



small plates

MALAYSIAN LAKSA

coconut cream broth,
herbs, noodles **NF, DF**
18

BEETS

feta, yellow curry veloute,
pickled ginger, pistachio
18

KATSU WEDGE

iceberg, katsu egg, cucumber,
beets, edamame, feta,
potato crisp, sesame ginger
emulsion **NF, GF***
18

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***
17

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,
shimijis, creminis, soy,
crispy enoki **GF NF**
18

TIGER CAULIFLOWER

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

large plates

IBU FUSSILI

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,
soja, cilantro, jasmine rice **NF, GF***
36

8 OZ AAA GRILLED
TENDERLOIN

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

ADDS

chicken 9

agedashi tofu 8

sous vide belly 9

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.

