



the magic of Asia
a mystical experience

THAI PIÑA COLADA Thailand 16
Pineapple - Coconut - Lemongrass
Curry - Blend of rums.

THE LAST SAMURAI Japan 17
Ginger - Japanese beer - Black tea
& jasmine syrup - Lime - Bourbon.

NEGRONI IMPERIAL China 17
Sichuan pepper aperitif - 3 Spices vermouth
Gin in roses.

THE BOMBAY FESTIVAL India 16
Grapefruit - Sichuan Pepper Aperitive - Lime
Pineapple - Bourbon.

SPICE ROUTES Asia 20
Green tea - Mango - Granny Smith apple
Asian Spices - London Dry Gin

SUMATRA TIGERS Indonesia 17
Grapefruit - Absinth - Vermouth blanco
Grenadine - Tequila blanco.

KYOTO MATCHA Japan 16
Vanilla - Cointreau - Matcha tea - Almond Milk
Japanese whisky.

SINGAPORE GARDENS Singapore 17
Lychee - Tonic water - Sichuan pepper
Gin in roses.

PETRONAS TOWERS Malasia 16
Mango and curry - Lime
Lychee with roses- Club soda - White Rum.

AUTUMN IN JAPAN Japan 19
Pomegranate - Lychee - Jerez - Japanese Gin.

Classic Cocktails

CHILCANO Peru 14
Ginger ale - Pisco

KAMIKAZE Japan 14
Simple Syrup - Cointreau - Lime - Vodka

BOULEVARDIER France 14
Italian Bitter - Rosso Vermouth - Bourbon

BAMBOO Japan 14
Fino Sherry - Orange bitter - Dry Vermouth

MARGARITA México 14
Cointreau - lime - Tequila blanco

HAIBÖRU Japan 14
Ginger ale - Orange - Japanese Whisky

AVIATION USA 14
Lavender - Luxardo Maraschino - Lime - Gin

DAIQUIRI Cuba 14
Lime - Simple syrup - White Rum

RUSTY NAIL USA 14
Drambuie - Orange - Whisky

BOURBON SOUR Thailand 14
Lime - Egg white - Simple syrup - Bourbon

MOSCOW MULE USA 14
Ginger beer - Lime - Vodka

ESPRESSO MARTINI England 14
Double Espresso - Coffee liqueur - Vodka

PAINKILLER British Virgins Islands 14
Pineapple - Coconut - Orange - Blend of rums

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SOUPS

TOM KHA KAI SOUP 15
Chicken, curry, coconut milk, lemongrass.

KABOCHA MANDARIN SOUP 13
Sweet japanese pumpkin, tangerine, coconut foam.

COLD APPETIZERS

POKE SALAD 16
Watercress, cherry tomato, red cabbage, cucumber, avocado,
red onion, radish, crispy wonton, miso dressing.

KANI SALAD 22
Kani, avocado, cucumber, masago, japanese mayo, lemon, wasabi,
sesame oil, tempura flakes, mustard and red shiso micro greens.

SALMON USUZUKURI 22
Mandarin sauce, yuzu, crispy wonton.

HAMACHI YUZU PONZU 20
Yellowtail, house ponzu, microgreens.

TORO TARTAR 26
Tuna belly, yuzu ponzu, quail egg.

TUNA TATAKI 24
Seared yellowfin tuna, crispy quinoa, ichimi tagarashi, shiso leaf.

CEVICHE NIKKEI 24
Salmon, tuna, white fish, leche de tigre, lotus roots.

CRISPY NORI TACOS 20
Nori tempura, salmon, cabbage, dried tomato, japanese mayo,
masago, wasabi.

TUNA PIZZETA 19
Crunchy wheat flour, glaze sauce, tuna, spicy sauce, miso aioli,
cherry tomato, micro cilantro.

SAKURADON 22
Base of sushi rice, salmon, tuna, hamachi, tamago, cucumber,
avocado, sweet sauce, ikura, spicy mayo and micro cilantro.

HOT APPETIZERS

SPICY EDAMAME 16
Sesame oil, garlic, chili flakes.

GREEN BEAN FRIES 19
Tempura, soy-mayo.

CRISPY BRUSSELS SPROUTS 19
Soy glaze, lime juice, chives.

SHISHITO PEPPERS 22
Tempura, wasabi-mayo.

CRISPY CAULIFLOWER 20
Whipped tofu, scallion oil.

CORN RIBS 19
Crispy corn, truffle citrus butter.

GYOZAS 17
Beef, mustard-mayo, mustard microgreens.

TURKEY WRAPPED DATES 24
Crispy smoked turkey, beef, sesame oil, tofu sauce, truffle oil.

