

FUDOG

STARTERS TO SHARE

SALMON SASHIMI	32
king salmon, ponzu shōyu aonori crisps	
EDAMAME	8
sea salt, shichimi togarashi	
CRISPY EGGPLANT	24
shiro miso, szechwan, chilli	
FRIED CAULIFLOWER	26
sticky chilli sauce, kewpie mayo	
RED PEPPER AND TEMPEH DUMPLINGS	26
yuzu ponzu, pickled green chilli	
STEAMED PORK AND PRAWN DUMPLINGS	28
pork belly, cabbage, mushroom soy	
POACHED DUCK WONTON	30
tahini, black vinegar, fresh herbs	

VEGETABLES - SIDES

CRISPY POTATOES	28
seaweed butter, furikake	
HIBACHI GRILLED MUSHROOMS	32
local oyster mushrooms, spicy xo	
AGEDASHI TOFU	32
katsuobushi, tentsuyu broth, ginger	
SEASONAL GREENS	26
wok charred vegetables, mushroom xo	
MUSHROOM YAKISOBA	26
wok fried noodles, menma	
STEAMED RICE	8
japanese short grain rice	

SHARE PLATES

PORK BELLY KUSHIYAKI	36
pork crackling, burnt apple	
LAMB NECK SKEWERS	40
nvoc cham, lime	
CHICKEN KARRAGE	38
scallion soy dipping sauce, lemon	
MONGOLIAN BEEF	64
crispy fried ribeye, peppercorn sauce, bok choy	

OMAKASE BANQUET MENU

chefs selection of menu favourites and daily specials

78^{pp}

add dessert 8^{pp}

*minimum 2 people
*to be shared by the whole table



DIETARY AND ALLERGEN INFORMATION

We offer vegan and no-added-gluten options on selected menu items

Please inform our team of any dietary requirements or preferences

Kindly note that all food is prepared in a kitchen that also handles fish, shellfish, gluten, wheat, sesame, soy, tree nuts, dairy, eggs, and sulphites