

Lunch menu

NEW

Lunch Mini Banquet
Minimum of 2 people \$27/p.p.
Tapas- size portion
Tempura Cauli Flower, Shrimp
Toast, Vietnamese Vegetable
Fresh Spring Roll , Yellow curry
with Jasmin rice

*Pork Bao Bun \$14
Featuring thick-cut pork belly,
filled with fresh cucumber,
pickled red onion, sriracha
sauce, lemon, green salad.

*Korean Chicken Bao Bun \$14
Crispy Karaage chicken coated
in a sweet and spicy gochujang
sauce, paired with Japanese
mayonnaise, marinated onions,
fresh cucumber, lemon and
green salad.

*Soft Shell Crab Bao Bun \$17
A whole crispy, deep-fried soft-
shell crab, paired with fresh,
crunchy veggies. The sweet and
savory Thai-style sauce
combined with creamy sriracha
mayo.

*Umami Bento Box \$35 *popular!*
Salmon & Tuna avocado sushi roll
Pork belly
Sashimi or Prawn tempura (Your
choice)
and Karaage Chicken, Thai chicken
spring roll, Miso soup
Seaweed salad

*Prawn Tempura Donburi \$29
A bowl of rice topped 5 pieces of
prawn tempura,
come with miso soup and
three variety of small dishes

*Tokyo Chirashi Sushi GF/DF \$29
A bowl of sushi rice topped sashimi
salmon , tuna, King fish, sweet egg
sweet roll assorted vegetables.
come with miso soup and three
variety of small dishes

*Karaage Donburi GF/DF \$25 *NEW*
Our popular umami karaage coated
in teriyaki sauce pairs perfectly
with steamed rice, topped with
sesame, mayo, and spring onion .

Thai Chicken Yellow Curry (Medium size) DF/GF \$25
Chicken thigh pieces w/ peanuts, broccoli & potato
served in a creamy Thai yellow curry accompanied
w steamed Jasmin rice.

ASIAN SLAW GF/DF /V \$14

Savory cabbage, granny Smith apple, mung sprouts, mint & coriander tossed w crispy fried shallots, sesame seeds & a sesame miso dressing.

JAPANESE EGGPLANT TEMPURA V/DF/GF \$26

mung bean sprouts, crispy shallots & fresh chili.

THAI CHICKEN SPRING ROLLS DF \$23

Chicken thigh pieces marinated in nuoc cham in spring roll pastry w vermicelli, shredded carrot & fresh herbs served w jalapeno & herb mayo.

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KARAAGE CHICKEN GF/DF \$23

Crispy fried chicken thigh w nori salt, Japanese mayo & Lemon wedges.

SPICY TUNA YUKKE DF \$27

Sashimi grade tuna, diced & marinated in spicy Korean tartare sauce w fresh cucumber, spring onion & toasted sesame seeds. Topped with fresh coriander & tobiko served w wonton crisps.

SZECHUAN STYLE SQUID DF \$27

Wok tossed in a fragrant fresh herb and chili sauce served on a bed of watercress, pickled red onion.

SHIITAKE MUSHROOM DUMPLINGS 6pc \$26

Steamed shiitake and portobello mushroom dumplings served on a creamy truffle beurre blanc topped w fresh coriander, crispy shallots & homemade chili oil.

BEEF TATAKI \$35

200g beef eye fillet lightly seared & sliced, served on cucumber & red onion topped w truffle ponzu & shaved parmesan.

CHILLI CARAMEL PORK BELLY GF SUMO \$36

On a creamy kumara & cauliflower puree w toasted sesame, pork crackling & chili caramel glaze.

THAI YELLOW CURRY DF/GF \$39

Wok chicken thigh pieces w peanuts, broccoli & potato served in a creamy Thai yellow curry accompanied w steamed Jasmin rice & coconut raita.