

À - l a - c a r t e

M E N U

K A R P P I

F u s i o n - I z a k a y a



COLD

FIZZY GRABER (G,V,L)	9,5	CRISPS & FOAM (G,L)	7
Carbonated Grape, Cucumber Broth, Mint Oil, Seaweed, Herbs		Crispy Sesame Rice Paper, Tay Ninh Shrimp Salt Foam	
COW-THE-STARS (G)	17	HIDEN FISH (G,L)	15
Beef Tataki, Thai Chimichurri, Coconut Crème Fraîche, Kumquat Gel		Salmon Tartare, Pine Nut, Watermelon Relish, Tiger Milk Foam	
RADIOACTIVE PUDDING (G,V,L)	14		
Edamame Pudding, Mushroom X.O sauce, Pickled Radish			

WARM

MOSSUDON (V,L)	13,5	HEY HONEY<3 (G)	12,5
Udon, Karppi's Gado Gado, Chili Oil, Cucumber		Fried Chicken, Korean Style Honey Butter sauce, Pickles	
RIISI DE TERRE (G,L)	13,5	EGG-QUISITE-PLANT! (G,V,L)	17
Rice Flour Cake, Radish & Carrot, Coco Shoyu, Salted Egg Yolk, Emulsions		Grilled Miso Eggplant, Crispy Mushroom, Minty Curry Yogurt sauce.	
PIGGIE FT. W.MELON (L)	20	LOHI BAKERY (G)	17
Iberico Secrecto, Balsamic Bulgogi, Grilled Watemelon, Kimchi Glaze		Koji Baked Salmon, Dashi Beurre Blanc, Pickled Sweet Radish	



DESSERT

BURNT-NA-NA (G)	12
Burnt Butter Ice Cream, Fried Banana, Shoyu Caramel, Umeboshi	
*Vegan Option is Available	

"Dear Customer, you can get more information about the foodstuffs from the staff.
G: Gluten Free
V: Vegan
L: Lactose Free
Please let us know if you have any food allergies or special dietary needs."