Macchiato	2.0
Iced Coffee	2.5
Baileys Coffee (alc)	2.5
Irish Coffee (alc)	2.5

# TEA

English breakfast   Ceylon cinnamon spiced black   The Original Earl Grey	2.5
Sencha green extra special   Sencha lemongrass peppermint   Ceylon Young Hyson Green	2.5
Camomile   Peppermint   Rosehip & hibiscus	2.5