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GURa
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ASIAN BAR & KITCHEN

FOOD MENU

SUSHI

INCREDIBLE FRESH PRODUCE, SERVED WITH SOY,
PICKLED GINGER AND WASABI

SASHIMI

TUNA, SALMON, HAMACHI, SEA BREAM, SCALLOP

4 Pieces **11.70**

8 Pieces **21.00**

NIGIRI

TUNA, SALMON, HAMACHI, SEA BREAM, SCALLOP

4 Pieces **12.90**

8 Pieces **23.70**

URAMAKI 8PCS

CRUNCHY AVOCADO ROLL, SPICY MAYO 🌱 **13.5**
(Tempura Flakes, Avocado, Cucumber, Spicy Mayo)

YASAI ROLL, FRIED SPINACH 🌱 **12.20**
(Lettuce, Cucumber, Kampyo, Asparagus with Fried Spinach, Spicy Mayo)

ASPARAGUS CREAM CHEESE ROLL, YUZU MAYO 🌱 **11.20**
(Asparagus, Cream Cheese, Jalapeno, Yuzu Mayo, Black Sesame Seed)

SPICY TUNA ROLL, TANUKII **13.40**
(Tuna, Scallion, Cucumber, Jalapeno, Tanukii, Spicy Mayo)

SALMON CREAM CHEESE ROLL, BUBUARARE **13.40**
(Salmon, Cream Cheese, Rice Cracker, Yuzu Mayo)

CALIFORNIA MAKI ROLL **13.40**
(Kanikama Crab, Avocado, Cucumber, Plain Mayo, Orange Tobiko)

DRAGON ROLL **18.50**
(Tempura Prawn, Avocado, Kabayaki Sauce)

YUZU HAMACHI ROLL, SCALLION **14.50**
(Hamachi, Scallion, Cucumber, Yuzu Mayo)

DYNAMITE ROLL, AIOLI 5PCS **15.50**
(Tempura Fried Soft Shell Crab, Futomaki, Sriraja Aioli, Cucumber,)

OSHIZUSHI TUNA, TOMATO SALSA 6PCS **13.40**
(Box Pressed Suhsi with Tuna, Siso Leaf, Tomato Onion Salsa)

SUSHI BOAT

VEG 🌱 29.00

Avocado and cucumber 8pcs,
Asparagus Cream Cheese Roll 8pcs,
Shitake Nigiri 2pcs, Takwan Nigiri 2

NON VEG 39.00

Salmon Cream Cheese Roll 8pcs, California Roll 8pcs,
Nigiri 2pcs each Salmon Tuna Hamachi, Tuna Sashimi 2pcs

COLD PLATES

AVOCADO CARPACCIO, TRUFFLE PONZU 🌱 **8.00**
(Thin slivers of Avocado, Truffle infused Ponzu, Tanukii,
Fresh Jalapeno)

CHILLED CUCUMBER 🌱 **5.00**
(Smashed Cucumber, Chili Spya vinegar, Fried Garlic,
Fried Shallots, Sesame Seeds)

SALMON CARPACCIO **11.50**
(Sliced salmon wrapped with pea shoots, Sriraja Ponzu,
Garlic Flakes, Togarashi, Trout Roe, Herb oil)

KATSU CHICKEN SALAD **9.00**
(Crumb fried chicken strips, ice berg lettuce, bellpepper,
broad beans, wafu dressing)

YUZU HAMACHI AND
SCALLION TACO, TOBIKOD **8.20**
(Fried gyoza sheet taco, hamachi, scallion,
yuzu mayo, Yuzu koshu, Black Tobiko)

SMALL PLATES

EDAMAME SALTED/CHILI GARLIC 🌱 **5.00**
(Edamame pods prepared as per the choice of preparation)

STIR FRIED WILD MUSHROOMS
AND BOKCHOY 🌱 **10.00**
(Wild mushroom and bok choy wok tossed with garlic slivers)

EDAMAME AND SWEET CORN TACO,
GOCHUJANG MAYO 🌱 **8.00**
(Deep fried sweet corn and edamame stuffed fried gyoza taco,
gochujang flavored mayonnaise)

CRISPY VEGETABLE SPRING ROLL 🌱 **9.50**
(Assorted vegetable and glass noodle spring roll deep fried)

CHICKEN KARAAGE **11.20**
(Deep fried japanese style chicken thigh cubes,
lime kabayaki sauce)

KOREAN FRIED CHICKEN WINGS **11.20**
(Napa cabbage kimchi fried chicken wings
sesame coated with kimchi)

CHICKEN SATAY, PEANUT SAUCE **11.20**
(Thai style chicken satay grilled with thai herbs, peanut sauce)

ROBATA GRILLED CHICKEN **11.20**
(Herbs marinated robata grilled chicken topped with teriyaki sauce)

PRAWN CRACKERS **5.00**
(Crispy prawn crackers deep fried with sweet chilli sauce)

