

SALADS

NAM TOK THAI BEEF SALAD marinated skirt beef salad, toasted rice, recao, shallots, tamarind lime dressing, kaffir lime	34
SOM TUM THAI PAPAYA SALAD grilled fresh water prawn, green papaya, shallots, Thai chili-lime dressing, tomato, green beans, cilantro, basil, crispy garlic	38
YUM MAMUANG PLA SALMON MANGO & SALMON SALAD Ora King salmon, green mango, crispy shallots, kaffir, corriander, recao, mint, toasted rice, peanuts, dry anchovies, chilli-lime dressing	36

CRUDO

TORO NAM JIM bluefin tuna belly sashimi, recao, apple, Thai sweet & sour chili sauce	36
HAMACHI TIRADITO yellowtail sashimi, ginger, garlic, mentaiko, dried chili, yuzu-miso sauce	32
AKAMI KINILAW bluefin tuna loin, Hokkaido uni, red onion, pickled cucumber, grapefruit, corn nuts, Thai chilli, avocado, coconut-ginger sauce	42
SCALLOP CRUDO Hokkaido scallop sashimi, ikura, mint, creamy ponzu & guajillo chili sauce	32

WOK

CHOW FAN CHINESE FRIED RICE smoked pork sausage, garlic, cage free egg, scallions	18
TOM YUM KHAO PHAD shrimp, tom yum paste, shallots, cherry tomato, kaffir lime leaf, cage free egg, crispy shallots, corriander	29
KANA MOO KROB BROCCOLINI & CRISPY PORKB pork belly, garlic, oyster sauce	26
SAMBAL UDANG INDONESIAN SPICY PRAWNS tiger prawns, Malaysian chili paste, coconut milk, kaffir lime, sweet basil, toasted coconut	52
PHAD PHED MOO kurobuta pork belly, red curry paste, coconut milk, kaffir lime, greenbeans, Thai basil	42
POO PHAD PONG KAREE deep fry soft shell crab, curry powder, coconut milk, egg, celery, chili, shallots, corriander	56

NOODLES

WAGYU YAKISOBA JAPANESE NOODLES egg wok noodles, wagyu, cabbage, coriander, crispy shallots, sesame, tamarind & chipotle sauce	46
DAN DAN NOODLES SICHUAN NOODLES egg noodles, wagyu, crispy Szechuan chili paste, creamy coconut & tamarind sauce, soy cured egg yolk	45
KHAO SOI THAI CURRY NOODLES SOUP fried chicken thigh, egg noodles, coconut milk, tumeric, galangal, shallots, chili, beansprout, pickled greens, coriander, lime	38

KEIKEN

THAI CHICKEN CURRY house-made yellow curry, coconut milk, cauliflower, eggplant, kaffir lime, coriander, red onions	38
DRY AGED WAGYU sake kasu marinated wagyu striploin, yuzu ponzu, shiitake mushroom, wasabi	68
BLACK COD shiro miso marinated black cod, ginger, yuzu kosho, sweet potato puree, togarashi, lemon	44
PLA TOR YUM TAKRAI FRIED FISH & LEMONGRASS SALAD fried black seabass, mango, lemongrass, kaffir lime, mint, scallions, cashew nuts, tamarind & chili garlic sauce	46
COFFEE RIBS PORK-COFFEE GLAZED Pluma "iberico pork", coffee, soy, garlic, ginger, sesame, scallions, coriander	54

NIGIRI

MAGURO bluefin tuna loin	19
CHU-TORO bluefin tuna belly	27
HAMACHI yellowtail	19
SHIMA AJI striped jack mackerel	20
HOTATE Hokkaido scallop	23
UNAGI fresh water eel	23
SAKE salmon	19

IKURA
salmon roe

SASHIMI

MAGURO 18
bluefin tuna loin

CHU-TORO 29
bluefin tuna belly

HAMACHI 18
yellowtail

SHIMA AJI 19
striped jack mackerel

SAKE 18
salmon

SIDES

GARLIC & GINGER PAK CHOY 14

EDAMAME & GOMA DARE 12

STEAMED JASMINE RICE 9

GRILLED STICKY RICE 10

PAN ROASTED MUSHROOMS 14

CHARRED SISHITO PEPPERS 14

MISO TENDER LEAVES 12

MAKI

SAN FRANCISCO 32
Ora king salmon, pickled cucumber, avocado, serrano-yuzu aioli, katsuo furikake, shiso

