



APPETIZERS

****Seared Salmon with Scallop Ceviche***

candied citrus, watermelon, orange glaze, Hawaiian black salt

Vietnamese Banh Trang Summer Rolls

rice paper, red beet, fried tofu, pineapple, mango,
Boston lettuce, coriander, peanut sauce

****Imperial Crispy Potato Roll***

shrimp, mango, avocado, asparagus, glass noodles,
chili mayonnaise

Vegetable Tempura

avocado, sweet potatoes, shiitake mushrooms,
orange ponzu sauce

****Caramelized Tiger Prawns*** ~

onions, chili garlic sauce, scallions

Crispy Ginger Calamari

cilantro, garlic chips, shallots, sweet chili sauce

****Tuna Tataki***

seared tuna filet, shiso, sesame crust, wasabi cream

Chicken Satay

cucumber, red onions, pineapple, peanut sauce

****Sushi Chef's Selection***

assorted sashimi and sushi rolls, eight pieces

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TO SHARE

***Skewers, Sushi and Tempura (for 2 to 4 persons)**

skewers: chicken, beef, shrimp, pineapple

sushi: chef selection

tempura: rock prawn, calamari

SOUPS

Tom Kha Gai ~

lemongrass, coconut milk, chicken

Chili Miso Soup

shiro miso, wakame, scallions, silken tofu, edamame, baby spinach

SALADS

Spicy Duck and Watermelon Salad ~

crispy duck, watermelon, cashew nuts, mint, basil, sweet fish sauce

Thai Beef Salad ~

flap sirloin beef, mango, cucumber, shallots, mint, coriander, basil, jasmine rice, red nahm jim

***Avocado Lobster Salad**

crispy lotus, lobster, avocado, tuna, hamachi, den miso, shiso vinegar

BBQ Baby Back Rib Salad

pork ribs, miso apple glaze

Sesame Wakame Salad

wakame, sesame seeds, soy sauce

Asian Greens

mixed greens, peanut dressing

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MAIN COURSES – SEAFOOD

***Miso Glazed Black Cod**

den miso, hoba leaf

***Sole Tempura**

orange ponzu, spicy daikon

***Lobster Pad Thai**

rice noodles, bean sprouts, lime, tamarind, peanuts

***Bay Scallop Trilogy**

makrut lime, sea urchin, kizami wasabi crust

***Red Snapper in Banana Leaf**

makrut lime, chili paste, green olive salt

MAIN COURSES – VEGETARIAN

Thai Vegetable Curry ~

green curry sauce, sweet potatoes, aubergine,
fried tofu, mushrooms, basil, cherry tomatoes

Stir-fried Udon Noodles

broccoli, asparagus, carrots, ginger,
bean sprouts, chili garlic sauce

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MAIN COURSES – MEAT

Red Curry Chicken ~

red curry paste, Thai eggplant, baby corn, lime leaves, basil

Twice-cooked Crispy Chicken ~

bok choy, chili jam, ginger-scallion dressing

Malaysian Beef Penaeng ~

beef short rib, nutty curry paste, coconut, paratha roti

***Beef Teriyaki**

beef filet, carrots, lotus, asparagus, micro cress

***Bulgogi Rib-eye Steak**

shichimi butter, asparagus

***Seven Spices Crusted Lamb Rack**

fresh wasabi lamb jus, shiitake mushrooms, snow peas

Pork Luc Lac ~

pork filet, baby spinach, cherry tomatoes, black mushrooms, iceberg lettuce, chili sauce

SIDES

Organic Steamed Brown Rice

Steamed Jasmine Rice

Red Ginger Stir-fried Rice

Stir-fried Udon Noodles

Broccoli and Shiitake Mushrooms

Green Asparagus with White Miso Glaze

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GREEN TEA

*2-3 minutes infused
low in caffeine*

Japanese Green Tea Sencha
traditional essence,
healthful, revitalizing

Jasmine Green**
jasmine, light,
floral, enhancing

Green Mango Peach
sweet, sharpened by
peppermint and ginger

WHITE TEA

*2-4 minutes infused
very little caffeine*

White Ginger Pear
japanese pear, hint of ginger,
exotic, alluring



BLACK TEA

*3-5 minutes infused
contains caffeine*

Orchid Vanilla
madagascar vanilla, coconut,
luxurious, indulging

Estate Darjeeling
a bright floral cup,
delicious, fragrant

HERBAL TEA

*4-5 minutes infused
caffeine free*

Ginger Lemongrass*
ginger, spring lemongrass,
balanced, invigorating

Raspberry Nectar
hibiscus, raspberries, rosehip,
orange peels, tropical, uplifting

Chamomile Citron
egyptian chamomile, fruits &
herbs, gentle, relaxing



DESSERTS

Crème Brûlée

chocolate, lemongrass

Japanese Fruit Salad

shiratama rice drops

Steamed Ginger Cake

apple cardamom ice cream

Bounty Cake

coconut, chocolate chips, vanilla bean

Caramel Tapioca

mango, ginger cookies



ICE CREAM AND SORBETS

Matcha Green Tea Ice Cream

Exotic Fruit Sherbet Trilogy

SMALL BITES

Yuzu Citrus Sorbet

Soft Ice Cream

japanese togarashi, chili salt 🍷