GURA GŪRA

SASHIMI

TUNA, SALMON, HAMACHI, SEA BREAM
4 PIECES / 8 PIECES — **12.2/ 22.1**

NIGIRI

TUNA, SALMON, HAMACHI, SEA BREAM
4 PIECES / 8 PIECES — **13.4/ 24.2**

SALMON GARDEN

2 NIGIRI, 2 SASHIMI, 4 ROLL, 1 GUNKAN — **23.10**

URAMAKI (8PCS)

CRUNCHY AVOCADO ROLL, SPICY MAYO (Ve) — **13.90**
tempura flakes, avocado, cucumber, spicy mayo

YASAI ROLL, FUTOMAKI (Ve) — **13.20**
kampyo, takwan, asparagus, cucumber, truffle mayo and chuka wakame

VEGGIE CALIFORNA ROLL (Ve) — **12.20**
aasparagus, cream cheese, yuzu mayo, sesame seed, avocado, arugula

SPICY TUNA ROLL, ONION RELISH — **13.90**
marinated spicy tuna with avocado, cucumber, truffle mayo, spring onion, masagoarare

SALMON AVOCADO ROLL, BUBUARARE — **13.90**
salmon, cream cheese, sesame seed, yuzu mayo, trout roe

CALIFORNIA MAKI ROLL — **13.90**
crab stick, avocado, cucumber, kewpie, orange tobiko

DRAGON ROLL — **19.30**
tempura prawn, avocado, kabayaki sauce

YUZU HAMACHI ROLL, SCALLION — **15.10**
hamachi, scallion, cucumber, yuzu mayo

SPIDER ROLL, AIOLI — **16.10**
tempura fried soft shell crab, cucumber, bubuarare, spicy mayo, arugula

SUSHI BOAT

VEG (can be made vegan) — **32.00**
avocado and cucumber 8pcs, crunchy avocado roll 8pcs shitake nigiri 2pcs, takwan nigiri 2pcs

NON VEG — **43.00**
Salmon roll 8pcs, california roll 8pcs, nigiri 2pcs each salmon tuna hamachi, tuna sashimi 2pcs

COLD PLATES

AVOCADO CARPACCIO, TRUFFLE PONZU (Ve) — **9.00**
thin slivers of avocado, truffle infused ponzu, tanukii, fresh jalapeno

CHILLED CUCUMBER (Ve) — **8.00**
smashed cucumber, chili soya vinegar, fried garlic, fried shallots, sesame seed

HAMACHI CARPACCIO — **12.90**
slivers of hamachi with siso jalapeno sauce, masagoarare

SALMON TIRADITO — **12.10**
sliced salmon with mustard miso, chives sour cream, crunchy onion and ponzu dressing

LUMP CRAB MEAT, TROUT ROE HAND ROLL — **10.90**
open hand roll, salted sesame scented crispy noori sheet with crab mix and trout roe & seasoned rice

SMALL PLATES

EDAMAME SALTED/ CHILI GARLIC (Ve) — **6.20**
Edamame pods prepared as per the choice of preperation

BROCCOLINI, GOMAE SAUCE CHARRED/STEAMED (Ve) — **10.00**
tender stem broccolini cooked to choice, gomae sauce, crispy shallots, black garlic oil

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

CRISPY VEGETABLE SPRING ROLL (Ve) — **9.50**
assorted vegetable and glass noodle spring roll deep fried

GRILLED MISO AUBERGINE, TOMATO DASHI (Ve) — **11.50**
miso marinated grilled aubergine, fried shallots and garlic, masagoarare

WOK TOSSED BOKCHOY & MUSHROOM — **10.00**
sauteed bokchoy and mushrooms in soya garlic sauce

CHICKEN KARAAGE — **10.50**
deep fried japanese style chicken thigh cubes, lime kabayaki sauce

RENDANG CHICKEN TACO, ROTI CANAI — **12.00**
pulled chicken tossed with rendang curry, soft roti canai taco, pickled onion, crispy shallots

SPICED ROAST CHICKEN, TONKATSU SAUCE — **11.50**
dry spice rubbed roasted chicken leg grilled finished with tonkatsu sauce, chives

PRAWN CRACKERS — **5.20**
crispy prawn crackers deep fried with sweet chilli sauce

PRAWN TEMPURA — **11.50**
crispy fried prawns in tempura batter with tentsuyu sauce

A 12.5% discretionary service charge will be added to your bill. Every penny goes to the members of the team. // Please advise the floor manager of any allergies.