POPCORN CHICKEN 20
Crispy chicken, Korean BBQ, scallion

BEEF SLIDERS 20
Grilled prime ground beef, teriyaki, pretzel bread, wasabi, truffle ketchup, crispy wonton.

HOT STONE 26
Beef, stone sauce, smoked salt, chives.

ROBATA

OYSTER MUSHROOM 16
Grilled mushrooms, shiso chimichurri.

EGGPLANT 16
Japanese eggplant, miso.

GRILLED AVOCADO 16
Sweet ponzu, togarashi.

CHICKEN YAKITORI 16
Teriyaki, sesame seeds.

BEEF YAKITORI 16
Beef, shishito peppers, smoked soy glaze.

ASIATIKO BURGER 32
Ground beef, bok choy, truffle black garlic mayo, crispy wonton, shishito pepper, smoke.

KOREAN RIBS 39
Roasted cashew, Asian BBQ.

RIB EYE 56
Szechuan pepper, black garlic, truffle butter, smoked salt.

LAMB RACK 66
Black garlic paste, tofu mayo zaatar.

KITCHEN

HOT POT RICE 28
Creamy rice, notes of black tea, mushrooms and vegetables, egg.

TERIYAKI SALMON 36
Spice rub, teriyaki, applewood smoke.

GRILLED BRANZINO 42
Grilled lime, shishito pepper, shiso chimichurri.

MATSU STYLE MISO SEA BASS 42
Miso marinated, bok choy, saikyo miso.

PECKING DUCK 46
5 spices sauce, cucumber, red cabbage, scallion, carrots, basil and mint crepes.

SIDES

WOK VEGGIES 12
Red onion, peppers, scallions, baby corns, green beans.

SUSHI RICE 9
Gold Tamaki rice

JASMIN RICE 6
Steamed aromatic rice.

CHARRED BOK CHOY 9
Grilled with Sesame oil.

TRUFFLE FRIES 12
Fries, truffle.

SAPPORO RINGS 14
Onion-rings, Sapporo tempura.

MAKIS

SPICY TUNA 16
Yellowfin tuna, scallion, spicy mayo.

CALIFORNIA 14
Mixed kanikama, masago, cucumber, avocado.

YELLOWTAIL 17
Chopped Hamachi, scallion, avocado, cucumber, dynamite sauce, serrano pepper.

SPICY SALMON 16
Avocado, spicy mayo, ichimi togarashi.

RAINBOW 20
Classic California roll, topped with salmon, Hamachi, tuna, shrimp imitation, avocado.

VEGGIE ROLL 16
Rolled in pickled jicama with romaine lettuce, cucumber threads, avocado, carrot, kampyo, mango, tamago.

ROCK SHRIMP ROLL 22
Tempura roll with cream cheese, white fish, topped with breaded shrimp, sweet chili sauce and scallion.

BAKED CRAB HAND ROLL 22
Baked kanikama mix, rolled in soy pepper with ponzu butter.

SPECIAL NIGURIS

CITRUS KAMPACHI 14
Orange pepper sauce, lime, caviar and torched at the table.

SMOKE SAKE BELLY 14
Ora-King Belly, brushed with soy glaze, topped with black caviar, smoked with tropical essences and smoked salt.

OH-TORO TORCHED 16
Bluefin belly, topped with unagi imitation sauce and then torched, finished with truffle zest.

STRIPED SHIMA AJI 16
Jack fish, lemon soy, chili garlic sauce, lemon zest.

NIGURI NIKKEI 14
White fish, lemon soy, aji Amarillo sauce, crispy quinoa and micro cilantro.

TORCH SALMON GLAZE 12
Scottish salmon, soy glaze, truffle oil and torched at the table.

CURRY MAGURO 12
Bluefin tuna topped with tahini, curry sauce and micro red shiso.

SAKE TATAKI 14
Seared and seasoned salmon topped with wasabi cilantro sauce and micro chives.

SEARED AVOCADO 10
Vegetarian niguri brushed with yuzu ponzu and then torched.

SASHIMI - NIGURI

MAGURO Yellowfin Tuna 12

AKA Bluefin Tuna 14

CHU TORO Medium Fatty 16

OH TORO Fatty Tuna 16

HAMACHI Yellowtail 14

KANI Imitation Crab 14

HAMACHI TORO Fatty Yellowtail 16

KAMPACHI Amberjack 14

SHIMA AJI Striped Jack 16

SAKE King Salmon 14

SAKE TORO Fatty King Salmon 16

IKURA Fresh Salmon Roe 16

TAMAGO Japanese Omelette 12