



SASHIMI

JAPANESE HAMACHI 155
Szechuan Chili Oil | Sesame
(223 Cal) (G) (F) (SS) (S)

BLUEFIN TORO 165
Wasabi | Daikon | Shiso Leaf
(307 Cal) (G) (F) (S)

SALMON JALAPENO 90
Jalapeno Ponzu | Crispy Shallots
(220 Cal) (G) (F) (SS) (S)

NIGIRI

BLUEFIN TUNA 100
Kizami Wasabi Relish
(23AO Cal) (F) (G) (S)

JAPANESE SCALLOP 90
Truffle Salt | Chives | Lemon
(195 Cal) (C) (F) (Mo) (S) (SS)

YELLOW TAIL 90
Jalapeno | Momiji Daikon
(210 Cal) (F) (G) (S)

SCOTTISH SALMON 80
Cucumber-Ume Relish | Sesame
(230 Cal) (F) (G) (S) (SS)

SIGNATURE HIGHLIGHTS

SPICY TUNA CONES 130
Sesame-Miso Cone | Tobiko Caviar
(276 Cal) (G) (F) (M) (E) (SS) (S)

TUNA TARTAR ON CRISPY RICE 125
Crispy Fried Sushi Rice | Chili Aioli | Jalapeño Ponzu
(410 Cal) (F) (G) (E) (S) (SS)

SPECIALITY ROLLS

SPICY TUNA LAYMUN 170
Tuna | Pine Nuts | Lemon | Garlic
(380 Cal) (F) (G) (N) (S) (E)

YUZU MURABBA SUSHI 135
Tuna | Cucumbers | Yuzu-Lemon Preserve | Jalapeno Ponzu
(310 Cal) (F) (G) (S)

FUTOMAKI 135
Hamachi | Tuna | Salmon | Tobiko | Avocado
(360 Cal) (F) (G) (S)

VERY MUCH CALIFORNIA 130
Blue Lump Crab | Avocado | Cucumber | Shiso
(380 Cal) (F) (C) (E) (G) (S) (SS)

K.S.A. 110
Kimchee | Salmon | Avocado | Cucumber | Cilantro
(375 Cal) (C) (F) (E) (G) (S) (SS)

HAMACHI JALAPENO 100
Hamachi | Scallions | Jalapeño Ponzu
(360 Cal) (F) (G) (S)

SOFTSHELL CRAB SUMAC 170
Crispy Crab | Cucumbers | Sumac | Pickled Plum Vinaigrette
(390 Cal) (S) (F) (G) (S) (SS)

SALMON AND IKURA 110
Salmon | Ikura | Micro Shiso | Sesame | Yuzu Ponzu
(375 Cal) (F) (G) (E) (S) (SS)

APPETIZERS

ENDIVE & FRISÉE SALAD	Beetroot Sukkari Dates Feta Cheese Candied Walnuts Dijon Herb Vinaigrette	(312 Cal) (N) (M) (MD) (VG)	85
ITALIAN BURRATA	Agrodolce Eggplant Roasted Peppers Smoked Wagyu Brisket Tomato Granita	(420 Cal) (G) (M) (VG)	135
BLACK PEPPER PRAWNS	Thai Basil Black Bean Sauce	(350 Cal) (G) (F) (M) (C) (S) (MO) (SS)	220
CRISPY PRAWN & LOBSTER SPRING ROLL	Ten Spice Honey	(332 Cal) (G) (C) (S) (SS)	180
WILD MUSHROOM GARGANELLI PASTA	Parsley Spinach Lemon	(379 Cal) (G) (M) (E) (VG)	95
HOUSE MADE RICOTTA GNOCCHI	Veal Bolognese Parmigiano Rosemary	(420 Cal) (G) (M) (Ce) (E)	95
DUNGENESS CRAB RISOTTO	Roasted Carabinero Prawn Tomato Parsley Lemon	(492 Cal) (M) (Ce) (SF) (F)	435
PEA AGNOLOTTI	Mascarpone Cheese Parmesan Sage	(412 Cal) (G) (E) (M) (VG)	95
SMOKED SALMON PIZZA	Dill Crème Fraîche Red Onion Salmon Roe Caviar	(412 Cal) (G) (M) (F)	240
CHICKEN TIKKA PIZZA	Tomato Masala Red Onion Jalapeno Peppers Cilantro-Mint Raita	(420 Cal) (G) (M) (MD)	110
MARGHERITA PIZZA	San Marzano Tomatoes Buffalo Mozzarella Fresh Basil	(390 Cal) (G) (M) (VG)	110

MAIN COURSES

THAI COCONUT SEAFOOD RED CURRY	Local Sea Bream Prawns Scallops Thai Basil Jasmine Rice	(398 Cal) (G) (F) (Ce) (C)	250
MISO MARINATED BLACK COD	Stir Fried Asian Vegetables Black Bean Soy Sauce Chili	(367 Cal) (G) (M) (F) (SS) (S)	280
PAN ROASTED HALF CHICKEN	Roasted Root Vegetables Thyme Natural Jus	(470 Cal) (M) (Ce)	160
BRAISED BEEF SHORT RIB RENDANG	Coconut Steamed Rice Kaffir Lime Toasted Peanuts Coriander	(490 Cal) (F) (N)	240
GRILLED RACK OF LAMB	Black Lime Jareesh Oven Dried Tomatoes Wild Arugula Pine Nuts	(478 Cal) (G) (M) (SS) (S) (N)	290
CHARCOAL GRILLED SPICY CAMEL KEBAB	Lemon Yogurt Sumac Pistachio	(658 Cal) (G) (M) (N)	190
WOLFGANG’S WIENERSCHNITZEL	Veal Striploin Warm Potato Salad Mache Greens Marinated Cucumber	(523 Cal) (G) (M) (E)	255
AUSTRALIAN WAGYU TENDERLOIN	Creamy Peppercorn Sauce French Fries	(633 Cal) (Ce) (M)	695
PHILADELPHIA CHEESESTEAK USDA	Prime Ribeye Caramelized Onion Hoagie Roll Cheddar Cheese Sauce	(530 Cal) (F) (G) (M)	140
GRILLED AUSTRALIAN TOMAHAWK STEAK	Pommes Aligot House Made Steak Sauce	(857 Cal) (M) (F) (Ce) (E)	1325

POTATO PURÉE 45 (310 Cal) (M) (VG)	FRENCH FRIES 45 (332 Cal) (G) (S) (VG)	BROCCOLINI 65 Garlic Chili (298 Cal) (V)	LONGGANISA SAUSAGE FRIED RICE 45 (312 Cal) (G) (S)
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Menu items may contain or come into contact with wheat, eggs, peanuts, and milk. For more information, please speak with a manager.
Adults need 2,000 calories per day on average, and individual calorie need may vary from person to person. All prices are inclusive of VAT at 15%
(C) Crustacean (Ce) Celery (E) Eggs (F) Fish (G) Gluten (L) Lupin (M) Milk (Mo) Mollusc (Md) Mustard (N) Nuts (P) Peanuts (S) Soybean (Ss) Sesame (So2) Sulfur Dioxide (V) Vegan (VG) Vegetarian
* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness, especially if you have certain medical conditions