



## BITES

STEAMED EDAMAME <sup>V,VG</sup>  
SPICY SAUCE  
6

GUACAMOLE TOREADO <sup>V,VG</sup>  
CRISPY TORTILLA  
9

SALT + PEPPER SQUID  
MALDON SALT, LIME  
12

CORN RIBS <sup>V,VG</sup>  
HERB BUTTER, PARMESAN  
12

SPICY LOBSTER TEMPURA  
ROCOTO MAYO  
29

CHICKEN WINGS  
SMOKED CHILLI SAUCE  
13

PADRON PEPPERS <sup>V,VG</sup>  
TRUFFLE PONZU  
6

ROBATA SKEWERS  
HONEY+CHILLI CHICKEN / WAGYU  
12 14

POPCORN SHRIMP TEMPURA  
NORI SALT, KIMCHI MAYO  
18

PAO DE QUEIJO <sup>VG</sup>  
CHEESE BREAD, TRUFFLE PARMESAN  
9

LOBSTER ROLL  
GOCHUJANG MAYO, CAVIAR, PARMESAN  
25

## SUSHI

DRAGON ROLL  
PRAWN, AVOCADO, UNAGI  
16

SPICY TUNA  
KIMCHI SAUCE, CHIVES  
15

VEGAN MAKI ROLL  
AVOCADO, CUCUMBER, LIME AIOLI  
15

TUNA SASHIMI  
WASABI, SHISO  
15

CRAB ROLL  
SNOW CRAB, CUCUMBER, AVOCADO  
16

SUSHI PLATTER  
CHEF'S SELECTION OF SUSHI ROLLS  
24 PIECES / 32 PIECES / 48 PIECES  
42 54 79

## TACOS

CHICKEN TINGA  
GUAC, CORIANDER, SOUR CREAM  
15

TEMPURA PRAWN  
GUAC, CHIPOTLE MAYO  
16

TRUFFLE WAGYU  
A5 STRIPLON, PICKLED RED ONION  
33

BEEF CHEEK  
GUAC, PICKLED RED ONION  
16

ROASTED AUBERGINE <sup>V,VG</sup>  
LIME, POMEGRANATE, CORIANDER  
14

## CARNE

LAMB CUTLETS  
CHIMICHURRI  
33

100Z RIBEYE  
SHIMEJI MUSHROOMS  
35

BEEF SALAD  
BEEF FILLET, ROASTED ONION, SPICY SAUCE  
23

ROBATA CHICKEN  
ROCOTO CHILLI, SALSA  
25

WAGYU TOMAHAWK  
TABLE FLAMED  
CHILLI BUTTER  
195 PER KG

ROBATA GRILL  
LAMB CUTLETS, BEEF TENDERLOIN,  
CHICKEN, SKIRT STEAK, CORN, SAUCES  
149

A5 JAPANESE WAGYU FILLET  
PICKLED SHIMEJI MUSHROOMS,  
SOY BUTTER  
150G 98 / 250G 149

T - BONE  
160Z CHARGILLED, BONE - IN STRIPLON + TENDERLOIN  
65

SAUCES - PEPPERCORN, TRUFFLE WITH MUSHROOMS, BONE MARROW  
3

## ESPECIAL

SURF + TURF  
100Z RIBEYE + LOBSTER TAIL  
59

## PESCADOS

SALMON TERIYAKI  
CUCUMBER, PICKLED RED ONION, SESAME  
26

PAN FRIED SCALLOPS  
JALAPENO DRESSING  
19

PAN FRIED TIGER PRAWNS  
LEMON CHILLI BUTTER  
19

BLACK COD  
CARAMELISED MISO, HARISSA  
38

LOBSTER SALAD  
SNOW CRAB, AVOCADO, GRAPEFRUIT  
29

GRILLED LOBSTER  
FLAMBE, HERB BUTTER  
HALF 29 / WHOLE 59

GRILLED OCTOPUS  
CRISPY SWEET POTATO, RED CHILLI JAM  
21

## SIDES

COCONUT RICE <sup>V,VG</sup>  
LEMONGRASS, COCONUT  
8

GREEN SALAD <sup>V,VG</sup>  
GREEN LEAVES, AVOCADO, CUCUMBER  
14

CORN SALAD <sup>V,VG</sup>  
SWEETCORN, CHERRY TOMATO, FETA  
14

PAPAS HUANCAINA <sup>V,VG</sup>  
9  
WITH TRUFFLE + PARMESAN  
10

TENDERSTEM BROCCOLI <sup>V,VG</sup>  
SMOKED PONZU, SESAME  
9

Please note this is sample menu and subject to change.

Our food may contain allergens. Inform our staff of any allergies you may have. We are not liable for airborne or contact nut allergies. A 12.5% service charge applies.

MAR26



A LA CARTA