# SMALL PLATES

**MISO SOUP** 7.00
with tofu, daikon radish & shiitake mushrooms

**EDAMAME** 7.00
with Shichimi Togarashi

**KIMCHI** 7.00
Fermented Napa cabbage

**SICHUAN STYLE CUCUMBER PICKLES** 7.00
with chilli, coriander & pinenuts

**WOK FRIED CLAMS** 18.00
in XO sauce with mung beans & scallions or in miso dashi with shiitake

**STICKY CHICKEN WINGS** 18.00
with chilli sauce & lime mayo

**FRIED CAULIFLOWER** 15.00
with a sticky chilli sauce

**WOK FRIED SQUID** 18.00
with capiscum & spicy Korean sauce

**CEVICHE** 20.00
Market fish with lemongrass, pressed lime & Thai herbs

**FLASH FRIED EGGPLANT** 18.00
with a miso & sesame glaze

# DUMPLINGS

**POACHED PRAWN WONTONS** 12.00
with a spicy citrus ponzu

**PORK & PRAWN DUMPLINGS** 10.00

**SHIITAKE & CABBAGE DUMPLINGS** 10.00

# SHARED PLATES

**GINGER & SOY BRAISED CHICKEN**
HALF / WHOLE 32.00 / 55.00
with chilli & sweet potato noodles

**CHINESE STYLE STEAMED PORK BELLY** 32.00
in a ginger sauce

**SPICY BEEF BRISKET** 32.00
with chilli bean paste & mushrooms

**WHOLE MARKET FISH** 30.00
with lime, coriander & nahm jim

**LAMB HIND SHANK** 30.00
with a sweet & sour sauce, lime & mint

**BRAISED TOFU** 25.00
with soy, ginger, Korean chilli & scallions

# VEGETABLES AND SIDES

**SHORT GRAIN STEAMED RICE** 6.00

**EGG NOODLES** 12.00
wok fried with soy, scallions & mung beans

**WOK FRIED PUMPKIN** 12.00
with sake kasu & Tagarashi

**ASIAN GREENS** 12.00
with sesame & ginger dressing or prawn butter

# DESSERT

**MANDARIN ALMOND CAKE** 16.00
with yoghurt ice cream

**BANANA ICE CREAM** 16.00
with miso caramel, sorghum & seasame

**COCONUT, MATCHA TIRAMISU** 16.00
with white chocolate & shiso