



*Our original recipe
since 1999*

GYOZA

Pan-Fried 6pcs/12pcs

Pork 11/20

Pork, cabbage, veggies and oyster sauce

Vegetable v/vg 11/20

Mashed peas, potatoes noodle and garlic

Pork and Vegetable 20

Pork Gyoza 6pcs and Vege Gyoza 6pcs

Boiled 6pcs/12pcs

Pork 12/23

Boiled pork gyoza oyster sauce taste

Spicy Pork 12/23

Spicy Vegetable v/vg 12/23

Parmesan Cheese v 5

For spicy gyoza

Steamed 12pcs

Shrimp Shumai 20

Shrimp and white fish shumai

MENU

SNACK

Wasabi Peas v 8

Mixed Nuts v 9

Jalapeño Cheese Bites 5pcs

v 10

Fish and Chips 15

TAPAS

Edamame v/vg 9

Seaweed Salad v 8

Fried Spring Roll 6pcs v 7

Lotus Root Chips v/vg 10

Chilled Tofu 10

* Ask your staff for vegan option

Tofu With Miso Sauce v/vg 12

Teriyaki Tofu v/vg 12

Agedashi Tofu 12

* Contain fish stock

Agedashi Eggplant 12

* Contain fish stock

Tofu Salad v/vg 16.5

* Ask your staff for vegan option

Chips v/vg 12

Chips Curry and garlic salt v/vg 12

Chips Sweet vinegar v/vg 13

Chips Parmesan v 15

Takoyaki 4psc 10

Crispy Squid Tentacles 16.5

Calamari 4psc 12

Crab Cream Croquette 3psc 12.5

Jumbo Prawn Katsu 2psc 12.5

CHEF'S SPECIAL

Cauliflower Fritter v 12

* Curry and garlic salt

Stir Fried Broccoli v/vg 15

Stir Fried Broccoli & Mushroom v/vg 19.5

Teriyaki Eggplant v/vg 16

Karaage Chicken Bites 17

Spicy Karaage Chicken Bites 19.5

Jumbo Chicken Katsu 16.5

Teriyaki Chicken & Mushroom 19.5

Seared Salmon 28

Teriyaki Salmon 28

Prawn Tempura 4psc 20

Vegetable Tempura v 20

Kumara, Pumpkin, Carrot, Broccoli and Eggplant

SIDE

Steamed Rice v/vg 4.5

Miso Soup 4.5

Definitions on our Menu

V:Vegetarian VG:Vegan