

SOUP

MISO SOUP tofu, wakame, spring onions (g)

TOM YUM chicken, lemongrass, mushrooms, galangal

SALAD

MANGO SALAD carrots, cucumbers, coriander, tomatoes, mint, peanuts (vg, n)

PALM HEART cherry tomatoes, avocado, onions, cilantro dressing (vg)

THAI BEEF cucumber, mint, cilantro, shallot

APPETIZER

YASAI GYOZA vegetarian filling and spicy dipping sauce (vg, g)

RICE PAPER ROLL carrots, cabbage, mango, peanuts (vg, g, n)

WAGYU SLIDERS tomato, lettuce (g)

YELLOWTAIL USUZUKURI yuzu ponzu, crispy garlic, spring onions (g)

YAKITORI TERIYAKI chicken thigh skewers glazed in teriyaki sauce

ROCK SHRIMP TEMPURA deep fried marinated bites, creamy spicy sauce (g)

BLACK COD GYOZA ginger, cabbage and spicy dipping sauce (g)

SUSHI

CHEF'S MORIAWASE SUSHI (6 pieces)

CHEF'S MORIAWASE SASHIMI (6 pieces)

MAKI (cut in 6 pieces) or TEMAKI

YASAI fried asparagus, cucumber, shiso (vg, g)

PRAWN tempura, avocado, spicy mayo (g)

CALIFORNIA crab meat, mayo, avocado

SALMON spicy mayo, spring onions

TUNA spicy mayo, spring onions

CURRY

GREEN (v) or RED THAI CURRY eggplant, green beans, jasmine rice
with prawns with chicken with tofu

YELLOW CRAB CURRY green beans, served with glass noodles

BEEF RENDANG coconut milk, tamarind, jasmine rice, sambal (n)

MAIN

NASU DENGAKU miso glazed steamed aubergine, sesame seeds (v, g)

PHAD THAI rice noodles, beans sprouts, carrots, egg, peanuts (n)
add prawns add chicken add tofu (vg)

TEMPURA MORIAWASE vegetables, prawn, tentsuyu dipping sauce (g)

FISH IN BANANA LEAF barramundi, tomato sambal

9 oz. BLACK COD marinated in saikyo miso, bok choy

WHOLE FISH steamed Chinese style with rice and tenderstem, to share for 2 (g)

4 oz. A4 JAPANESE WAGYU SIRLOIN BEEF bok choy, shitake (g)

SIDE

MARINATED CUCUMBER soy, sesame oil (vg, g)

TENDERSTEM BROCCOLI chilli, ginger, soy (vg, g)

JASMINE RICE (vg)

STIR FRIED RICE eggs, carrots, cabbage, soy, sambal (v, g)

KIMCHI homemade fermented cabbage

DESSERT

MANGO STICKY RICE coconut sorbet, coconut tuile (v, d)

CHOCOLATE FONDANT orange coulant center, miso – caramel ice cream (v, d, g)

SESAME & PASSION FRUIT CUSTARD black tahini, sesame tuile (v, d, g)

MATCHA TIRAMISU sake soaked sponge, matcha mascarpone cream, chestnuts cremeux (v, g, d)

COCONUT CHEESE CAKE ginger, coconut sable (v, g, n, d)

HOMEMADE SORBET coconut, mango-mandarin, lime basil, strawberry (vg, n)

HOMEMADE ICE CREAM vanilla, chocolate, miso – caramel, pistachio (v, d, n)