

GURa GURa

SASHIMI

TUNA, SALMON, HAMACHI, SEA BREAM

4 PIECES

12.20

8 PIECES

22.10

NIGIRI

TUNA, SALMON, HAMACHI, SEA BREAM

4 PIECES

13.40

8 PIECES

24.20

URAMAKI (8PCS)

CRUNCHY AVOCADO ROLL, SPICY MAYO (Ve)

tempura flakes, avocado, cucumber, spicy mayo

13.90

YASAI ROLL, FUTOMAKI (Ve)

kampyo, takwan, asparagus, cucumber, truffle mayo and chuka wakame

13.20

ASPARAGUS CREAM CHEESE ROLL, YUZU MAYO (V)

asparagus, cream cheese, yuzu mayo, black sesame seed, pickled carrot

12.20

SPICY TUNA ROLL, ONION RELISH

marinated spicy tuna with avocado, cucumber, truffle mayo, spring onion, masagoarare

13.90

SALMON AVOCADO ROLL, BUBUARARE

salmon, cream cheese, sesame seed, yuzu mayo, trout roe

13.90

CALIFORNIA MAKI ROLL

kanikama crab, avocado, cucumber, kewpie, orange tobiko

13.90

DRAGON ROLL

tempura prawn, avocado, kabayaki sauce

19.30

YUZU HAMACHI ROLL, SCALLION

hamachi, scallion, cucumber, yuzu mayo

15.10

SPIDER ROLL, AIOLI

tempura fried soft shell crab, cucumber, bubuarare, spicy mayo

16.10

SUSHI BOAT

VEG (can be made vegan)

Avocado and cucumber 8pcs, asparagus cream cheese roll 8pcs, shitake nigiri 2pcs, takwan nigiri 2pcs

32.00

NON VEG

Salmon roll 8pcs, california roll 8pcs, nigiri 2pcs each salmon tuna hamachi, tuna sashimi 2pcs

43.00

COLD PLATES

AVOCADO CARPACCIO, TRUFFLE PONZO (Ve)

thin slivers of avocado, truffle infused ponzo, tanukii, fresh jalapeno

9.00

CHILLED CUCUMBER (Ve)

smashed cucumber, chili soya vinegar, fried garlic, fried shallots, sesame seed

8.00

HAMACHI CARPACCIO

slivers of hamachi with siso jalapeno sauce, masagoarare

12.90

SALMON TIRADITO

sliced salmon with mustard miso, chives sour cream, crunchy onion and ponzo dressing

12.10

LUMP CRAB MEAT, TROUT ROE HAND ROLL

open hand roll assembled on salted sesame scented crispy noori sheet with crab mix and trout roe

10.90

SMALL PLATES

EDAMAME SALTED/SPICY MISO (V)

Edamame pods prepared as per the choice of preperation

6.20

STIR FRIED WILD MUSHROOMS AND

BOKCHOY (Ve)

wild mushroom and bok choy wok tossed with garlic slivers

10.00

EDAMAME AND SWEET CORN TACO,

GOCHUJANG MAYO (Ve)

deep fried sweet corn and edamame stuffed fried gyoza taco, gochujang flavored mayonnaise

8.00

CRISPY VEGETABLE SPRING ROLL (Ve)

