

the MENU

49.50 P.P.

AMUSE

FROM THE SEA: PANIPURI JAPANESE STYLE
WHITE SNOW CRAB, YELLOWTAIL TUNA TARTER,
BLACK TOBIKO, PICKLED DAIKON, KATSUO DASHI

START

EBI PRAWN TEMPURA, PONZU GELEE
HOT SMOKED SALMON, PICKLED RHUBARB,
WAKAME + CUCUMBER SALAD
KARAAGE CHICKEN, LEMON + CAPER MAYO
GRILLED BEEF TEMARI ZUSHI, SPICY TERIYAKI,
GARLIC CHIP, CHIVE

MAIN

GRILLED SAIKYO MISO COD, SCALLOP SHINJO, LOTUS,
EDAMAME RISOTTO, YUZU + CORIANDER OIL
(RECOMMENDED SIDE : SAUTEED VEG)

OR

SMOKED DUCK, CHOI SUM, DUCK LIVER + SESAME
CROQUETTE, BLACK CHERRY + TAMARIND JUS
(RECOMMENDED SIDE: FRIED RICE)

FINISH

STRAWBERRY MOUSSE + EXOTIC FRUITS: MISO
CARAMEL TOFU DOUGHNUTS + YUZU CUSTARD:
DARK CHOCOLATE MOCHI ICE-CREAM

RUM *Specia cocktails*
PLUM KISS 10.50

COCONUT RUM, PLUM SAKE,
BLUEBERRIES, PINEAPPLE & LEMON



the MENU

49.50 P.P.

AMUSE

THE VEGGIE FIELD: PANIPURI JAPANESE STYLE
CUCUMBER + PICKLED DAIKON TARTER, INARI,
KONBU DASHI

START

BABY CORN TEMPURA, PONZU GELEE
PICKLED RHUBARB, WAKAME + CUCUMBER SALAD
SWEET POTATO CROQUETTE, LEMON + CAPER MAYO
GRILLED ERINGI MUSHROOM TEMARI ZUSHI,
PICKLED GINGER, CHIVE

MAIN

SAUTEED ASIAN MUSHROOMS, EDAMAME RISOTTO,
BEETS CRISP, YUZU + CORIANDER OIL
(RECOMMENDED SIDE : SAUTEED VEG)

FINISH

STRAWBERRY MOUSSE + EXOTIC FRUITS: MISO
CARAMEL TOFU DOUGHNUTS + YUZU CUSTARD:
DARK CHOCOLATE MOCHI ICE-CREAM

***PRE-ORDER ONLY:**
UNFORTUNATELY, NO VEGAN/GF DUE TO THE MENU
BEING A COURSE MEAL

RUM *Specia cocktails*
PLUM KISS 10.5

COCONUT RUM, PLUM SAKE,
BLUEBERRIES, PINEAPPLE & LEMON

VEG

ROKU ASIA

VALENTINES DAY 2026

