

## TO START

### Asian Caesar Salad 11

-Japanese MIZUNA leaf, chrysanthemum, grated parmesan, tofu crouton with MISO caesar dressing

### KUMATO caprese 8

-KUMATO tomato, bocconcini, thai basil, SHISO mint, red wine salt, basil sugar with YUZU vinaigrette

### Miso Soup of the day 6

-traditional Japanese soy bean soup with daily created by chef

### EDAMAME 5.5

-steamed soy bean with himalayan sea salt

### AGEDASHI Tofu 7

-lightly fried Tofu wrapped in rice puff with tomato DASHI sauce

### Gyoza 9

-Japanese style pork dumpling with creamy chili sesame dip

### Jerk Chicken Wing KARAAGE 7

-crispy chicken seasoned soy jerk spice with Mango Aioli

### Pork Cordon Bleu 12

-pork loin wrapped in crispy golden PANKO crust, sand with SHISO mint and mozzarella cheese

### Wasabi Tempura Prawn 11

-crispy shrimp tempura with WASABI aioli

### Seafood Ceviche Tacos 11

-daily fresh fish marinated in YUZU citrus juice, WASABI guacamole, asian salsa, cilantro

### Beef Carpaccio 14

-thinly sliced AAA Angus tenderloin beef seared rare with black soy vinaigrette

## TO FINISH

### UME SHISO Rack of Lamb 27

-charbroiled rack of lamb with UME plum & SHISO mint pesto

### SAIKYO MISO Sea bass 29

-grilled sea bass marinated in rich white MISO & Sake

### TERIYAKI Beef Steak 25

-charbroiled Angus strip loin with teriyaki jus