



FOOD



## APPETISERS

### SEAFOOD

#### PŪ TOD MUN

Thai crab cakes with mango chilli sauce

#### EBI YAKI

Grilled prawn skewers with lemongrass

#### HERB CRUST KAKI

Oyster with parmesan herb crust

#### HOTATE TO EBI KUDAMONO

Combination of seared scallop on pineapple & crispy prawn on watermelon

#### SALMON CHIFA

Miso marinated fresh salmon with cauliflower cream.

#### EBI CHILLI

Smoked bullet chilli prawns

#### TOD MUN GOONG

Thai herb accentuated prawn cakes

## MEAT

### NEW ZEALAND LAMB CHOPS

Grilled lamb chops garlic rubbed, seasoned with salt & pepper

### (P) COSTILLAS CHIFA

Baby back pork rib, pineapple, bird eye chilli, soy sauce, limo chilli & spring onion

### (P) BUTA KAKU NI

Braised pork belly with poached egg

### SLOW ROASTED LAMB

Sliced lamb with haricot beans & chilli hoisin

## POULTRY

### DUCK SPRING ROLL

Crispy duck spring roll with hoisin sauce

### SPICED DUCK BREAST

Spiced duck breast with charred rani pineapple

### ASIAN TOASTADA

Chicken schetzwan peppers & smoked chillies served over toasted bread

### CHICKEN SALT & PINK PEPPER

Our twist to a classic with crispy fried wonton skin

### CHICKEN WINGS

Choice of teriyaki sauce or pepper dry rub with buttermilk

### TORI KARA AGE

Sake soya marinated deep fried chicken with Japanese mayo

 Vegetarian (P) Pork (N) Nuts

In case of any food allergies, please inform your server.

## VEGETARIAN

### KAZÉ CHEESE BOUREK

Creamy cheese roll with spring onion, carrots

### KYOTO MUSHROOMS

Sake butter cooked Japanese mushrooms

### KOREAN BABY POTATO

Young baby potatoes tossed with Korean gochujang chili sauce

### CORN FRITTERS

Panko crusted soft corn cake

### MIENG TOFU CUPS

Cubed soft tofu tossed in tangy tamarind and peanuts

### TERIYAKI TOFU

Silken tofu tossed in teriyaki Sriracha concoction

### SÌCHUĀN GREEN CHILLI

Sichuan-style wok-fried Bangalorean peppers with cheddar cheese





## SASHIMI & SUSHI

### SASHIMI

*Finely sliced fresh raw vegetables & seafood  
served with traditional accompaniments  
3 Pieces each*

HOTATE  
Scallops

MAGURO  
Tuna

SAKE  
Salmon

SABA  
Japanese mackerel

HAMACHI CARPACCIO  
6 Slices of yellow tail sashimi laid on a bed of sesame ponzu sauce  
topped with ginger, tomato, onion & chives

### SASHIMI PLATTER

*12 Pieces*  
Tuna, salmon, yellow tail, scallops

 Vegetarian  Pork  Nuts

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## NIGIRI SUSHI

*Ellipse shaped pressed 'Sushi Meshi' (rice),  
served with traditional accompaniments  
2 Pieces each*

### IKURA

Salmon roe

### HOTATE

Japanese scallop

### MAGURO

Tuna

### SABA

Mackerel

### TOBIKKO

Flying fish roe

### UNAGI KABAYAKI

Grilled eel

### TAKO

Octopus

### KAN PACHI

Amberjack

### SAKE

Salmon

### EBI

Shrimp

### KANIKAMA

Imitation crab



Vegetarian



Pork



Nuts

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 INARI  
Fried bean curd

 SHITAKE TARE  
Teriyaki mushroom

 ABOCAD  
Avocado

 TAKUAN  
Pickled radish

 ASUPARA  
Asparagus

 KYURI  
Cucumber

## NIGIRI – SUSHI PLATTER

*8 Pieces per portion*

Chef's selection of Vegetarian Sushi  
Chef's selection of Seafood Sushi

 Vegetarian    Pork    Nuts

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## HOSOMAKI – THIN ROLLED SUSHI

*Nori sheet wrapped 'Sushi Meshi' (rice) rolls with choice of selection,  
served with traditional accompaniments  
6 Pieces per portion*

SAKE TO EBI NO  
Salmon & prawns

TEKKA MAKI  
Tuna

SAKE MAKI  
Salmon

🌿 KAZE KAPPA MAKI  
Ginger cucumber & avocado

🌿 KAPPA MAKI  
Cucumber

🌿 CHILLI TAKUWAN  
Fresh chillies & pickled radish

## FUTOMAKI ROLL – THICK ROLLED SUSHI

*A combination of raw & lightly grilled flavours of seafood & vegetarian rolls,  
served with traditional accompaniments  
8 Pieces per portion*

