

H Hot **S Signature dish** **V Vegetarian** **G Gluten Free**

please inform your server ahead if you have any food allergy

STARTER

Spring Roll V

2 pcs of deep fried house made vegetable spring rolls

4 ¹/₂

S.Stone Grilled Scallion Pancake V S

6 pcs of stone grilled, crispy green onion pancakes

5 ¹/₂

Tuna Tataki S

Thin slices of seared Ahi tuna over a bed of fresh onion, served with ponzu sauce

15 ³/₄

Assorted Tempura

3 pcs of prawn tempura and 6 pcs of seasonal vegetables

12 ³/₄

Edamame V G *Japanese soybean, rich in omega-3 and protein seasoned with sea salt*

7 ³/₄

Gyoza

6 pcs of pork and cabbage dumplings, with house made maple syrup garlic sauce

7 ³/₄

Katsu Bites

6 pcs of Japanese traditional chicken katsu bites, lightly breaded, served with a sweet chili sauce

7 ¹/₂

Hu Nan Wontons H

5 pcs of steamed shrimp with pork wontons, covered by mild spicy sesame sauce, topped with crushed almonds

7 ¹/₂

Sushi Sampler S

5pcs Sashimi, 3 pcs California Maki

12 ³/₄

SOUP

Wonton Soup

shrimp, pork, cabbage, chicken broth with baby bok choy

6 ½

Vegetable Hot and Sour Soup **V H G**

tofu, black fungus, vegetable and bamboo shoots

5

Miso Soup **V G**

seaweed, fresh scallions and diced tofu

5

Tom Kai Gai **H**

chicken in spicy coconut soup with tomato, mushroom, onion, lemongrass and ginger

6 ½

Tom Yon Gong **H**

shrimp in spicy soup with onions, tomato, mushrooms, and lime leaves

7

SALADS

Wakame Green Salad **V**

marinated seaweed salad with cucumber

6 ¾

Spring Delight Avocado Salad **V G**

fresh slices of avocado, on spring mix greens, served with Japanese Wafu dressing (contains sesame oil) mix in

7 ¾

Poseidon Salad **S**

Chef's choice of assorted fresh sashimi, gathered with spring mix salad and Japanese mayo

13 ¾

ORIGINAL

All Main Serve with Steamed Jasmine Rice

General Tao's Chicken **H**

breaded, deep fried chicken with sweet and spicy sauce. Served with local seasonal vegetables

16 ³/₄

Sweet & Sour Chicken

breaded, deep fried chicken with fresh pineapple in sweet and sour sauce. Served with local seasonal vegetables

16 ³/₄

Lemon Chicken **G**

breaded chicken by potato starch, deep fried and served with citrus lemon sauce. Served with local seasonal vegetables

16 ³/₄

Crispy Beef **H**

breaded sliced beef, marinated in a ginger spicy sauce. Served with local seasonal vegetables

17 ³/₄

Salt and Pepper Prawns **H G**

deep fried spicy prawns with garlic and hot peppers, served with local seasonal vegetables

19 ¹/₄

Thai Coconut Curry **H S G**

local seasonal vegetable, basil leaves, in a mix of red curry and rich coconut milk blend.

Chicken

17 ³/₄

Seafood - prawns, scallops, mussels

20 ³/₄

Tofu **V**

15 ³/₄

Eggplant in Black Bean Sauce **S G**

eggplants, stir fried in a black bean sauce

Prawn

19 ³/₄

Tofu **V**

14 ³/₄

EXCEPTIONAL

All Main Serve with Steamed Jasmine Rice

S. Stone Lemongrass Chicken S G

stone grilled chicken, with lemongrass and blend of herbs. Served on a hot stone with local seasonal vegetables

18 ³/₄

S. Stone Steak S G

7oz, stone grilled "AAA" grade Canadian strip loin steak, aged up to 28 days, served with house made black pepper mushroom sauce, topped with crispy bacon bits. Served on a hot stone with local seasonal vegetables.

Limited Quantity

27 ³/₄

Miso Salmon S G

roasted salmon fillet, marinated in Saikyo Miso. Served on a hot stone with local seasonal vegetables

22 ³/₄

Japanese Teriyaki S

Stir fried: your choice with local seasonal vegetables, in a traditional Japanese Teriyaki sauce. Served on a hot stone

Chicken

17 ³/₄

Beef

19 ¹/₄

Seafood - prawns, scallops, mussels

20 ³/₄

Thai Basil H S G

stir fried: your choice with local seasonal vegetables, in a spicy Thai sauce. Served on a hot stone

Chicken

17 ³/₄

Beef

19 ¹/₄

Seafood - prawns, scallops, mussels

20 ³/₄

Tofu V

14 ³/₄

Kung Po Prawns H S

19 ¹/₄

prawns, diced local seasonal vegetables, in a spicy sauce, garnish with cashew. Served on a hot stone

NOODLE

Soul Pad Thai H G

on a bed of vermicelli rice noodle, mixed with celery, onion, bean sprout, egg, scallions, topped with roasted crush almonds

Chicken

19 ³/₄

Seafood - prawns, scallops, mussels

22 ³/₄

Tofu V

17 ³/₄

Thai Basil Stir Fried Udon S H

Stir fried: your choice with Udon noodle, mixed with onions, celery, red pepper, basil leaves in a spicy Thai sauce

Chicken

19 ³/₄

Seafood - prawns, scallops, mussels

22 ³/₄

Tofu V

17 ³/₄



OMAKASE

(24 hours reservation required)

Minimum 55/person

In Japanese, Omakase means 'entrusting'. Here it means that you are entrusting our chef to arrange your meal. We will listen to your allergies and dietary restriction, if any, we will draw upon the best and freshest ingredients to create your meal.

please feel free to ask your server for more details