


Pampagana

GREEN PAPAYA SALAD 	335
Marinated with Lime Juice, Red Chili, Garlic, Shrimp, French Green Beans, Cherry Tomato, Coriander Leafs and Toasted Peanuts	
KUROBUTA PORK GYOZA	470
Stuffed with Pork, Garlic, Ginger, Chicory and Shitake Accompanied with Chili Powder and Vinaigrette	
VEGETABLE SPRING ROLLS 	285
Stuffed with Seasonal Vegetables Sautéed with Soy Sauce, Served with Sweet and Chili Sauce	

Sashimis & Nigiris

BLUEFIN TUNA SASHIMI	595
Accompanied with Ginger and Wasabi	
ORA KING SALMON SASHIMI	990
Accompanied with Ginger and Wasabi	
HAMACHI SASHIMI	575
Slices of Hamachi with Fried Leek, Mint Serrano Pepper and Green Jalapeño Vinaigrette with Ponzu Sauce	
EEL NIGIRI	405
HAMACHI NIGIRI	385
KING CRAB NIGIRI	695
ORA KING SALMON NIGIRI	555
TUNA NIGIRI	415

Sushi


ORA KING MAKI	575
Salmon, Asparagus Tempura, Kiuri, Carrot, Avocado and Crispy Salmon Skin	
DRAGON ROLL	415
Breaded Shrimp, Kanikama Tempura, Cucumber Mango and Avocado. With Tamarind Sauce	
SPICY HAMACHI	499
Hamachi, Sambal, Negi, Tanuki and Spicy Mayonnaise in Soy Paper	
LOBSTER ROLL	545
Lobster Tempura, Cucumber, Avocado, Grated Fried Potato, Lobster Salad Cream Cheese and Habanero Pepper With Tamarind Sauce	
SPICY TUNA ROLL	555
Tuna, Sriracha Sauce and Sambal, Sesame Seed Avocado, Cucumber and Masago	
VEGETARIAN MAKI 	299
Cucumber, Avocado, Takuan, Carrot, Shitake, Asparagus and Lettuce. With Seaweed outside	

Tasting Menu

We invite you to enjoy our Tasting menu, we will take you on a gastronomic journey through Asia with our traditional dishes.

Alicia Padilla García

From Malaysia to Japan Our Soups

MALAY COCONUT SOUP 	235
Coconut Milk and Yellow Curry , Eggplant, Green Beans Carrots and Zucchini, Served with Jasmine Rice or Shrimp Crackers	
RAMEN SOUP WITH ANGUS PRIME FILET	695
Accompanied with Noodles, Tofu, Shitake, Bok Choy, Negi and Quail Egg	
CHICKEN AND COCONUT THAI SOUP	440
Scented with Lemon Grass, Coriander, Galanga, Coconut and Chicken Breast	

From the Wok

BEEF WOK WITH SPICY SESAME SAUCE	940
Asparagus, Squash, Onion and Fried Leek	
CHICKEN GAI PAD MED	520
Bell Peppers and Onion Cashews, Pepper Sauce, and Chilis	
PEKING DUCK	1,890
(For Two Persons) Family Style. Subject to Availability	
SHRIMPS WITH A GARLIC AND CHILI MIX PEPPER	680
Marinated with Garlic and Sake, Sautéed Vegetables and Creamy Yellow onion	
YAKIMESHI RICE	295
Onion, Zucchini, Carrots, Soy Sauce, Mirin and Sake	
WITH CHICKEN	370
WITH SHRIMP	580
WITH BEEF ANGUS	730
MIXED	720

Asian Tradition

BLACK COD	995
Glazed with Sweet White Miso, Served with Bok Choy and Hajikami	
GLAZED PORK BELLY	630
Glazed with Hoisin Sauce and Ginger. Served with Shallots Cream and Coriander	
MASSAMAN LAMB	780
Rack of Lamb in Galanga Thai Curry with Chili Accompanied with Jasmine Rice, White Asparagus and Bok Choy	
DEEP FRIED GROUPER	680
Sweet and Spicy Tamarind Sauce, Spring Onion and Bok Choy	
BEEF FILLET HIROSHIMA STYLE	995
Beef Fillet Marinated with Shallot and Yuzukosho, Celeriac Puree with Sauteed Fresh Mushrooms, Shitake, Eringui and Shimeji, with Miso Butter	
INDOCHINE FUSION	730
Scallops Marinated with Five Chinese Spices in Carrot Curry Salad, Tobiko Masago, Negi and Mayonnaise	
TANDOORI SEA BASS	995
Accompanied with Cauliflower Puree with Curry, Okra Caramelized Shallot, Raita Foam and Crispy Lentil	
SATAY CHICKEN	520
Chicken Breast Marinated with Spices, Yellow Curry Sauce Peanut, Zucchini and Baby Carrot	

Pampagana

STEAM EDAMAME WITH SALT	320
GREEN PAPAYA SALAD Marinated with Lime Juice, Red Chili, Garlic Brown Sugar and French Green Beans Accompanied with Cherry Tomato, Coriander Leafs and Toasted Peanuts	335
MALAY COCONUT SOUP Coconut Milk and Yellow Curry , Eggplant, Green Beans Carrots and Zucchini, Served with Jasmine Rice	245
VEGETABLE SPRING ROLLS Stuffed with Sautéed Seasonal Vegetables Served with Sweet and Chili Sauce	285

Sushis

VEGETARIAN MAKI Cucumber, Avocado, Carrot, Asparagus Lettuce with Seaweed outside	299
AVOCADO ROLL Cucumber, Asparagus and Carrot Avocado outside	310
KAPAMAKI Rice and Cucumber with Seaweed outside	245

Traditional

Our Chef has Created a Vegetables Selection; Zucchini, Carrots, Asparagus, Potato, Eggplant, Mushrooms, Onions, Sweet Bell Peppers.

THAI CURRY WITH VEGETABLES Creamy Coconut milk base Curry with Garlic, Galanga and Fried Tofu Accompanied with Jasmin Rice	340
INDIAN CURRY WITH VEGETALES Curry based on Coriander, Coconut and Fried Tofu with Indian Spices Served with Jasmin Rice	370
WOK VEGETABLES WITH TOFU Vegetables Sautéed with Garlic, Ginger Soy Sauce, Sake, Mirin, Sesame Oil	295
YAKIMESHI RICE Fried Rice in the Wok mixed with Onion Zucchini, Carrots, Sake, Soy Sauce and Mirin	295



DESSERTS

TAPIOCA WITH COCONUT CREAM

Creamy Tapioca with Coconut Milk,
Lychee & Forest Berries

\$235

MANGO STIKY RICE

Sweet Rice with Coconut Cream
Accompanied with Mango and Passion Fruit Ice Cream

\$235

CHOCOLATE AND MATCHA GREEN TEA CASTELLA CAKE

Accompanied with Yuzu Sorbets,
Kumquat Chip and Matcha Sauce

\$235

SORBET TASTING

Yuzu, Raspberry with Ginger & Lychee

\$235

ICE CREAM SELECTION

\$180

Endless Indulgence Selection. Service charge Included