

dinner MENU

Monday · Saturday

6:00pm · 9:30pm



\$6

sweet potato croquettes

stuffed with smoked ham and scallions

wakame salad

seaweed salad

dressed with roasted sesame

grilled shiitake

robata-grilled with sea salt and ponzu

braised zebra tomato salad

finished with micro arugula and goat cheese

vegetable tempura

battered market-fresh vegetables

stir-fried broccolini

with ginger

anise and soy-braised eggplant

slow-braised with ginger,
garlic, cloves and anise

hearts of palm salad

cucumbers, carrots julienne
and cilantro vinaigrette

\$10

curried mussels

mussels in a light coconut curry sauce

miso cod

miso-marinated black cod with ginger sprout

calamari

grilled baby calamari in a rich and spicy
ginger tomato sauce with cashews

ahi tuna poke

minute-marinated raw tuna with crisp apples

fried sardines

served simply with a lemon

lemongrass chicken skewers

served on a live grill

\$8

sake clams

fresh manila clams
steamed in sake and ginger

salmon teriyaki

skewered scottish salmon with a teriyaki
glaze and roasted sesame seeds
served on a live grill

kushisashi

robata-grilled sirloin steak
with japanese mustard

\$12

ceviche

citrus and soy-marinated
gifts from the sea

bacon hotate

scallops wrapped in bacon
and grilled robata style

crabcakes

served with a curried aioli

chili prawns

singapore-style tiger prawns

lollipop shrimp

sugar cane-skewered prawns
with a sweet chili dipping sauce

\$14

garlic and black pepper-seared tuna

served with plaintain chips
and mango and pineapple salsa

hamachi kama

broiled yellowtail collar
with natural sea salt and lemon

mahi mahi taco (3pc)

with sriracha sour cream,
spiced guacamole and pico de gallo

grilled langoustine

with a thai butter baste

grilled lobster

infused with a cilantro vinaigrette

dinner menu



BIG FISH

SEAFOOD MENU

deep-fried snapper

whole snapper of the day
dressed with shredded ginger, cilantro and scallions
and drizzled with a hot soy dressing

(serves 2)

35

banana leaf barramundi

filet of barramundi wrapped in a banana leaf and grilled
served with caramelized lime, asian pickles and pilau rice

27

colossal shrimp

grilled and basted with a sweet, spicy and tart tomato sauce

21 (2 pcs)

35 (4 pcs)

halibut en papillote

fresh alaskan halibut steamed in parchment
with ginger, lemongrass, serrano, lime and soy

27

malaysian pepper crab

tossed in a wok for some knockout flavor

(serves 2)

50

duo of filet mignon and grilled langoustine

scallion mashed potatoes and stir-fried baby carrots

32

