



small plates

BEETS

feta, yellow curry veloute, pickled ginger, pistachio
19

KATSU WEDGE

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

AHI TUNA TATAKI

coconut lime foam, lemon lime aioli, citrus segments, shiso powder **NF, DF, GF***
27

FRIED BRUSSEL SPROUTS

sambal bajak, kecap manis, kewpie, crispy rice cake **NF, DF, GF***
19

KABAYAKI POTSTICKERS

pork and vegetable, kabayaki sauce, kimchi, kewpie, chives **NF, DF**
18

WINGS

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

WTF MUSHROOMS

King oyster, cremini, shimeji and crispy enoki mushrooms, butter soy, cilantro yuzu emulsion **GF NF**
19

TIGER CAULIFLOWER

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

large plates

NASI GORENG

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

CHARRED GARLIC CHICKEN

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

FLANK WITH SAMBAL BALI

galbi marinated flank steak, cilantro yuzu, sambal bali - fries or jasmine rice **NF, DF, GF***
58

JAPPAMAC

Winner "Most Creative Dish" 2026 Mac & Cheese Fest
japanese curry, 5 cheese, tobiko **NF**
add protein - see ADDS
28

ADDS

chicken 10
agedashi tofu 8
sous vide belly 10
jasmine rice 4

BLACK COD

cauliflower puree, miso butter, coriander oil, charred vegetables **NF, GF***
44

12 HOUR SOUS VIDE PORK BELLY WITH HOKKAIDO SCALLOPS

green chili nam jim, citrus, daikon snow, crispy garlic chips **NF, GF ***
46

GOCHUJANG PULLED PORK LETTUCE WRAPS

6hr pulled pork, garlicky gochujang glaze, red onion, sour honey miso **NF, DF, GF***
36

BRAISED BEEF RENDANG

sumatran spices, birds eye chili, coconut milk, cinnamon, toasted coconut **GF***
48

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.

