

VERY NINETYs!

PIGGY PIGGY (s) \$268

Homemade char siu baby back ribs, jicama, mango, papaya salad, croissant burger bun scrambled Japanese egg, dressed kale, micro cress, homemade apple mustard

CHICKEN WAFFLE (s) (n) \$188

Sous vide spiced chicken thigh, peanut butter waffle, cress salad, raspberries, pineapple stick, sweet and spicy apple coleslaw, homemade pineapple jam

ASIAN STYLE CITRUS SPRING CHICKEN (n) \$198

63'c sous vide spring chicken, miso barley with sweet corn, pomegranate, onsen tamago, lime wedge, sesame, micro cress, mixed nuts

TERIYAKI CHICKEN BURGER \$178

Teriyaki chicken thigh, grilled pineapple, croissant burger bun, dressed kale, homemade apple mustard, micro cress

TUNA TARTARE \$188

Sourdough, diced tuna, diced avocado, red onion, cilantro, passion fruit vinaigrette, micro cress

KATSUO TATAKI ON TOAST (n) \$168

Katsuo Tataki, dressed kale, poached Japanese eggs, katsuoboshi, mirco cress, mixed seed bread

CHILLI CRAB FAT SCRAMBLED EGGS TOAST (n) \$188

Scrambled Japanese eggs, crab fat, dried chilli, dressed kale, micro cress, mixed nuts, sourdough

CHAR SIU BENEDICT \$188

Homemade char siu baby back ribs, dressed kale, burnt grapes, poached Japanese egg, croissant hot dog bun, micro cress

YUZU COLD UDON (v) \$148

Inaniwa udon, cucumber, cherry tomato, mint, sweet basil, cilantro, spring onion, sesame, homemade yuzu ponzu

GINGER BERRIES JAM BREAD PLATTER (v) (n) \$138

Sourdough, Multi-Grain sourdough, Sourdough brioche, dark rye sourdough

VERY AUSSIE!

AVOCADO ON TOAST (v) (n) \$148

Sliced avocado, dressed organic kale, poached Japanese eggs, micro cress, mixed nuts, sourdough

CHIA SEED YOGURT BOWL (v) \$98

Chia seed, homemade coconut yogurt, mango, pomegranate, pomelo, kiwi, passion fruit vinaigrette

CHEESY POTATO w/ SALTY EGG (v) \$138

Roasted US potato, salty egg yolk, mixed cheese, cream cheese, micro cress, spring onion

PESTO TOMATO EGGS TOAST (v) \$138

Homemade pesto, cherry tomato, dressed kale, scrambled Japanese egg, micro cress, sourdough

BLUEBERRY BAGEL (v) \$118

Blueberry bagel, blueberry creamcheese, blueberries granola, Greek yogurt

ROASTED CAULIFLOWER SALAD (v) (n) \$138

Roasted cauliflower, pomegranate, micro cress, mixed nuts, homemade sesame and soy vinaigrette

SOMETHING SWEET!

WAFFLE & ICE CREAM (n) \$148

Homemade banana ice cream, peanut butter waffle, homemade berries jam

AVOCADO & LIME MELTY CHEESE \$98

Avocado, lime, sour cream, yogurt, cream cheese

MANGO & SAGO CHEESE CAKE \$98

Mango, pomelo, sago, yogurt, cream cheese

PINEAPPLE CONFIT PIE \$98

Pineapple confit, black pepper, cinnamon, star anise

IT'S GOOD TO SHARE

SIGNATURE CHAR SIU (s) \$258

Sous vide homemade char siu baby back ribs, pickled ginger purée, compressed melon w/ pickled ginger, mirco cress, spring onion, sesame

TUNA TARTARE (s) \$188

Sourdough, diced tuna, red onion, cilantro, diced avocado, passionfruit vinaigrette, micro cress

BAKED EGG IN EGGPLANT (n) \$158

Baked Italian eggplant, shakshuka, pomegranate, mixed nuts, micro cress

ROASTED CAULIFLOWER SALAD (v) (n) \$138

Roasted cauliflower, pomegranate, micro cress, mixed nuts, homemade sesame and soy vinaigrette

FRIED AVOCADO (v) \$98

Deep fried avocado, mixed nuts, wasabi & soy mayo, mirco cress, sesame

BURRATA SALAD (v) (n) \$158

Burrata cheese, dressed kale, pickled beetroot, pickled beetroot jus, mixed nuts, mirco cress

TRUFFLE MUSHROOM SALAD (v) \$138

Sautéed mushrooms, fig, kale, shedded red cabbage & carrot, mirco cress, truffle vinaigrette

TRUFFLE MASHED POTATO BOWL (v) \$68

Creamy mashed potato, truffle sauce, mirco cress, chive

SAKURA SHRIMP MASHED POTATO BOWL \$68

Creamy mashed potato, sakura shrimp, crab fat, spring onion

ROASTED CITRUS SPRING CHICKEN \$268

Roasted sous vide citrus chicken, grilled asparagus, grilled lemon

THE MAIN

BRAISED AUSTRALIAN WAGYU BEEF CHEEK w/ DRUNKEN BEEF GRAVY \$238

Braised Australian Wagyu beef cheek, truffled mashed potato, micro greens

SUPPER DRUNKEN BEEF (400g) (s) \$468

Sous vide 44 farm prime beef short ribs w/ Shaoxing wine, creamy mashed potato, gravy

SIU WAN RICE (s) \$198

Sous vide homemade char siu, baby back ribs, onsen tamago, spring onion, sesame, Japanese rice

PIGGY PIGGY (s) \$268

Homemade char siu baby back ribs, jicama, mango, papaya salad, croissant burger bun scrambled Japanese egg, dressed kale, micro cress, homemade apple mustard

TERIYAKI CHICKEN BURGER \$178

Teriyaki chicken thigh, grilled pineapple, croissant burger bun, dressed kale, micro cress, homemade apple mustard

SOUS VIDE NZ WHOLE SOLE FISH \$268

Whole NZ sole fish, kale, shedded cabbage & carrot, thyme, salted lemon

BOSTON LOBSTER BARLEY RISOTTO (s) \$238

Baked Canadian Boston lobster w/ cheese, barley risotto w/ lobster bisque, mascarpone cheese, spring onion, mirco cress

NZ SOLE FILLET PASTA \$188

Whole NZ sole fish, kale, shedded cabbage & carrot, thyme, salted lemon, rigatoni

BLACK TRUFFLE PASTA (v) \$178

Sautéed mixed mushrooms, black truffle cream sauce, mascarpone cheese, rigatoni

CHILLI RED SHRIMP PASTA \$168

Grilled Argentina red shrimp, sun dried tomato, dried chilli, cherry tomato, tagliatelle

YUZU COLD UDON (v) \$148

Inaniwa udon, cucumber, cherry tomato, mint, sweet basil, cilantro, spring onion, sesame, homemade yuzu ponzu