

# STARTERS

**Gochujang Clam Chowder** 8  
White Clams, Gochujang, Potato Onion, Cream, Chives, Brioche Toast

**Lobster Bisque** 10  
Lobster, Cream, Onions, Garlic, Chives, Brioche Toast

**Miyagi Oysters**  
Fresh 4.5 | Yuzu Ponzu & Tobiko 5 | Mentaiko & Dashi Jelly 6

**Honey Sriracha Baby Squid** 11  
Deep Fried Squid Tentacles, Honey Sriracha Glaze, Sesame Seeds

**Beef Nachos with Corn Tortillas** 12  
Ground Beef, Tomato, Capsicum, Cheese, Tortilla Chips

**Buffalo Mid Wings** 8  
5 pcs Mid Wings, House Sweet Spicy Sauce

**Garlic Miso Mussels** 12  
Blue Mussels in a buttery Garlic Miso Sauce and topped with Wakame.

**Grilled Whole Squid Gremolata** 12.9  
Grilled Whole Squid, Gremolata, Tomato Confit, Togarashi, Lemon

**Spicy Clams** 9  
White Clams in Spicy Homemade Chilli Crab Sauce



# CRAB ROLLS

**Chilli Crab Roll** 19  
Served with Homemade Chilli Crab sauce & Chilled Crab meat

**Mentaiko Crab Roll** 19  
Homemade Mentaiko sauce & Chilled Crab Meat

# LOBSTER ROLLS

**Surf & Turf Roll** 23  
Lobster meat with a creamy Tarragon sauce, and Beef Bolognese in toasted Brioche roll.

**Hadoken Roll** 24  
Lobster & Crab Meat in a toasted Brioche, seaweed sauce, Kombu, Wasabi mayo & Furikake.



**The New Original Lobster Roll** 31  
Canadian Lobster meat wrapped in a toasted Brioche roll, topped with creamy Tarragon sauce.

**Liquid Gold** 24  
Lobster and Crab meat in a toasted Brioche, covered with Cheddar cheese melt & freshly grated Parmesan

**Mentaiko Lobster Roll** 24  
Lobster and Crab meat in a toasted Brioche, covered with Homemade Mentaiko Sauce

for Crab & Lobster Rolls  
+ \$2.5 for fries

# SIDES

- Mentaiko Fries** 7
- Truffle Parmesan Fries** 7
- Loaded Fries** 7
- Garlic Roasted Potatoes** 4
- Buttermilk Mashed Potatoes** 4
- Charred Broccoli** 4
- Crispy Fried Mushrooms** 5
- Roasted Brussel Sprouts** 4
- Japanese Rice** 3
- Fried Mantou** 0.9/pc



# SHARING IS CARING

**Grilled Seafood Platter** 49  
Clams, Mussels, Prawns, Salmon, Whole Squid

**Seafood Pot** 59  
Blue Mussels, Bratwurst Chicken Sausage, Broccoli, Grilled Tiger Prawns, , Squid, Roasted Potatoes, White Clams, Lemon

Choice of Sauce:  
*Creamy Umami Butter, Spicy Garlic, Chilli Crab*

Add-on: Whole Lobster + \$62



# MEATS & MAINS

**Chargrilled Norwegian Salmon Fillet** \$21.9  
Chargrilled 200g Norwegian Salmon Fillet with lemon butter, Buttermilk Mashed Potatoes & Broccoli

**Chargrilled Chicken Chop** \$13.9  
Chargrilled Chicken chop with homemade sauce, Fries and Broccoli

**Salmon & Chicken Combo** \$22.9  
Chargrilled Salmon & Chicken Chop served with Buttermilk Mash potato and Broccoli

**Australian Grass Fed Ribeye** \$23.9  
200g Ribeye served with Garlic Roasted Potatoes & Broccoli

**Lobster Surf & Turf** \$55  
Nova Scotia Lobster Tail, 200g Australian Grass Fed Ribeye, served with Broccoli

**Tiger Prawns Surf & Turf** \$34  
3 Chargrilled Tiger prawns, 200g Australian Grass Fed Ribeye, served with Broccoli

# PASTA LA VISTA

**Hokkaido Scallop Capellini in Truffle Shoyu** 25  
Hokkaido Scallop Sashimi, Chilled Capellini tossed in Truffle Shoyu, topped with Sakura Ebi, Tobiko & Kombu

**Creamy Truffle Lobster Pasta** 35  
Nova Scotia Lobster tail served with Black Truffle Creamy Pasta, Parmesan & crispy Potato Strings

**Shao Kao Prawn Aglio Olio** 16  
Grilled Tiger Prawns, Garlic Confit, Garlic Oil, Togarashi, Shao Kao spice and Gremolata

**Lobster Truffle Capellini** 24  
Chilled Lobster Meat, Chilled Capellini in Truffle Shoyu. Topped with Sakura Ebi, Ikura, Kombu, Chives

**Mentaiko Squid Ink Pasta** 24  
Grilled Squid with Mentaiko, Squid Ink, Tomato Confit

**Seafood Rose Carbonara** 16.9  
Tiger Prawn and Black Mussels in creamy pasta. Topped with Kimchi, Tobiko, Cured Egg Yolk, Chives

**Beef Bulgogi Pasta** 15  
Braised Beef short plate with homemade Bulgogi sauce, Pasta tossed in Kimchi, Chives

**Beef Bolognese** 15  
Ground Beef, tomato-based sauce, Parmesan, Basil Oil, topped with Onsen egg

**Chicken Marinara** 13.9  
Grilled Chicken in Tomato based sauce and Spaghetti

**Mushrooms Aglio Olio** 12.9  
White Button Mushrooms with Garlic Oil, Togarashi, Chilli



# RICE SO DELICIOUS

**Salmon Mentaiko Rice Bowl** 16  
Grilled Salmon with Mentaiko, Japanese Rice, Onsen Egg, Ikura, Japanese pickles & Japanese Cucumber

**Hokkaido Scallop Rice Bowl** 25  
Hokkaido Scallop Sashimi, Ikura, Japanese Rice & Japanese Cucumber

**Ribeye Yakiniku Rice Bowl** 18  
Beef Ribeye on Japanese Rice with Onsen Egg, Japanese Pickles, & Japanese Cucumber

**Braised Beef Rice Bowl** 15  
Braised Beef shortplate on Japanese Rice with Onsen Egg, Japanese pickles and Japanese cucumber

**Chicken Teriyaki Rice Bowl** \$13.9  
Grilled Chicken on Japanese Rice with Onsen Egg, Japanese pickles and Japanese Cucumber



# BEVERAGES

**BEERS**  
**Hoe Garden** 9  
**Sapporo** 10

**SMOOTHIES** 7  
Banana  
Coconut  
Oreo  
Strawberry

**GELATO FLOATS** 5.5  
Coca-cola  
Root Beer

**FRUIT JUICES** 4.5  
Apple  
Orange

**TEAS** 4  
British Breakfast  
Chamomile  
Lavender Earl Grey  
Lemon Ginger Mint  
Peppermint

**SOFT DRINKS** 2.8  
Ayataka Green Tea  
Coca Cola  
(Original / Light / Zero)  
Green Tea  
Root Beer

**Mineral Water** 1.8