MIZUCHI 48
bluefin toro tartare, Alaskan king crab, pickled apple, charred scallion, black garlic aioli, sansho pepper, arare rice crisps

CALIFORNIA 18
avocado, cucumber, shrimp, sesame

NEGI-TORO 34
bluefin tuna belly, scallions

SPICY TUNA bluefin tuna, recaio, mint, avocado, spicy crispy panko, tamarind & chili sauce	
ACEVICHADO hamachi, coriander, crispy corn nuts, charred avocado, Thai chili, sweet potato, lime sauce	36
EBI FURAI crispy coconut shrimp, avocado, coriander, tom yum mayo, togarashi, kaffir lime	34
YASAI spring onion & carrot tempura, soy paper, avocado, togarashi, butterfly pea flower tea, radish, tamari-honey	22
RUBY bluefin tuna tartare, scallions, sesame, avocado & sweet plantain spring roll	36
WAGYU sake kasu marinated wagyu striploin, Szechuan chili & black truffle sauce, charred scallions, recaio, grilled pineapple, sake kasu glaze	48
UNAGUI fresh water eel, shima aji, avocado, cucumber, takuwan, shiso, toasted coconut, umeboshi sauce, togarashi	32
FIRECRACKER spicy fish tartare, avocado, spicy mayo, tare sauce, sriracha, sesame furikakke, tenkasu, scallions	30

A 20% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE. CONSUMING RAW OR UNDER COOKED EGGS, MEATS, OR SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

SPECIALS MENU

PUERTO RICAN PINEAPPLE local Manatí pineapple, chili lime salt	13
EDAMAME soybeans, aji amarillo sauce	12
CRISPY SUSHI oshi zushi crispy rice, tuna, salmon & hamachi tartare, "nam jim jaew" Thai spicy aioli	24
MISO TENDER LEAVES & JAPANESE PICKLES miso-sesame dressing salad, tatsoi, mizuna, cherry tomato, asparagus, carrot, shallots, avocado	20
TUNA POKE yellowfin tuna, sushi rice, edamame, avocado, cucumber, coriander, chives, furikake, wakame seaweed, crispy shallots	34

A 17% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE. CONSUMING RAW OR UNDERCOOKED EGGS, MEATS, OR SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

DESSERTS

EARL GREY TEA & DARK CHOCOLATE CREMEUX

miso-salted caramel, 'acerola' gel, Japanese black sesame ice cream

MANGO SAGO

toasted coconut, fresh pomegranate, grapefruit, mango-lemongrass & kaffir lime sorbet

THAI COCONUT ICE CREAM

coconut jelly, mung bean, tapioca pearls, sticky rice, fresh corn, toasted bread, pandan tuile

MATCHA CHEESECAKE TART

raspberry compote, matcha sponge, raspberry sorbet

SHAHI TUKDA

Saffron-milk soaked brioche, rabri sauce, cardamom, toasted pistachio, glazed cherries, pistachio ice cream

ICE CREAM & SORBET

VANILLA, CHOCOLATE, BLACK SESAME, COCONUT SORBET, MANGO-LEMONGRASS SORBET, RASPBERRY SORBET

MOCHI

SEASONAL SELECTION

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START

EDAMAME

MIXED BERRIES

MAIN

CALIFORNIA ROLL

FRIED RICE WITH CHICKEN OR BEEF

CHEESE BURGER

CHICKEN TENDERS

SIDES

HOUSE SALAD

FRENCH FRIES

DESSERT

MOCHI ICE CREAM

CHOCOLATE CHIP COOKIES ICE CREAM SANDWICH

ASSORTED HOUSE ICE CREAM OR SORBET

\$30

FOR CHILDREN UNDER 12 YEARS OLD. MENU INCLUDES: JUICE, MILK OR WATER.