



small plates

TIGER CAULIFLOWER

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

FRIES

twice cooked fries
tiger mayo **NF, DF, GF***
9

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

KATSU WEDGE

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

TOMATO/KIMCHI SALAD

Puffed rice, kimchi Vinaigrette, shallot, radish, gem tomato and hot house cucumbers **NF, DF, GF***
19

WTF MUSHROOMS

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

WINGS

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

large plates

NASI GORENG

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

JAPPAMAC

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

CHEF'S WEEKLY BENTO

rice, kimchi and katsu egg served with chef's weekly creation **GF***
26

BURNT ENDS

crispy pork belly, soy and chili vegetables, filipino bbq, sous vide egg, jasmine rice **NF, DF, GF***
26

DIRTY BURGER

two smashed AAA burger patties, burnt cheese skirt, squid ink, sesame bun, spicy mayo, crispy onion served with fries or house salad **NF**
24

CRACK N CAULI

seared pork belly, tiger cauliflower, tiger aioli, jasmine rice **NF, DF, GF***
26

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.