

# A LA CARTE

## SMALL DISHES

EDAMAME, SPICY CHILLI GARLIC 5 VG  
EDAMAME, YUZU SESAME, SMOKED SALT 5 VG  
ROCK SHRIMP STYLE TEMPURA WITH SEAWEED FURIKAKE, KIMCHI MAYO 14  
KOREAN CRISPY FRIED CHICKEN, HONEY KIMCHI DRESSING 10  
CHICKEN & SPRING ONION YAKITORI WITH TOGARASHI 10  
PRAWN TEMPURA, WITH DAIKON OROSHI & TENSU BROTH 14

## DIM SUM

PRAWN HAR GOW, AO NORI 12.5  
CHICKEN SIU MAI, CHILLI JAM 10  
VEGETABLE GYOZA 8.5 VG  
SEAFOOD DUMPLING WITH GINGER & SCALLION 15.5  
PRAWN & PORK, CHILLI JAM 10.5  
WILD MUSHROOM 13 VG  
PRAWN & CHIVE 15

## HIRATA BUNS

BEEF RIBEYE, MUSTARD MAYO, CABBAGE 9.5  
PRAWN KATSU, WASABI MAYO, SAKURAZUKE 7.5  
BUTTERMILK CHICKEN KATSU, SPICY MAYO KIMCHI 7

## SUSHI

UBA NIGIRI SET, TUNA, SALMON, MACKAREL, SEABASS, SEABREAM, YELLOWTAIL 24  
TUNA SUSHI PLATTER, BLUEFIN SASHIMI, TUNA TARTARE 19  
CALIFORNIA ROLL, SNOW CRAB, JAPANESE MAYO, AVOCADO 16.5  
SALMON MAKI, SALMON, IKURA, SHISO 14.5  
TUNA MAKI, BLEFIN TUNA, SHISO, KATSUBOSHI 18  
HAMACHI HOSOMAKI, HAMACHI BLUEFIN, SPRING ONION 15.5  
SALMON HOSOMAKI, SALMON, AVOCADO 14.5  
TUNA HOSOMAKI, TUNA, CUCUMBER 15.5  
VEGETARIAN MAKI, AVOCADO, CUCUMBER, ASPARAGUS 13.5 V

## ROBATAYAKI

SALMON BELLY TERIYAKI, HIJIKI NI, CORIANDER LIME MISO 23  
YAKINIKU GLAZED BEEF RIBEYE, CARAMELISED ONION MISO 30  
IMPERIAL MISO BLACK COD, CHILLI, LIME YUZU MISO 32  
WHOLE MARINATED BABY CHICKEN, GOMA GINGER MISO DRESSING 23  
JAPANESE MUSHROOM YAKI SOBA, ONION TERIYAKI, SHISHO & EDAMAME 16 V  
AUBERGINE MISO, BABY GEM LETTUCE, BUBU ARARE, TOMATO MISO 14 VG

## SIDES

ROBATA TENDERSTEM BROCCOLI, SATSUMA MISO, CRISPY SHALLOTS 8 V  
JAPANESE STEAMED RICE, MIXED SESAME 6 VG  
WATECRESS & NASHI PEAR SALAD, WASABI DRESSING & TOASTED TENSU 8.5 VG  
ASIAN FRIES WITH WASABI FURIKAKE 8 V

## DESSERT

CLOUD 8 CHEESECAKE, UBE, CREME FRAICHE, WHITE CHOCOLATE 11 V  
MANDARIN MOUSSE, CHOCOLATE, ORANGE, SPECULOOS 12 V  
MATCHA ENTREMENT, MATCHA JACONDE, HAZELNUT, DARK CHOCOLATE GANACHE 12 V  
OMAKASE MOCHI SELECTION 9.25 V