

## APPETIZERS

<b>EDAMAME BOILED OR GRILLED SOYA BEANS</b> .....	10.00\$
Boiled or Sautéed Served With Your Choice of Maldon Salt or Spicy Sauce	
<b>BEEF BRESAOLA</b> .....	18.00\$
Confit Shallots, Lemon Oil Dressing, Mix Greens, Parmesan	
<b>CRISPY CALAMARI</b> .....	18.00\$
Mayo Basil Sauce	
<b>GRILLED CALAMARI</b> .....	18.00\$
Yuzu, Olive Oil, Dill Leaves	
<b>BEEF SLIDERS</b> .....	22.00\$
Mini Beef Burger, Buffalo Mozarella, Tomato Fondue, Pesto Mayo	
<b>ARK PRAWN ON TOAST</b> .....	20.00\$
Home-Made Sweet & Sour Sauce, Spring Onions	
<b>GRILLED ARTICHOKE</b> .....	13.00\$
Lemon, Herbs, Olive Oil	
<b>TEMPURA TIGER PRAWNS</b> .....	20.00\$
Home-Made Chilli Garlic Mayo	
<b>WARM PRAWNS</b> .....	25.00\$
Extra Virgin Olive Oil, Lemon Juice, Basil, Sea Salt	
<b>BEEF BAO</b> .....	22.00\$
Steamed Bao Buns, Slow Cooked Beef Cheeks, Japanese Slaw	
<b>FISH BAO</b> .....	22.00\$
Steamed Bao Buns, Panko French Turbot, Tartare Sauce, Pickles	

### SOUP

<b>WHITE MISO SOUP</b> .....	9.00\$
Tofu, Wakame, Spring Onion	

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## SALADS AND VEGGIES

<b>BURRATA</b> .....	19.00\$
Burrata Mozzarella Cheese with Fresh Tomatoes and Olive Oil	
<b>GREEK SALAD</b> .....	19.00\$
Greens, Watermelon, Marinated Feta, Caper Berries, Herbs	
<b>CHICKEN CAESAR SALAD</b> .....	19.00\$
Grilled Chicken, Herb Buttered Crouton, Beef Bacon, Quail Eggs, Anchovies	
<b>SHRIMP CAESAR SALAD</b> .....	22.00\$
Grilled Shrimps, Herb Buttered Crouton, Beef Bacon, Quail Eggs, Anchovies	
<b>FRESH CRAB SALAD</b> .....	34.00\$
Fresh Crab with Apple Wasabi and Yuzu Soy	
<b>PRAWN SALAD</b> .....	28.00\$
Prawn with Cucumber and Avocado	
<b>ARK DUCK SALAD</b> .....	34.00\$
Duck, Pomegranate and Plum Sauce	

## NEW STYLE SASHIMI

<b>SCALLOP &amp; BLACK TRUFFLE</b> .....	36.00\$
Yuzu Truffle Sauce, Tenkasu Crispy, Truffle Tofu, Spring Onion	
<b>SALMON ZUKURY</b> .....	23.00\$
Zukury Sauce, Coriander, Togarashi, Green Chili, Spring Onions & Sesame Seeds	
<b>YELLOWTAIL CARPACCIO &amp; BLACK TRUFFLE</b> .....	25.00\$
Black Truffle Sauce, Ponzu Garlic, Mixed Greens	

### NIGIRI 2pcs

SHAKE .....	10.00\$
MAGURO .....	10.00\$
TORO .....	30.00\$
CHUTORO .....	28.00\$
HAMMOUR .....	12.00\$
HAMACHI .....	12.00\$
EBI .....	10.00\$
HOTATE GAI .....	20.00\$
UNAGI .....	18.00\$
SHRIMP TEMPURA .....	9.00\$
AVOCADO .....	8.00\$
NIGIRI EEL & CAMEMBERT .....	13.00\$

### SASHIMI 3pcs

SHAKE .....	11.00\$
MAGURO .....	12.00\$
TORO .....	30.00\$
CHUTORO .....	30.00\$
HAMMOUR .....	13.00\$
HAMACHI .....	14.00\$
EBI .....	11.00\$
HOTATE GAI .....	22.00\$
UNAGI .....	20.00\$

