

SMALL PLATES

STEAMED BUNS | 50

(2pcs)

CHOICE OF: Pork Belly with mayonnaise and fresh herb salad, Pulled Jackfruit with carrot cucumber pickle and coriander or Beef Rendang with green bean and coconut salad with carrot cucumber pickle.

MANDARIN PANCAKES | 50

(3pcs)

CHOICE OF: Peking Hoisin Duck or BBQ Tofu, with basil, red cabbage, cucumber, red chili, leek and toasted shallots.

NASU DENGAKU | 50

Deep fried Eggplant topped with dengaku-miso and ground white sesame.

YAKITORI | 50

Grilled chicken and spring onion skewers with homemade Teriyaki sauce and a sprinkling of Ichimi.

BUTA NO YASAI MAKI | 50

Sautéed pork belly rolls filled with spring vegetables & enoki mushrooms with a teriyaki glaze.

SALADS

CHA SOBA SALAD | 85

Tossed Japanese green tea noodles, shiitake mushroom, inari ajitsuke (marinated tofu) crispy salad with sesame dressing.

CHICKEN TERIYAKI SALAD | 65

Grilled chicken teriyaki with mixed salad leaves, avocado, carrot, cucumber, radish and shiitake mushrooms tossed in a teriyaki soy vinegar dressing

SOFT SHELL CRAB & GREEN MANGO SALAD | 65

Crispy tempura soft shell crab tossed with shredded green mango, basil, mint, cucumber, cherry tomato, lemongrass and nouccham dressing.

BOWLS

BEEF RENDANG | 105

Australian beef slow cooked for 6 hours with coconut, tamarind, chili and shallot, garnished with spicy green bean and shredded coconut salad garnished with melinjo crackers and pickled vegetables. Served with a side of rice.

RED CURRY OF DUCK | 105

Duck, lychee, basil, apple eggplant, baby corn, kaffir lime, coriander and mint. Served with a side of rice.

VEGGIE POKE BOWL | 75

Golden fried tofu with cucumber, carrot, edamame, seasonal avocado, sushi rice, tempura pickle ginger, garnished with nori and served with ponzu dressing.

HIYASHI SOMEN | 75

Cold Somen noodles & crispy vegetables in iced water served with dipping sauce. Refreshing and light!

NABEYAKI UDON | 105

Udon noodle soup, egg, spring onion and a mixed vegetable prawn tempura, cooked in a ceramic pot, served with Ichimi & ginger.

BIBIMBA | 95

VEGETARIAN OPTION | 75

Chef Emiko's take on the Korean classic 'Bibimbap', seasoned beef slices, spinach, daikon radish, carrots, cucumber, shiitake mushrooms, baby green beans, with a sunny side up egg and topped with nori and a side of Kochujian sauce.

KATSU CURRY | 105

Fried chicken fillet coated in panko bread crumbs, in a curry sauce with carrot and potato, served with rice & tsukemono kyūri (pickle).

SIDES

WHITE RICE | 10 ROTI | 12 FRENCH FRIES | 25

SUSHI 'URAMAKI' ROLLS

(8 PIECES)

CALIFORNIA ROLL | 75

Uramaki roll filled with tempura crab, avocado & cucumber, topped with tobiko.

VEGETARIAN ROLL | 50

A sushi roll filled with crispy vegetables, seasonal avocado topped with inari (tofu) .

CRISPY TEMPURA CHICKEN ROLL | 60

Uramaki roll filled with crispy tempura chicken, avocado and cucumber.

BURGERS

CHICKEN TERIYAKI BURGER | 95

Chicken teriyaki glazed fillet with cheddar cheese, mustard mayonnaise coleslaw, served in a seeded bun with French fries and mayonnaise.

SOFT SHELL CRAB BURGER | 120

Tempura soft shell crab with pickled cucumber & salad served in a seeded bun with French fries and wasabi mayonnaise.

SOUTHERN FRIED CHICKEN BURGER | 85

Sesame bun filled with crispy chicken, red and white cabbage, Jalapeño, coriander, chipotle mayo and served with a side of French fries.

BACON AND CHEESE BURGER | 105

Sesame bun filled with 150gr beef patty, bacon, cheddar cheese, crispy onion rings, onion coffee jam, pickle mayo and served with a side of French fries.

DESSERT

BANANA COCONUT & PANDAN CREPE | 45

Caramelized banana and coconut filled pandan crepe, served with a mango puree and passionfruit.

GREEN TEA MATCHA GELATO | 30

Price per scoop from Gelato Secrets