

SUSHI BAR

YELLOWTAIL ROLL*

hamachi • crab mix • yuzu juice • truffle oil • green soy paper
aonori tempura flakes

ROCK SHRIMP ROLL*

avocado • mango • spicy tuna • spicy aioli

CRISPY SALMON*

salmon • avocado • cream cheese • panko • eel sauce • spicy aioli

TIGER ROLL*

spicy tuna • shrimp tempura • crab mix • avocado

TWO TIMING TUNA*

tuna sashimi • spicy tuna • spicy aioli • garlic ponzu • chives

8.99	SALMON BELLY*	9.99
	grated green apple • salmon roe • salmon belly	
9.99	DRAGON ROLL	10.99
	broiled eel • avocado • shrimp tempura • crab mix • eel sauce	
8.99	CALIFORNIA	7.99
	crab mix • avocado • cucumber	
10.99	SPICY TUNA*	8.99
	tuna • masago • shichimi	
9.99	EEL ROLL	8.99
	broiled eel • cucumber • eel sauce	
	PHILLY ROLL*	7.99
	salmon • cream cheese • avocado	

HAND HELDS

EDAMAME

bbq salt

TEMPURA FRIED SHISHITO PEPPERS

gochojang mayonnaise • smoked salt

HAMACHI TAQUITOS*

hamachi ceviche • jalapeño • radish • avocado

BULGOGI PANI PURI

korean bbq beef • kimchee • gochujang aioli

BEETROOT MURABBA CROQUETTES

beetroot & peanut chop • goat cheese • radish

GOAN CHORIZO SCOTCH EGG

onion • cilantro • sundried tomato

FIRECRACKER SHRIMP

thai sweet chili sauce

TONKATSU

pork loin • bonito flakes • dried chorizo • radish • honey mustard

SALMON TANDOORI NAAN*

naan bread • pearl onions • red shiso • garlic mayo

TUNA PIZZA*

crispy tortilla • aioli • chives • maldon salt • truffle oil

GRILL REPUBLIC

PERUVIAN BEEF SKEWERS

rustic aji panca sauce • key lime

PORK BELLY KUSHIYAKI

butterscotch miso • corn powder

CHICKEN TERIYAKI

ginger • sesame seeds • scallions

SALMON CHETTINAD SKEWERS*

asian pear • coconut reduction

CHERRY TOMATO AND TANDOORI WHIPPED BURRATA

basil • balsamico • micro cilantro

ELOTE MEXICANO

corn on the cob • tofu cream • queso cotija

BLACK COD SKEWERS

cilantro • lemon miso

LAMB KALBI GUI

lamb chops • minted doenjang • pear • red radish

SQUID

fennel salad • lemongrass sauce

SHARING IS CARING

3.99	AHI TUNA BHEL*	8.99
	avocado • pomegranate • puffed black rice • baby radish • lime cream	
5.99	HAMACHI CRUDO*	5.99
	lemongrass romesco • roasted peppers • almonds	
6.99	AVOCADO RAITA	3.99
	yogurt • cumin • cucumber • tomato • pappadum	
9.99	STREET FRIES	4.99
	tamarind • mint chutney • spicy bitter melon chips	
5.99	MALABAR PRAWN SAUSAGE	7.99
	citrus yogurt dip	
5.99	HEIRLOOM TOMATO SALAD	7.99
	soft tofu • blueberries • sesame oil • amazu	
7.99	ALASKAN SUMMER ROLL	6.99
	crab meat • rice noodles • nuoc cham	
7.99	KOREAN FRIED CHICKEN	7.99
	rice • radish cabbage slaw	
7.99	SALT & PEPPER CALAMARI	7.99
	shichimi • crispy garlic • smoked soy • serrano pepper	
8.99	BROILED BAY SCALLOPS*	10.99
	shiso garlic butter • sea salt	

NOODLES, RICE, SOUPS

7.99	YAKI SOBA	11.99
	wild mushrooms • coconut milk • yuzu soy • bok choy	
7.99	RAMEN WITH BBQ PORK BELLY	11.99
	lemongrass broth • cilantro	
7.99	SHRIMP PAD THAI	13.99
	shrimp • tamarind sauce • peanuts • nuoc mam • bean sprouts • lime	
7.99	KIMCHEE FRIED RICE	11.99
	pork • charred pineapple • snow peas • sesame seeds • kimchi (ADD CHICKEN +2) (ADD SHRIMP +3) (ADD STEAK +4)	
5.99	DUMPLINGS (4PC EACH)	
7.99	LAMB ROGAN JOSH & CORN	3.99
	black truffle • white corn soy • parmesan	
11.99	PORK BELLY & SCALLIONS	3.99
	spicy su-shoyu dipping sauce	
5.99	DUCK & PUMPKIN	3.99
	orange • almonds • soy brown butter	
	PASTRAMI & SAUERKRAUT	3.99
	white cabbage soy • 1000 Island aioli	

SUGAR PUMP

4.99	GREEN TEA JAR	4.99
	chocolate brownie • green tea mousse • chocolate crumble • ganache	
4.99	CARROT HALWA	2.99
	ginger ice cream • saffron syrup • pistachio nuts	EACH
4.99	ASSORTED BAKLAVA	
	muhallabia • almond and rose water pudding	