

Appetizers

HEART OF ROMAINE 14
toasted parm bread crumbs, shredded nori
miso caesar dressing

SMOKED HAMACHI PASTRAMI 21
cabbage slaw, hot miso mustard, dill (gf)

LEMONGRASS CHICKEN WINGS 14
chili marinade, kaffir ranch sauce

PRAWN TOAST 15
japanese milk bread, yuzu kosho tartare sauce

Dim Sum

BERKSHIRE PORK DUMPLING 14
scallion, mala chili sauce

FORAGED MUSHROOM STEAMED BUN 13
shimejii, shiitake, maitake, water chestnut (v)

CRISPY MAPO DUMPLING 12
shiitake, tofu, ginger (ve)

PRAWN & BACON SUI MAI 13
chili, cilantro, soy vinegar

Mains

TOGARASHI SPICED FRIED CHICKEN 31
scallion biscuit, spicy maple sauce, pickles

BLACK ANGUS BAVETTE 34
flavors of pho, herb salad, lime (gf)

SIZZLING RICE POT 23
shiitake, preserved olive leaves, mala sauce (ve,gf)
add soy glazed short rib 12 suppl

BLACK COD 31
grilled maitake, kale, roasted dashi sauce (gf)

Signature Dishes

PEKING DUCK 80
Jurgielewicz farm duck, scallion pancakes
pickles, mixed herbs

SOY GLAZED SHORT RIB 80
grass fed beef, scallion pancakes
halal style red and white sauce

Sides

**OSAKA STYLE
TATER TOTS 10**
okonomiyaki mayo, pickles
sriracha ketchup, bonito flakes

STEAMED EDAMAME 9
maldon salt (ve,ge)

JASMINE RICE 6
(ve,ge)

**BLISTERED SHISHITO
PEPPERS 9**
whipped everything tofu
smoked paprika (ve,ge)

Food allergies and intolerances: please speak to a member of staff about your requirements. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. (v) vegetarian, (ve) vegan, (gf) gluten free.