

MENU

APPETIZERS

TOM KHA KAI SOUP \$12.00

light fragrant Thai soup with a coconut milk base, oyster mushrooms, galangal and lemongrass

POTATO & PEAS SAMOSAS \$14.00

Fried phyllo dough stuffed with russet potatoes and petit pois, seasoned with coriander and matar masala. Served with mint chutney

SPICY TUNA CRISPY RICE \$14.00

Eel sauce, wasabi sesame mayo, tobiko

5TH TASTE BAO BUNS \$14.00

Soft steamed Bao Buns with braised pork belly, green papaya slaw, crushed peanuts, cilantro, drizzled with Gochujang honey glaze

DUCK SPRING ROLL \$15.00

Crispy spring roll filled with Peking duck, fennel, and carrot slaw; drizzled with a pomegranate glaze and cilantro-chili purée

SOM TAM THAI - GREEN PAPAYA SALAD \$15.00

Freshly marinated green papaya with cherry tomatoes, long beans, roasted peanuts, dried shrimp powder, and Thai chili, Som Tam Thai

ADD SHRIMP \$7.00

SECOND COURSE

UNAGI NIGIRI \$11.00

Two charred eel nigiri with unagi kabayaki sauce and nori, topped with sansho peppers

EXTRA NIGIRI \$6.00

HAMACHI NIGIRI \$13.00

Cured Hamachi brushed with Tosazu Vinegar topped with crisp shaved fennel su-zuke and lime zest

EXTRA NIGIRI \$6.00

TORCHED SALMON NIGIRI \$13.00

Cured Salmon brushed with sweet white miso glaze topped with matcha salt and fresh chives

EXTRA NIGIRI \$6.00

SPICY SCALLOP CRUDO GUNKAN MAKI \$14.00

Hand-formed sushi topped with yuzu spicy scallop, tobiko, and ito-togarashi

CURED SALMON TIRADITO \$16.00

Thin slices of cured salmon served over ají amarillo cream, finished with shish dressing, Ikea and crispy shallots

IKURADON RICE BOWL \$18.00

Traditional Japanese donburi dish featuring salmon roe over sushi rice, furikake seasoning and shiso dressing topped with quail yolk

HAMACHI TIRADITO \$19.00

Thin slices of yellowtail sashimi served with ají amarillo cream, yellow mustard pickle, and a fennel-cucumber juice

MAIN COURSE

EGGPLANT IN BLACK BEAN SAUCE \$18.00

Japanese eggplant, green beans, shallots, water chestnuts, scallions, dried chillies

SESAME CHICKEN \$24.00

Crispy Chicken bites in a sweet sesame-yuzu glaze, topped with fresh chives and sesame seeds

PAD THAI \$25.00

Classic Thai-style rice noodles with pickled radish, dried shrimp, bean sprouts, chives, scrambled eggs, and roasted peanuts. Finished with a sweet and sour tamarind sauce

TOFU \$2.00 CHICKEN \$4.00
SHRIMP \$7.00 NOODLES

XO DUCK FRIED RICE \$28.00

Char siu-marinated duck breast wok-tossed with shiitake mushrooms, bok choy, scallions, eggs, katsuobushi, and XO sauce

TOFU \$2.00 CHICKEN \$4.00
SHRIMP \$7.00

MONGOLIAN BEEF \$28.00

Marinated lightly battered flank steak wok tossed in a rich aromatic mongolian style glaze, topped with fresh chives and sesame seeds

HOKKAIDO SCALLOPS \$36.00

Pan seared hokkaido scallops served on top nest of garlic haricot vert with red curry. Finished with crushed roasted peanuts and crisp lotus chips

SALMON MESHU \$39.00

Ginger and Shiitake Meshu Rice, Shiso Yuzu Beurre Blanc

MISO BUTTER FILET MIGNON \$48.00

8oz New Zealand grass fed filet mignon, basted with umami-rich miso butter, served alongside kabayaki shiitake reduction and roasted bok choy

KUROBUTA PORK CHOP \$49.00

Oven roasted kurobuta pork chop seasoned with aromatic za'atar, paired with mango chutney and toasted cashew crumble

