

SUSHI BAR

YELLOWTAIL ROLL*

hamachi • crab • 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 • avocado

AHI TUNA ROLL*

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

\$12 SALMON BELLY*

grated green apple • salmon roe • salmon belly

\$13 DRAGON ROLL

broiled eel • avocado • shrimp tempura • crab • eel sauce

\$12 CALIFORNIA

crab • avocado • cucumber

\$15 SPICY TUNA*

tuna • masago • shichimi

\$14 EEL ROLL

broiled eel • cucumber • eel sauce

PHILLY ROLL*

salmon • cream cheese • avocado

\$14

\$14

\$11

\$12

\$12

\$12

HAND HELDS

EDAMAME

bbq salt

TEMPURA FRIED SHISHITO PEPPERS

gochujang 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

\$5 AHI TUNA BHEL*

avocado • pomegranate • puffed black rice • baby radish • lime cream

\$8 HAMACHI CRUDO*

lemongrass romesco • roasted peppers • almonds

\$11 AVOCADO RAITA

yogurt • cumin • cucumber • tomato • pappadum

\$13 STREET FRIES

tamarind • mint chutney • spicy bitter melon chips

\$8 MALABAR PRAWN SAUSAGE

citrus yogurt dip

\$8 HEIRLOOM TOMATO SALAD

soft tofu • blueberries • sesame oil • amazu

\$11 ALASKAN SUMMER ROLL

crab meat • rice noodles • nuoc cham

\$10 KOREAN FRIED CHICKEN

rice • radish cabbage slaw

\$11 SALT & PEPPER CALAMARI

shichimi • crispy garlic • smoked soy • serrano pepper

\$12 BROILED BAY SCALLOPS*

shiso garlic butter • sea salt

NOODLES, RICE, SOUPS

\$11 YAKI SOBA

wild mushrooms • coconut milk • yuzu soy • bok choy

\$10 RAMEN WITH BBQ PORK BELLY

lemongrass broth • cilantro

\$10 SHRIMP PAD THAI

shrimp • tamarind sauce • peanuts • nuoc mam • bean sprouts • lime

\$10 KIMCHEE FRIED RICE

pork • charred pineapple • snow peas • sesame seeds • kimchi
(ADD CHICKEN +3) (ADD SHRIMP +5) (ADD STEAK +4)

\$8 DUMPLINGS (4PC EACH)

\$10 LAMB ROGAN JOSH & CORN

black truffle • white corn soy • parmesan

\$15 PORK BELLY & SCALLIONS

spicy su-shoyu dipping sauce

\$9 DUCK & PUMPKIN

orange • almonds • soy brown butter

PASTRAMI & SAUERKRAUT

white cabbage soy • 1000 Island aioli

\$12

\$10

\$5

\$7

\$11

\$9

\$10

\$10

\$10

\$14

\$15

\$16

\$16

\$14

\$7

\$6

\$6

\$7

SUGAR PUMP

GREEN TEA JAR

chocolate brownie • green tea mousse • chocolate crumble • ganache

CARROT HALWA

ginger ice cream • saffron syrup • pistachio nuts

ASSORTED BAKLAVA

muhallabia • almond and rose water pudding

\$7

\$7

\$7

FLAN DE PIÑA

caramelized pineapple slices • rum sauce

MOCHI ICE CREAM

coconut • lychee • green tea • mango

\$7

\$4

EACH