CRISPY FRIED BABY SQUID, PEPPER LEMON AIOLI 11.50
dusted baby squid rings deep fried, five spice seasoning

SICHUAN SEA BASS 14.50
fried sea bass slices wok tossed with sichuan pepper scallion and dry red chilli, mala oil

LAMB RACK CHINKIANG SAUCE 17.80
grilled lamb rack, chinese black rice vinegar sauce, sago cracker and chives

DUCK SPRING ROLLS, PLUM SAUCE 10.00
crispy fried shredded duck spring roll with cucumber, plum sauce

SLOW COOKED PORK BELLY, POKCHOY 17.00
slow cooked caramelized pork belly cubes with five spice, soya and chinese wine, sesame seed

STIR FRIED BEEF AND GARLIC KAILAN IN BLACK BEAN SAUCE 13.90
sliced beef topside wok fried in black bean oyster sauce with kailan and red chili

CRISPY FRIED DUCK, PESTO AIOLI 19.00
braised half duck cripsy fried topped with asian pesto aioli sauce, kabayaki sauce, cucumber and pancakes

DIMSUM & BAO

HOT AND SPICY TOFU DIMSUM (V) 9.00
dimsum steamed to perfection, herbs and chili-infused sauce

TRUFFLE EDAMAME DUMPLING, SUPERIOR SOY (Ve) 9.00
steamed mashed edamame and potato flakes dumpling

JAPANESE VEG GYOZA (STEAMED/ PAN-SEARED) (Ve) 9.00
Japanese style vegetable gyoza made to choice of selection

CHARCOAL HARGAU 10.00
chunky prawn dimsum steamed to perfection

PRAWN AND CHIVE DIMSUM 10.00
prawns and chives flavored dimsum cilantro infused skin

CHICKEN GYOZA (STEAMED/ PAN-SEARED) 10.00
Japanese style chicken and vegetable gyoza made to choice of selection

PORK AND CHIVES POACHED DUMPLINGS 10.00
steamed dumplings in house-spiced herb sauce, sesame seed

KATSU CHICKEN OPEN BAO 12.00
lotus flour open buns with pickled cucumber and katsu chicken, spicy mayo

LARGER PLATES

PULL ME UP NOODLES (mushrooms/chicken) 16.00
fresh udon noodles topped with choice of mushroom/chicken in chili bean sauce, bellpepper and onion

THAI CURRY WITH STEAMED JASMINE RICE VEGAN/ +3 CHICKEN/+5 SEAFOOD 17.70
thai green curry sweet, sour and spicy with choice of protein accompanied with steamed jasmine rice

PENANG CURRY WITH STEAMED JASMINE RICE VEGAN/ +3 CHICKEN/+5 SEAFOOD 17.70
thai penang curry flavored with cumin and coriander powder with choice of protein with steamed jasmine rice

LAMB RENDANG CURRY, ROTI CANAI 27.00
Indonesian rendang curry with braised baby lamb shank accompanied with roti canai

MISO BLACK COD 32.00
Miso marinated grilled black cod, wilted spinach, hajjikame

SIDES

STEAMED JASMINE RICE	4.50
FRIED EGG (1 EGG)	2.00
ROTI CANAI (1 PC)	2.00
EGG FRIED RICE	6.50

MEAL BOWL-BUILD YOUR OWN

CHOOSE YOUR STAPLE

UDON NOODLE
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

All prices are inclusive of VAT. // Please advise the floor manager of any allergies.