





SMALL PLATES

EDAMAME with Shichimi togarashi	7
KIMCHI fermented napa cabbage with Korean chilli, fish sauce and spring onions	8
STEAMED DUMPLINGS pork and prawn with ponzu Or tempeh, mushroom and cabbage with black garlic ponzu	12
POACHED PRAWN WONTONS with a spicy citrus ponzu	14
MARKET FISH CEVICHE with avocado and fennel	16
FRIED CAULIFLOWER with sticky chilli sauce, tomato powder	18
CHICKEN WINGS with kimchi seasoning & yuzu mayo	22



NOODLES DISHES

- GARLIC PRAWNS YAKISOBA** 24
wok fried prawns, cabbage and spring onions
- CRISPY TOFU YAKISOBA** 24
wok fried tofu with seasonal vegetables



BIG PLATES

- MONGOLIAN BEEF** 40
wok fried sliced ribeye in a peppercorn sauce with crispy mushrooms and spring onions
- PORK KATSU** 35
panko crumbed pork rib eye, dashi omlette and a kimchi mayo
- BRAISED BEEF SANGCHU SAAM** 30
slow cooked beef shin served with lettuce, kimchi, and daikon
- ROASTED CHICKEN** **WHOLE 60 / HALF 35**
with coconut milk Adobo sauce and coriander
- TEMPURA VEGETABLES** 30
with a mushroom dashi and yuzu mayo
- MAPO TOFU** 28
with sichuan pepper, corn and shiitake
- PANFRIED MARKET FISH** 35
Tom yum marinated and a Thai herb salad

Please talk to your server about any food allergies.



VEGETABLES AND SIDES

SHORT GRAIN RICE	6
WOK FRIED ASIAN GREEN with sesame dressing	16
JAPANESE PANCAKE pumpkin, lime mayo and furikake	16



DESSERT

MISO APPLE FRANGIPANE with salted caramel ice cream	16
MATCHA CREAM CHEESE PARFAIT with almond matcha crumble and apple sorbet	16