DRAGON ROLL  
Cucumber, avocado, crab meat, eel, sesame seeds, wrapped in nori  
with spicy mayo sauce

CALIFORNIA MAKI  
Snow crab, avocado, and tobika

🌿 MIXED VEGETABLE ROLL  
Cucumber, avocado, roast red pepper, asparagus,  
spring onion, wrapped in nori with spicy mayo sauce

🌿 Vegetarian    (P) Pork    (N) Nuts

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### WHITE TIGER ROLL

Shrimp & shishito tempura, hamachi tartar, jalapeño,

### LONGHORN ROLL

Fried shrimp, fresh water eel, avocado, spicy mayo,  
3 kinds of tobikko, umami sauce

### SALMON & SOFT SHELL CRAB

Soft shell crab, salmon, Korean barbecue powder, sesame seed,  
chilli threads, togarashi, micro greens

### TSUKIJI MAKI

Black rice, prawn, Sri Lankan crab stick, spring onions, tempura flakes

### MURAKAMI ROLL

Salmon sashimi, tuna, yellow tail, avocado, spring onion, tobikko,  
spicy mayo in cucumber sheet

### PHILADELPHIA CHEESE ROLL

Smoked cheese, cucumber, bell peppers, avocado  
& Philadelphia cheese

### CRUNCHY SCALLOP

Spicy scallop with tanuki udon, spicy mayo, tobikko

### YASAI FURAI TO AVOCADO MAKI

Crispy vegetables, avocado & sweet soy

### SPICY MANGO ROLL

Asparagus tempura, avocado, mango & spicy mango sauce

### KAZE PREMIUM NON-VEGETARIAN SUSHI PLATTER

4 Piece California roll, 4 Piece fresh salmon roll , 2 piece maguro nigiri,  
2pc sake nigiri , 2 piece Ebi nigiri , 2 piece hamachi sashimi

### KAZE PREMIUM VEGETARIAN SUSHI PLATTER

6 Piece mixed vegetable roll, 6 piece Philadelphia roll , 1 piece inari nigiri ,  
1 piece avocado nigiri , 1 piece cucumber nigiri , 1piece takuan nigiri

Vegetarian (P) Pork (N) Nuts

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## TEMPURA

*Potato starch coated morsels of vegetable & seafood fried to perfection.  
Served with house special dips*

### OYSTER TEMPURA

Lemon citrus cream & crispy soy bean crumb

### ROCK N ROLL SHRIMP

Rock shrimp deep fried in tempura, served with a spicy mayo sauce

### CRISPY CUTTLEFISH

Cuttlefish tempura with homemade chilli & tartar sauce

### LYCHEE TEMPURA

Stuffed with curried crabmeat

### EBI TEMPURA

Traditional deep fried battered prawns

### YASAI TEMPURA

Fresh vegetables which include capsicum, carrots, pumpkin & mushrooms  
lightly fried in tempura batter





## DIMSUM, BAOZI & GYOZA

Ⓟ PRAWN & PORK BLACK TRUFFLE OIL  
Combination hammer beat shrimp, Belgium pork & truffle

CRISPY PAN-SEARED CRABMEAT DUMPLING  
Refine flour sheet with Sri Lankan crab meat

CHICKEN CRYSTAL  
Crystal sheet filled with chicken coriander

CARROT WRAPPED CHICKEN  
Chopped chicken wrapped with peeled carrot

🌿 CHIVE VEGETABLES  
Green sheet with exotic vegetables

🌿 SHIITAKE & SPINACH  
Rice flour potato starch wrapper with baby spinach & black mushrooms

IKURA PRAWNS  
Pink crystal dough prawn & salmon roe

STEAM CHICKEN SHITAKE  
Japanese mushrooms with chicken

Ⓝ 🌿 CHE CHOW  
Yellow crystal sheet with nuts & exotic vegetables

SCALLOP & PRAWN SUI MAI  
Open faced dumpling with minced prawn & American scallop

Ⓟ PORK POTSTICKERS WITH A CHILE SESAME GLAZE  
Flour wrapper stuffed with minced pork, pan-seared

