

ROUND ONE

TORTILLA & GUACAMOLE (vg)

Avocado, fiery habanero peppers, tomatoes, aromatic epazote leaves and a dash of fresh key lime juice topped with sprinkle of toasted pepitas pumpkin seeds

EDAMAME (vg)

Edamame beans served with sea salt

TIGER PRAWN GYOZA / VEGAN GYOZA (vg)

Prawn filled gyoza served with a light sweet potato ponzu sauce and sesame seeds

TOGAROSHI SALT & PEPPER CHILLI SQUID/TOFU (vg)

Crispy chilli squid, topped with dried yuzu and coriander served with wasabi mayo and katsuobushi sauce

ROUND TWO

PANCO CHICKEN ROLL / VEGAN ROLL

SUSHI SELECTION

Spicy tuna roll, yellowtail asparagus roll seabass nigiri, salmon nigiri, salmon sashimi, tuna sashimi or avocado nigiri.

ROUND THREE

PATATAS BRAVAS (vg)

Served with Sican's secret sauce, salsa & vegan mayo.

WAGYU BEEF TACOS / VEGAN TACOS (vg)

Soft shell tacos, tender wagyu beef/aubergine with red onion, miso and aji limo

CASSAVA CROQUETTES (v)

Cassava croquettes filled with sweet corn and cheese and truffle Salsa

YAKITORI CHICKEN SKEWERS

Tender chicken marinated in Kikkoman soy, finely grated yuzu zest, enhanced with fiery shichimi togarashi spices, flame grilled on bamboo skewers for the authentic smoky flavour

BEEF FILLET (200g)	+ 19.5
Teriyaki sauce grilled and served with truffle teriyaki	

LAMB CUTLETS + 18

Grilled lamb cutlets (three pieces) served with honey aji sauce

JUMBO PRAWN + 18

Jumbo prawn marinated in garlic butter, topped with bonito flakes served with a ginger ponzu sauce

EXTRAS

BIRTHDAY DESSERTS (FOR 6 WITH SPARKLER SHOW)	30	BIRTHDAY SHOW & SPARKLERS	
MOCHI SELECTION	5		
PASSIONFRUIT CRÈME BRULE	5	MOET & CHANDON BRUT BOTTLE	90
MELTING CHOCOLATE	7	MOET & CHANDON SPRITZ BOTTLE Both served with sparklers & birthday shows	50

BOTTOMLESS DRINKS

PROSECCO
BERRY BELINI
GUAVA PISCO SOUR
SEX ON THE BEACH
RISING SUN G&T
LYCHEE MARGARITA
APEROL SPRITZ
MANGO MOCKTAIL
WATERMELON MOCKTAIL

HIBISCOUS PORNSTAR MARTINI +10

ALL BEERS +5

KATANA TRAY OF 6 SHOTS WITH 30