


SNACKS

 SALT AND PEPPER SQUID 14.10
CRISPY PINK SHRIMP YUZU MAYO 15.8
WAGYU & KIMCHI TOAST (2 PIECES) 24.8

SMOKED SALMON BAO BUN 13.8

MISO SOUP 5.9
STEAMED EDAMAME 6.10
SPICY EDAMAME 7.2

LUNCH

MONDAY TO SUNDAY 12PM TO 4PM SERVED WITH MISO SOUP & PICKLES

SET MENU

2 COURSES 29

STARTER

SALMON TARTARE KOREAN SPICE
TUNA TATAKI* SPICY PONZU
EDAMAME GYOZA SZECHUAN PEPPER V
PRAWN TEMPURA GINGER DIP
BURRATA KIMCHI & PRAWN CRACKERS

MAIN COURSE

GRILLED SEABASS BURNT TOMATOES
CRISPY TRUFFLED TOFU & GRILLED ASPARAGUS V
SPICY SASHIMI AVOCADO & ASPARAGUS
BEEF ONGLET SHISO CHIMICHURRI
WHOLE BABY CHICKEN HUMMUS & YUZU

BOWLS

21.8

SPICY CHIRASHI DON
PORK KATSU WILD RICE & BROCCOLI

CRISPY TRUFFLED TOFU PLAIN RICE, AVOCADO
SALMON TERIYAKI QUINOA & SWEET POTATO

 SEXY FISH SIGNATURE DISH | V = VEGETARIAN | VG = VEGAN

A DISCRETIONARY SERVICE CHARGE OF 13.5% WILL BE ADDED TO YOUR BILL.

*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. THERE IS RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS. YOU ARE AT