

## SALADS

**POACHED OCTOPUS WITH MIXED LETTUCE**  
CHERRY TOMATOES, ORANGE SEGMENTS, WITH A CITRUS/SESAME VINAIGRETTE  
\$40

**SPICY GREEN PAPAYA, JICAMA, EDAMAME AND SAUTÉED BABY SHRIMP**  
FINISHED WITH SU-MISO DRESSING AND HERB OIL 🌶️  
\$40

**THINLY SLICED, LIGHTLY SEARED BEEF TENDERLOIN (RARE)**  
WITH MIXED LETTUCE, JAPANESE PICKLE CUCUMBER, TOGARASHI,  
ASIAN VINAIGRETTE 🌶️  
\$42

## SOUPS

**SPICY RICE NOODLE BROTH WITH SESAME, VEGETABLES, CRISPY SMOKED BEEF** 🌶️🌶️  
\$18

**MISO BROTH WITH WILD MUSHROOMS, SOBA NOODLES AND TOFU**  
\$18

**SOUP OF THE DAY**  
(PLEASE ASK SERVER FOR VARIETY AND PRICE)

## NIBBLES

**WOK TOSSED FRIED CHICKEN WINGS WITH SPICY GINGER AND MANGO SAUCE** 🌶️🌶️  
\$22

**JERK VEGETABLE SPRING ROLLS WITH SPICY TAMARIND DIPPING SAUCE**  
4 PIECES \$22    8 PIECES \$36

**LOCAL RABBIT GYŌZA**  
PAN FRIED JAPANESE DUMPLINGS, SERVED WITH JALAPENO/HAM COMPOTE,  
YUZU DRESSINGS AND SWEET SOY 🌶️  
\$32

**MONGOLIAN BEEF POT STICKERS**  
PAN FRIED DUMPLINGS DRIZZLED WITH A LIGHT CHILI SAUCE 🌶️  
\$34

**OKONOMIYAKI**  
JAPANESE STREET PANCAKE WITH SHRIMP, PORK BELLY, VEGETABLES, KIMCHI. FINISHED WITH SAVORY  
SAUCES  
\$34

**FRIED CORNMEAL AND EDAMAME**  
WITH SPICY GARLIC TERIYAKI GLAZE FINISHED WITH CRISPY LEEKS AND SESAME SEEDS 🌶️  
\$26

**TWICE COOKED BONELESS BEEF SHORT RIB**  
THINLY SLICED WITH A GARLIC AND GINGER GLAZE ON KOREAN KIMCHI CABBAGE 🌶️🌶️  
\$38

**SPICY TARTAR OF YELLOW FIN TUNA MARTINI**  
AVOCADO, WAKAME SALAD, CRISPY WONTON 🌶️  
\$38

**NARU POTATO FRIES**  
KIMCHI, BEEF BACON, PROVOLONE CHEESE, SPICY ASIAN MAYO, CHIVES 🌶️  
\$24

ALL PRICES QUOTED IN BARBADOS DOLLARS INCLUSIVE OF VAT, SUBJECT TO 10% SERVICE CHARGE

**CONCEPT**

**KOREAN GOCHUJANG RUBBED LOCAL CHICKEN BREAST 🌶**

BREADFRUIT PUREE, SPINACH, AND PLANTAIN WITH A LIGHT SOY REDUCTION

\$56

**PAN FRIED FRESH WATER SHRIMP**

SERVED WITH ROASTED GARLIC/POTATO MASH, SPICY MIXED PEPPER EMULSION,  
AND SHREDDED STIR FRIED VEGETABLES 🌶

\$54

**GRILLED 7OZ USDA PRIME BEEF RIB EYE WITH CASSAVA PUREE**

SAUTÉED WILD MUSHROOMS, ASPARAGUS, TERIYAKI AND BALSAMIC GLAZE

\$80

**SEARED GRESSINGHAM DUCK BREAST**

MASHED POTATO AND SAUTÉED LEEKS. HOISIN REDUCTION AND CABBAGE COMPOTE

\$70

**GRILLED LOCAL BONE IN PORK CHOP**

SAUTÉED MUSHROOMS AND SOY BEANS. ROASTED SWEET POTATO MASH, GARLIC/MISO REDUCTION  
7OZ (SINGLE CHOP) \$62, 14OZ (DOUBLE CHOP) \$100

**MARINATED YELLOW FIN TUNA**

SEARED RARE WITH ASIAN GREENS, FRESH BEANS, ROASTED GARLIC INFUSED PURPLE POTATO MASH AND  
FINISHED WITH A HOISIN AND TAMARIND VINAIGRETTE

\$58

**PISTACHIO CRUSTED RACK OF LAMB**

SERVED ON CELERIAC MASH WITH GRILLED VEGETABLES,  
ASIAN GREENS, FINISHED WITH A SWEET RED WINE REDUCTION

\$82

**FRIED RICE**

WOK-TOSSED WITH SAVORY SAUCE AND VEGETABLES

CHICKEN \$40, BEEF \$42, VEGETABLES \$38, SHRIMP \$40, MOCK DUCK \$38, MIXED \$48

**FRESH CATCH OF THE DAY**

*YOUR CHOICE OF:*

**MACADAMIA NUT CRUSTED**

JASMINE RICE, WILTED BOK CHOY, FRESH BEANS. SPICY COCONUT AND GINGER EMULSION 🌶

**CARIBBEAN JERK**

GREEN BANANA MASH, GRILLED ZUCCHINI, WILTED SPINACH. SWEET AND SOUR MANGO GLAZE 🌶

**GRILLED**

SAUTÉED POTATO SQUARES, MIXED CITRUS EMULSION, FRESH BEANS

\$54

**NOODLES**

*YOUR CHOICE OF:*

CHICKEN \$40, BEEF \$42, VEGETABLES \$38, SHRIMP \$40, MOCK DUCK \$38, MIXED \$48

*WITH ANY ONE OF THESE NOODLES:*

RICE; UDON; EGG; YAKISOBA

*WITH ANY ONE OF THESE SAUCES:*

GINGER/SESAME; HOISIN AND GARLIC; BASIL THAI CURRY 🌶🌶🌶; TAMARIND CHILI 🌶

ADD TOASTED COCONUT \$2      ADD ROASTED PEANUTS \$2

.....(🌶=MILD"ISH"; 🌶🌶=SPICY"ISH"; 🌶🌶🌶=HOT).....

**SIDE ORDERS**

VEGETABLES \$15; EXOTIC MASH \$12; COCONUT JASMINE RICE \$12

PLAIN STEAMED RICE \$8; HOUSE SALAD \$15; KIMCHI \$12; SAUTÉED MUNG BEAN SPROUTS \$15