



small plates

TOMATO/KIMCHI SALAD

puffed rice, kimchi Vinaigrette, shallot, radish, gem tomato and hot house cucumbers
NF, DF, GF*
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 s&p, 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, DF, GF*
28

CHARRED GARLIC CHICKEN

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

JAPPAMAC

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

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

FLANK WITH SAMBAL BALI

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

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 DF, GF*
48

SPICE IT UP

Sambal Bali - 3

Vibrant Balinese raw sambal - lime leaf, lemongrass, shallot, garlic, thai chilli, shrimp paste, brown sugar.

Sambal Expat - 3

Tomato based sambal - tomato, lime leaf, Thai chilli, garlic, ginger, shrimp paste, lemongrass, lime juice.

ADDS

chicken 10

agedashi tofu 8

sous vide belly 10

jasmine rice 4

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 NF, DF, GF*



(*) INDICATES A RISK OF CROSS CONTAMINATION.