assorted vegetable and glass noodle spring roll deep fried

9.50

GRILLED MISO AUBERGINE, TOMATO DASHI

miso marinated grilled aubergine, fried shallots and garlic, masagoarare

11.50

WOK TOSSED KAILAN

stir fried kailan in garlic oyster sauce, fried garlic granules

10.00

CHICKEN KARAAGE

deep fried japanese style chicken thigh cubes, lime kabayaki sauce

10.50

RENDANG CHICKEN TACO, ROTI CANAI

pulled chicken tossed with rendang curry, soft roti canai taco, pickled onion

12.00

SPICED ROAST CHICKEN, JAPANESE POTATO

SALAD

dry spice rubbed roasted chicken leg grilled to finish with tonkatsu sauce

11.50

PRawn CRACKERS

crispy prawn crackers deep fried with sweet chilli sauce

5.20

PRawn TEMPURA

crispy fried prawns in tempura batter with tentsuyu sauce

11.50

CRISPY FRIED BABY SQUID, PEPPER LEMON AIOLI dusted baby squid rings deep fried, five spice seasoning	11.50	LARGER PLATES	
SICHUAN SEA BASS fried sea bass slices wok tossed with sichuan pepper scallion and dry red chilli, mala oil	14.50	PULL ME UP NOODLES (mushrooms/chicken) fresh udon noodles topped with choice of mushroom/chicken in chili bean sauce, bellpepper and onion	16.00
LAMB RACK CHINKIANG SAUCE, COLD MASHED POTATO SALAD grilled lamb rack marinated with house spices, coated in chinkiang vinegar sauce, sago cracker and chives	17.80	THAI CURRY WITH STEAMED JASMINE RICE VEGAN/ +3 CHICKEN/+5 SEAFOOD thai green curry sweet, sour and spicy with choice of protein accompanied with steamed jasmine rice	17.70
NAPA CABBAGE WITH BACON wok fried napa cabbage with bacon and garlic	10.00	PENANG CURRY WITH STEAMED JASMINE RICE VEGAN/ +3 CHICKEN/+5 SEAFOOD thai penang curry flavored with cumin and coriander powder with choice of protein with steamed jasmine rice	17.70
SLOW COOKED PORK BELLY, POKCHOY slow cooked caramelized pork belly cubes with five spice, soya and chinese wine, sesame seed	17.00	LAMB RENDANG CURRY, ROTI CANAI Indonesian rendang curry with braised baby lamb shank accompanied with roti canai	27.00
STIR FRIED BEEF AND GARLIC KAILAN IN BLACK BEAN SAUCE sliced beef topside wok fried in black bean oyster sauce with kailan and red chili	13.90	MISO BLACK COD Miso marinated grilled black cod, wilted spinach, hajikame	32.00
CRISPY FRIED DUCK, PESTO AIOLI braised half duck crispy fried topped with asian pesto aioli sauce, kabayaki sauce, cucumber and pancakes	19.00	SIDES	
DIMSUM & BAO		STEAMED JASMINE RICE	4.50
HOT AND SPICY TOFU DIMSUM (V) dimsum steamed to perfection, herbs and chilli infused sauce	9.00	FRIED EGG (1 EGG)	2.00
TRUFFLE EDAMAME DUMPLING, SUPERIOR SOY (Ve) steamed mashed edamame and potato flakes dumpling	9.00	ROTI CANAI (1 PC)	2.00
JAPANESE VEG GYOZA (STEAMED/ PAN-SEARED) (Ve) Japanese style vegetable gyoza made to choice of selection	9.00	EGG FRIED RICE	6.50
CHARCOAL HARGAU chunky prawn dimsum steamed to perfection	10.00	BACON EGG FRIED RICE	7.50
PRAWN AND CHIVE DIMSUM prawns and chives flavored dimsum cilantro infused skin	10.00	MEAL BOWL- BUILD YOUR OWN	
CHICKEN GYOZA (STEAMED/ PAN-SEARED) Japanese style chicken and vegetable gyoza made to choice of selection	10.00	CHOOSE YOUR STAPLE	
PORK AND CHIVES POACHED DUMPLINGS steamed dumplings in house-spiced herb sauce, sesame seed	10.00	UDON NOODLE	
KATSU CHICKEN OPEN BAO lotus flour open buns with pickled cucumber and katsu chicken, spicy mayo	12.00	JASMINE RICE	
		TOPPING	
		MAPO TOFU WITH BELL PEPPER (Ve)	15.00
		STIR FRIED BASIL CHICKEN WITH VEGETABLES	16.00
		SLICED BEEF WITH KAILAN IN HUNAN SAUCE	16.00
		+ FRIED EGG ADD ON	2.00
		DESSERTS	
		MATCHA TRES LECHES	8.00
		light soft matcha sponge soaked up in a trio of matcha milk, sweetened whipped cream	
		LUXURY CHOCOLATE CAKE	8.00
		moist dark chocolate cake slice with different textures of chocolate, ganache, crunchy rocks, hazelnut and creamy caramel nougat	
		VEGAN YUZU CHEESECAKE (Ve)	8.00
		light, soft yuzu-flavoured cheesecake, yuzu glaze, mix berry compote	