









I W A U

NIGIRI & SASHIMI

- Maguro - Yellowfin Tuna 18   
- Unagi - BBQ Eel 22   
- Hamachi - Yellowtail 15   
- Local Reef Fish - Catch of The Day 26   
- Shake - Atlantic Salmon 26   
- Ama Ebi - Sweet Prawn 19   
- Toro - Blue Fin Tuna Belly 77   
- Ark Shell - Surf Clam 42   
- Hokkaido Scallop 42   

NEW STYLE SASHIMI

- Yellowtail, Jalapeño, Yuzu Soy 28   
- New Style Sashimi Salmon or Yellowfin Tuna 27   

SIGNATURE NIGIRI

- New Style Tuna and Salmon Nigiri 26   
- Kobe Wagyu Beef, Foie Gras, Truffle Teriyaki 36  

TRADITIONAL ROLLS

- California 35    
- Dynamite-Tempura Prawn 24    
- Spider-Soft Shell Crab 27   













SIGNATURE ROLLS

- Crispy Maguro Tanuki 29     
- Seared Salmon, Truffle Salsa 23    









CHEF SELECTION

- Two Types of Roll or Maki, Three Types of Sashimi, Two Kinds Nigiri








TAPAS & TACOS

- Edamame (Salted or Spicy) 13 
- Crispy Rice, Creamy Spicy Tuna, Scallion  
- Japanese Wagyu Beef Tacos, Onion Ponzu, Garlic Chips 32    
- Tuna Hot Miso Tacos, Cilantro, Crispy Garlic 22     

DESSERTS

- CRISPY CREAMY HOUSE MADE CHOCOLATE FINGERS 26   
- Fresh Berries, Raspberry Fluid Gel, Vanilla Ice Cream
- WASABI CHEESE CAKE 22  
- Yuzu Cream, Crispy Red-Bean Chocolate Chips, Green Tea Sorbet
- TROPICAL FRUIT SALAD 20
Fresh Berries, Coconut Sorbet
- JAPANESE MOCHI ICE CREAM 22  
Selection of 3 Flavours'
- SORBET 8
Green Tea
Coconut
Mango
- ICE CREAM 8 
Vanilla
Black Sesame
Red Bean

COLD DISHES

- Tataki Maguro, Hokkaido Scallop, Black Tobiko, Tomato Caviar, Onion Salsa 63    
- Maguro Tartare, Yuzu Avocado, Sevruga Caviar, Micro Greens 26   

HOT DISHES

- Miso Marinated Atlantic Black Cod, Hajikami Ginger, Crispy Lotus 53   
- Rack of Lamb, Grilled Sweet Potato, Green Beans, Wasabi, Pepper Sauce   
- Prawn and Foie Gras, Grilled Asparagus, Brioche, Vanilla Pepper, Cream 47    










PREMIUM WAGYU BEEF

- Your Selection of Cooking Method
- Tataki, New Style, Robatayaki 85
- Australian Wagyu Beef Marble Score 8 Plus

TEMPURA

- Rock Shrimp Truffle Creamy 38   
- Ebi Prawn 32    
- Soft Shell Crab 32  

SOUP AND RICE

- Mushroom Miso Soup, Wakame, Scallion, Tofu 18 
- King Crab and Egg Drop Soup 26     
- Garlic and Egg Fried Rice   
- Japanese Steamed Rice

PLANT BASED COLD

- Avocado Carpaccio, Olive Oil Caviar, Miso Shiitake Salsa, Pink Peppercorn 22 
- Vegetable and Takuan Spicy Miso Tacos, Crispy Garlic Chips, Cilantro 22  

PLANT BASED HOT

- Nasu Miso (Eggplant Miso) 31 
- Warm Mushroom & Asparagus Hoba Yaki 26  

Please inform one of our Ladies and Gentlemen, should you have any food allergies or intolerance. Prices are in US Dollars and subject to 10% Service Charge and 12% Goods and Service Tax.



Fish

Soy

Lactose

Shellfish

Gluten

Egg

Nuts