



small plates

MALAYSIAN LAKSA

coconut cream broth, herbs, noodles **NF, DF**
7

BEETS

feta, yellow curry veloute, pickled ginger, pistachio
18

QUINOA SALAD

mix greens, crudités, pickles, katsu egg, sesame ginger emulsion **NF, DF, GF***
16

SALMON CRUDO

cilantro, black garlic aioli, nuoc cham, garlic chips, sesame cracker, truffle **NF, DF, GF***
24

FRIED BRUSSEL SPROUTS

sambal bajak, kecap manis, tokyo mayo, crispy rice cake **NF, DF, GF***
15

BULLDOG POTSTICKERS

pork and vegetable, house made tonkatsu glaze, kimchi, kewpie, chives **NF, DF**
18

WINGS

choice of sticky soy sambal, garlic s&p, chili calamansi, or filipino bbq **NF, DF, GF***
22

ROASTED CRISPY PORK

nam phrik, egg yolk, pickled daikon, carrot and mint **NF, DF, GF***
22

IBU JOAN’S CABBAGE

flat head cabbage, tom yum, cilantro, tamari **NF, DF, GF***
15

WTF MUSHROOMS

yuzu and cilantro butter, king oyster mushrooms, shimeji, creminis, soy, crispy enoki **GF NF**
18

TIGER CAULIFLOWER

tiger aioli, sweet soy, sesame **NF, DF, GF***
22

large plates

IBU SPAGHETTI

spicy rich tomato sauce, beef and pork, grana padano, thai basil **NF**
30

SINGAPORE FRIED RICE OR NOODLE

fried egg, chili, garlic, ginger, cilantro
pork belly, agedashi tofu or chicken **NF, GF***
28

CHARRED GARLIC CHICKEN

tarragon, white wine, cream, soy, cilantro, jasmine rice **NF, GF***
36

8 OZ AAA GRILLED TENDERLOIN

house cut fries, bone marrow butter, japanese slaw **NF, GF***
68

ADDS

chicken 8

agedashi tofu 7

sous vide belly 8

teriyaki salmon 10

BLACK COD

cauliflower puree, miso butter, corriander oil, charred vegetables **NF, GF***
42

SLOW COOKED PORK RIBS

sauteed kimchi, house made bbq, chives **NF, DF, GF***
36

12 HOUR SOUS VIDE PORK BELLY WITH HOKKAIDO SCALLOPS

Green chili nam jim, citrus, daikon snow, crispy garlic chips **NF, GF ***
44

AYAM PELALAH LETTUCE WRAPS

spicy balinese shredded chicken, crispy garlic, lime leaf, green onion **NF, DF, GF***
32

BRAISED BEEF RENDANG

sumatran spices, birds eye chili, coconut milk, cinnamon, toasted garlic **GF***
46

A5 HYOGO WAGYU STRIPLOIN

Melt-in-your-mouth luxury. Cut from the legendary Tajima bloodline of Kobe beef, this steak is a masterpiece of marbling—like buttery snowflakes woven through tender, ruby-red beef. Rich, juicy, and impossibly silky, every bite bursts with deep umami and a lingering sweetness that only true Wagyu can deliver.

charred gai lan, fermented black garlic sauce

136 4oz



(*) INDICATES A RISK OF CROSS CONTAMINATION.