PRAWN TEMPURA **11.20**
(Crispy fried prawns in tempura batter with tentsuyu sauce)

CRISPY FRIED BABY SQUID **11.20**
(Pepper lemon aioli dusted baby squid deep fried,
five spice seasoning)

SOFT SHELL CRAB IN
BLACK PEPPER SAUCE **17.30**
(Deep fried soft shell crab wok tossed in black pepper sauce)

SHANGHAI CHILLI BEEF **13.70**
(Wok fried shredded beef with bell pepper and onions)

GRILLED LAMB RACKS **17.50**
(Curried thai herb marinated lamb rack with apple and pear slaw)

DIMSUM AND BAO

HANDMADE AND FRESHLY STEAMED TO ORDER

VEGAN DUMPLINGS 🌱 🍃	8.00
(steamed vegan dumplings with inhouse spice infused herbs sauce, sesame seed, spinach infused skin)	
VEGAN TOFU OPEN BAO 🌱 🍃	10.50
(Panko fried tofu in open steamed bao, pickled cucumber, chili aioli)	
VEGAN CRYSTAL DIMSUM 🌱 🍃	8.00
(Truffled assorted vegetables and mushrooms crystal dimsum with superior soy sauce)	
JAPANESE VEG GYOZA 🌱 🍃	9.20
Steamed / Net Pan seared (Japanese style vegetable gyoza made to choice of selection)	
HARGAU	9.00
(Chunky prawn dimsum steamed to perfection)	
PRAWN AND CHIVE DIMSUM	9.00
(Prawns and chives flavored dimsum cilantro infused skin)	
SOUR N SPICY PRAWN WONTONS	10.50
(Soft boiled prawn wontons topped with sour n spicy black rice vinegar and fried chili sauce)	
CHICKEN GYOZA	10.50
(Chicken gyoza steamed served with in house herbs soy sauce fragrant chili sauce)	
PORK SUMAI	9.50
(minced pork meat steamed to perfection flavored with garlic and onion oil)	
PORK JIAOZI	10.50
(Steamed pork dumpling with in house spiced herbs sauce)	
KATSU CHICKEN OPEN BAO	12.50
(lotus flour open buns with pickled cucumber and katsu chicken, spicy mayo)	
CHILI HOISIN DUCK BAO	
STEAMED/PAN SEARED	11.50
(Fluffy soft red lotus flour bun stuffed with chilli hoisin pulled duck)	

LARGER PLATES

PAD THAI NOODLE SEAFOOD	15.00
(Sweet sour and spicy rice stick noodle with mixed seafood, egg, baby squid, prawns, fish cake)	
THAI CURRY WITH STEAMED JASMINE RICE VEGAN	17.50
+ 3 CHICKEN +5 SEAFOOD +5 BEEF (Thai green curry sweet sour and spicy with choice of protein with steamed jasmine rice)	
JAPANESE KATSU CURRY RICE BOWL TOFU +3 CHICKEN	18.00
(Katsu curry bowl with sticky rice)	
LAMB RENDANG CURRY, ROTI CANAI	26.00
(Indonesian rendang curry with baby lamb shank served with roti canai)	
MISO BLACK COD	32.00
(Miso marinated grilled black cod, wilted pea sprout, hajjikame)	
BANANA WRAPPED SEABASS	16.50
(Smoky tomato sambal robata grilled sea bass fillet topped with smoky tomato sambal)	

SIDES

STEAM JASMINE RICE	4.00
FRIED EGG (1EGG)	2.00
ROTI CANAI(1PC)	2.00
KIMCHI	3.00
EGG FRIED RICE	6.00

MEAL BOWL -BUILD YOUR OWN

CHOOSE YOUR STAPLE

RICE STICK NOODLE
EGG NOODLE
UDON NOODLE
JASMINE RICE

CHOOSE YOUR TOPPING

MAPO TOFU WITH BELL PEPPERS 🌱 🍃	14.00
CHILI BEAN MINCED CHICKEN	15.00
THAI BASIL CHICKEN WITH VEGETABLES	15.00
PRAWN WONTON CHILI OIL	15.00
BLACK PEPPER BEEF	15.00
FRIED EGG ADD ON	2.00

DESSERTS

MOCHI ICE CREAM 🍃	8
(Japanese Mochi stuffed with ice cream, Mango & passion fruit mochi (contain nuts) Creamy coconut Mochi (contain nuts))	
LUXURY CHOCOLATE CAKE	8
(Moist dark chocolate cake slice with different textures of chocolate, ganache, crunchy rocks, hazelnut and creme caramel nougat)	
Vegan Caramel Cheese Cake 🌱 🍃	8
(Caramel flavoured vanilla cheese cake with mix berry compote and caramel sauce)	

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A 7.5% optional service charge will be added to your bill. Every penny goes to the team at this restaurant. If you feel the service wasn't up to expectations, just let us know, and we'll remove the charge. Please advise floor manager allergens or dietary requirements