ZA'ATAR LAMB CHOPS \$55.00

Za'atar spiced new Zealand Lamb Chops, citrus saffron and herb basmati witj toasted cashews and coconut curry velouté

SUSHI ROLLS

HŌSEKI TUNA ROLL \$19.00

Roasted shiitake, avocado, shiso, pickled bird's eye chili, pomegranate molasses

HAMACHI HIKARI ROLL \$18.00

Cucumber, avocado, jí amarillo cream, togarashi lotus root chips, tobiko, micro cilantro

SPICY TUNA ROLL \$16.00

Cucumber, avocado, wasabi sesame mayo, togarashi, micro shiso

SPICY SALMON ROLL \$16.00

Cucumber, Avocado, Spicy Scallion Aioli, Ikura, Shiso

SWEET HONEY EEL CRUNCH ROLL \$19.00

Togarashi honey eel, shrimp tempura, cucumber, black sesame tensaku, Kombu dashi reduction, scallions

THAI SHRIMP TEMPURA ROLL \$21.00

Topped torched salmon, cucumber, thai basil, cilantro, mint, nam jim glaze

MENU

SIDES

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|-------------------------------|---------|
| STEAMED JASMINE RICE | \$7.00 |
| FURIKAKE FRIES | \$8.00 |
| SMASHED CUCUMBER SUNOMONO | \$9.00 |
| MISO GLAZED JAPANESE EGGPLANT | \$10.00 |
| FRIED RICE | \$10.00 |
| FENNEL & CARROT SLAW | \$10.00 |

DESSERTS

HOMEMADE MATCHA ICE CREAM \$10.00

serves with homemade matcha ice cream topped with miso caramel

MANGO SORBET \$13.00

Mango sorbet served with flaky phyllo dough, coconut pudding, and a hint of Japanese shichimi spice

CRISP CHOCOLATE CAKE & BLACK SESAME ICE CREAM \$13.00

Warm, crisp chocolate cake served with black sesame ice cream; finished with cacao nibs, vanilla, and cardamom

SIGNATURE ALMOND BREAD PUDDING \$13.00

Serves with homemade matcha ice cream topped with miso caramel

KIDS MENU

MINI NOODLE BOWL \$14.00

Soft rice noodles, edamame, carrots, eggs teriyaki sauce.

ADD SHRIMP \$5.00

KIDS FRIED RICE \$14.00

Soft rice noodles, edamame, carrots, eggs teriyaki sauce.

ADD SHRIMP \$5.00

CRISPY CHICKEN BITES & RICE \$16.00

Lightly seasoned fried chicken bites, served with a side of Jasmine Rice or fries

DRINKS MENU

SIGNATURE COCKTAILS

KUNISAKI MARTINI \$16.00

Tenjaku Gin, Dry Vermouth, Blanc Vermouth,
Shiitake-infused oil

TORU MAKTO \$16.00

Hendrick's Gin, Herbal liqueur, Lychee, Citrics
Pea Tea Nori Foam

TAMAGOTCHI \$16.00

Reyka Vodka, Uruapan Cocchi Rossa, Sūpāsawā

JŌKA SURU \$16.00

Tenjaku Gin, Nigori sake, Citrics, Matcha
cold foam

KYOSHI \$14.00

Mezcal, Tequila, Cucumber Cordial, Citrics,
Ginger beer

BEERS

ASAHÍ BEER \$7.00

LUCKY BUDDAH \$7.00

SAPPORO \$7.00

ECHIGO KOSHIHIKARI \$10.00

**NEON CITY HONG KONG
PALE ALE** \$10.00

KIZAKURA MATCHA IPA \$14.00

DRINKS MENU

HOUSE CLASSICS

MANGO APEROL SPRITZ **\$14.00**

Aperol, Prosecco, Mango Soda

GIN & TONIC **\$14.00**

Tenjaku Gin, Cherry Blossom Tonic

PENICILLIN **\$14.00**

Monkey Shoulder, honey ginger syrup,
peated japanese whiskey

PAPER PLANE **\$14.00**

Redemption bourbon, averta, aperol, citrics

**SPICY PAPAYA
MEZCALRITA** **\$15.00**

Papaya infused mezcal, cointreau, lime