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## MAKI ROLLS

SALMON SKIN .....	9.00\$	UNAGI, TRUFFLE & BRIE .....	17.00\$
PRAWN TEMPURA CUT ROLL.....	15.00\$	ARK CALIFORNIA ROLL	
SPICY SALMON ROLL .....	15.00\$	With Fresh Crab .....	20.00\$
HEAVENLY .....	15.00\$	SCALLOP	
SPICY TUNA .....	16.00\$	With Truffle Jalapeño.....	25.00\$
CRISPY SHRIMP .....	11.00\$	UNAGI	
TRUFFLE TUNA MAKI .....	14.00\$	With Quail Eggs & Caviar .....	25.00\$
FRESH SALMON .....	14.00\$	CRISPY QUINOA ROLL .....	12.00\$
UNAGI & CAMEMBERT ROLL.....	15.00\$	TRIO MAKI & JALAPENO .....	16.00\$
SOFT SHELL CRAB ROLL.....	25.00\$	HAMMOUR	
		With Caviar Roll .....	26.00\$

## WOK

BEEF EGG FRIED RICE .....	23.00\$
CHICKEN & KIMCHEE EGG FRIED RICE.....	20.00\$
PRAWN EGG FRIED RICE .....	24.00\$
SWEETCORN & MISO KAMA MESHU RICE POT.....	23.00\$
Miso Stock, Foie-Gras Sauce, Truffle Oil	
BEEF YAKI SOBA .....	23.00\$
Red Pepper, Carrot, Shitake Mushroom, Coriander	
ORANGE CHICKEN YAKI SOBA .....	20.00\$
Fresh Orange, Red & Green Peppers, Carrots, Shitake Mushroom	
SHRIMP YAKI SOBA .....	24.00\$
Green & Red Peppers, Carrot, Coriander	
VEGGIE YAKI SOBA .....	20.00\$
Green & Red Peppers, Carrots, Mushroom, Coriander	

## MAIN COURSE

CHICKEN LEMONATO .....	30.00\$
Baby Chicken, Roasted Herb Potato, Mix Green, Grilled Lemon	
SEABASS .....	39.00\$
Seared Steamed Seabass with Ginger	
GRILLED TIGER PRAWNS .....	45.00\$
Yuzu Kosho Salsa	
GRILLED TENDERLOIN .....	48.00\$
Grilled Beef Tenderloin with Cauliflower	
JAPANESE KOBE SIRLOIN .....	95.00\$
Grilled Kobe Beef with Wagyu Sauce	
VEAL CORDON BLEU .....	40.00\$
Mixed Green Salad, Parmesan Shavings	

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## SIDES

<b>GRILLED ASPARAGUS</b> .....	15.00\$
Sweet Soy Sauce, Dried Bonito	
<b>Truffle Fries</b> .....	12.00\$
Crispy Coated Fries with Truffle Mayo Parmesan	
<b>EGGPLANT WITH MISO &amp; PARMESAN</b> .....	13.00\$
Eggplant, Bechamel, Parmesan	
<b>BROCCOLI</b> .....	9.00\$
Chilli Garlic Dressing	
<b>MASHED POTATO</b> .....	6.00\$
<b>FRIES</b> .....	6.00\$

## DESSERT

<b>MATCHA CRÈME BRULÉE</b> .....	15.00\$
Matcha Tea Custard, Berries	
<b>HOKKAIDO MILK CAKE</b> .....	19.00\$
Mixed Berry Compote, Vanilla Ice-Cream	
<b>PISTACHIO FRENCH TOAST</b> .....	15.00\$
Beurre Noisette, Golden Syrup	
<b>CHOCOLATE FONDANT</b> .....	15.00\$
Vanilla Ice-Cream, Berries	
<b>HOKKAIDO CREAM CHEESE CAKE</b> .....	16.00\$
Strawberry Compote, Berries	
<b>MOCHI 1pc</b> .....	4.50\$
<b>ICE CREAM &amp; SORBET SELECTION 1pc</b> .....	4.00\$

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