PRAWN HAR GOW  
Traditional dumpling with crystal sheet & water chestnuts

🌿 Vegetarian Ⓟ Pork Ⓝ Nuts

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SHRIMP ROLL

Chef's special handmade crystal prawn rolls

SPICY ROASTED CHICKEN

Pink sheet with minced chicken & basil



CHICKEN SATAY BUN

Cantonese bun filled wild herbs, nuts & chicken



BASIL POK CHOY & CORN

Crystal sheet with American corn & vegetables

LAKSA CHICKEN BUN

Chinese bun stuffed with laksa paste & chicken

CHICKEN GYOZA

Japanese cooking style dumpling

CHICKEN SIU MAI

Open faced dumpling



SPICY CRUNCHY VEGETABLES

Crystal wrapper with celery, water chestnuts & yam bean



VEGETABLE CRYSTAL DUMPLINGS

Translucent dumplings with spring vegetables



CURRY MUSHROOM BUN

Chinese bun with assorted mushrooms

PILLOW SOFT CHAR SUI BAO

Most famous Cantonese style chicken bun



Vegetarian



Pork



Nuts

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## SOUPS & ZENSAI

### FLOATING MARKET

Prawns in lemon leaf, chilly & lime soup



### VIETNAMESE PHO NOODLE SOUP

Stock water, crystal noodle, beans, sprouts, dry herbs, accents



### MISO SOUP

Classic Japanese broth flavoured with fermented soy bean paste

### OYSTER SHOOTERS

Oyster set in citrus-soy, kanikamaboko cilantro-ceviche, toban salsa



### PORK BELLY & FRESH PAPAYA SALAD

Grilled pork belly French beans, fresh raw papaya, citrus soya chili



### KASIO SALAD

Assorted wakame seaweed tossed in sambal sauce, sesame seeds, served with lemon wedges



### YA SAI SUMMER ROLL

Wok tossed shredded exotic vegetable wrapped in rice paper sheet

## SOUPS & ZENSAI



Vegetarian



Pork



Nuts

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STEAMED AUSTRALIAN LOBSTER

Fresh & fried garlic in flavoured sauce
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BLACK COD

6 hour miso-marinated grilled fish
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GRATIN OF PRAWNS

Thai green curry & cheese
- GOLDEN CURRY

Japanese curry with lamb & vegetables
- SINGAPORE CHICKEN RICE

Stock cooked rice, Hainanese chicken & broth
- CRISPY FRIED CHICKEN

Served with ginger rice or egg fried rice
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SILKEN TOFU

Fresh coriander & fragrant garlic chips
- CHICKEN CHASHU RAMEN

Shoyu egg soaked in a flavour blasted broth with ramen noodles
- MISO RAMEN

Egg noodles in a miso broth with sliced lamb, kamaboko & scallions
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TAI SHIOYAKI

Red snapper grilled with sea salt
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PAN ROASTED CHICKEN

With edamame ragout
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BIBIMBAP

Rice bowl topped with lamb/chicken shitake mushrooms sweet and spicy Korean sauce and sunny side egg

 Vegetarian
  Pork
  Nuts
  Signature Dishes

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BAKED RICE CAKE  
Minced chicken & cheese



SMOKED RISOTTO

Black truffle, buttered edamame, sichimi togarashi



STIR FRIED VEGETABLE

Broccoli, baby corn, mushroom, carrot, bird eye chilli ,  
tossed in light soy basil



YASAI RAMEN

Vegetarian broth, rice noodle, Japanese vegetables

## RUSTIC CURRY

RED CURRY

Seared duck, lychee, pickled chilli, Thai basil leaves

LAMB RENDANG CURRY

Seared lamb & baby potatoes



MASAMAN CURRY

Spring vegetables



GREEN CURRY

Roast pork, snake bean, water chestnuts, green peppercorn

YELLOW CURRY

Grilled chicken, roasted pumpkin, shallots



Vegetarian



Pork



Nuts



Signature Dishes

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## CHAHAN, GOHAN, UDON

### YAKISOBA

Stir-fried noodles with vegetables / chicken / shrimp



### YAKI UDON

Stir-fried tender wheat noodle with vegetable



### YASAI CHAHAN

Japanese fried rice with garlic, onion, bell peppers,  
green beans & soy butter



### GOHAN

Japanese sticky rice



### JASMINE RICE

Thai sticky rice



Vegetarian



Pork



Nuts

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## DESSERTS

- ① CHOCOLATE - 7 TEXTURES  
Sinful experience with different textures of dark, white & milk chocolate

THAI CHILLI 'SNOW-BALL'  
Inspiration on the Thai thob tim krob

- ① LING MING PARFAIT  
Milk chocolate parfait coated with salted cashew-nuts  
& served with yuzu sorbet

- ① SHIBUYA CHOCOLATE CARAMEL TOAST  
Toasted bread loaf with oodles of chocolate & caramel sauce  
served with ice cream

SWEET BAOZI  
Custard bao with liquid chocolate fondue

- ① GREEN TEA SWISS ROLL WITH BLACK SESAME ICE CREAM  
Hazelnut & chocolate paste stuffed into matcha flavoured sponge cake

ROAST PUMPKIN 'MAGIC' CHOCOLATE  
Chocolate lava cake with a flowy centre of caramelized roasted pumpkin

TOKYO CHEESECAKE  
Light & fluffy take on the original baked cheese cake

- ① MANGO PARFAIT  
Rich indulgent fruit mousse served with a coconut sorbet

DARK CHOCOLATE LAVA CAKE  
With Vanilla Ice Cream

🌿 Vegetarian    🐷 Pork    🥜 Nuts

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