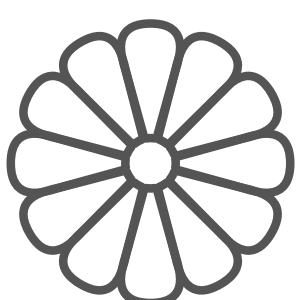
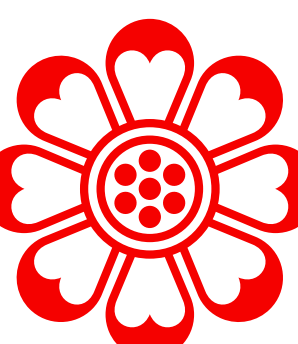


STARTERS



NOODLES



KOREAN MAINS

CORN & POM SALAD **VG** 56

Charred corn, pomegranate, baby gem lettuce, avocado citrus dressing, sesame seeds

SEAWEED & APPLE SALAD **VG** 53

Seaweed, sesame oil, shiro ponzu, green apple, cucumber

LETTUCE TRIO SALAD **V** 55 ^{+Truffle}

Lettuce iceberg, shiso leave, barley miso, wafu dressing crispy shallot

BEETROOT SALAD **D, V, N** 58

Walnut, pomegranate, feta cheese, red radish red ponzu dressing

EDAMAME **VG, GF** 28

(Spicy or Salt)
Maldon salt, sesame seeds

CRISPY CALAMARI 63

Calamari, onion, quinoa, yellow chili aioli

EBI TEMPURA **D** 68

Rock shrimp, togarashi, sesame seeds, wasabi aioli

CHICKEN KARAAGE **D** 73

Corn-fed chicken, ginger soya, chillies shichimi, lime, manchego cheese

MISO SOUP 38

Tofu, asparagus, mochi, mushroom, nori, quinoa

TEMPURA UDON **D** 53

Shrimp, eggplant, shichimi, soy broth

YAKISOBA 51

Shrimp, calamari, cabbage, bok choy, bean sprouts kimchi, togarashi

KUSHIYAKI MISO RAMEN 57

Chicken kushiyaki, bok choy, chili garlic sauce, nori spring onion, onsen tamago

SASHIMI COLD RAMEN 76

Soy, shrimp garlic sauce, aji amarillo, quinoa, chive

WAGYU GALBI CROQUETTE **D** 78 ^{+Truffle}

Short ribs, kimchi aioli, manchego cheese, potato

BULGOGI DON 71

Beef, edamame, chili oil, rice, spring onion, egg

DEEP FRIED RICE CHEESE **V, N, D** 58

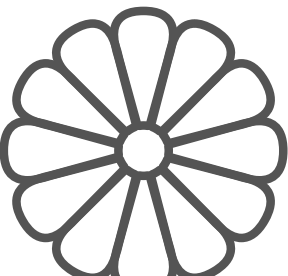
Yuzu honey, glutinous rice, cashew nut, cranberry

KOREAN SHORT RIBS 181 ^{+Truffle}

72-hours cooked short ribs, soy gravy, chillies, leek

ANSIM STEAK 218 ^{+Truffle}

Angus tenderloin, spicy teriyaki, sesame seeds chili oil, pickled cucumber



UMAMI PETIZERS

WHITE ASPARAGUS SALAD **D, V** 61 ^{+Truffle}
Quinoa, red ponzu, beetroot, chive oil

KIMCHI 34

Bok choy, chili oil, lime, spring onion

AGEDASHI [DEEP FRIED SOFT] TOFU **D** 67

Soft tofu, chili, mushroom, soy broth katsuobushi, sesame

WAGYU GYUNIKU GYOZA 86 ^{+Truffle}

Wagyu short ribs, kabayaki sauce chili garlic sauce, ponzu dressing

JAPANESE TACO **D, GF** - 3 pcs 57 ^{+Oscietra Caviar}

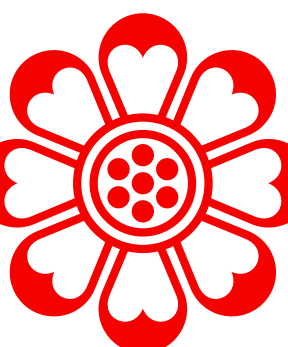
Salmon or Yellowtail
Avocado puree, tarama, cream cheese chives, corn tortilla

HON MAGURO TACO 72 ^{+Oscietra Caviar}

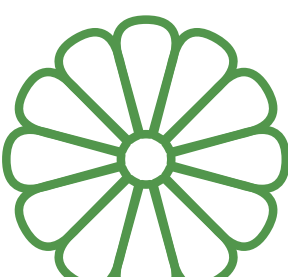
Balfego bluefin tuna, garlic aioli oscietra caviar, pickled beetroot, corn tortilla

KOREAN WAGYU TACO **D** 73 ^{+Truffle}

Wagyu ribeye, truffle, chili aioli kimchi salad, crispy nori



KOREAN SOFT CLAY POT



KUSHIYAKI

DAEGU **D** 189

Black cod, dashi, kanpyo kimchi, asparagus

GALBI **D** 148

Short ribs, dashi, kimchi soy gravy, mushroom

^{+Truffle}

2 pcs / per order

FOREST MUSHROOM **VG, GF** 28

Yuzu kosho, rice vinegar

YELLOW CHICKEN **GF** 31

Soy, garlic, sesame, spring onion

LAMB **GF** 41

Lamb rack, shiso, ginger, onion

TENDERLOIN **GF** 48

Beef, quinoa chili garlic sauce, chives

8 pcs

ASSORTED KUSHIYAKI **GF** 138

Tenderloin, forest mushroom, yellow chicken, lamb

^{+Truffle}

WAGYU **GF** 219

Wagyu sirloin grade 7, kombu stock spinach, corn puree

MUSHROOM **VG** 121

Forest mushroom, kombu stock, soy enoki, shimeji, edamame

^{+Truffle}

MISO AUBERGINE **GF, V, D** 98

Eggplant, baby corn, black miso, cauliflower puree aji amarillo

CHAR GRILLED SALMON **GF, D** 129

Celery root puree, egg miso, beetroot, purple potato

MISO BLACK COD 176

Black cod, asparagus, edamame, barley miso, ponzu

ANGRY CHICKEN **D** 108

Chicken, potatoes, lotus root, chillies, sesame

LAMB ROBATA **GF** 193

Australian lamb, garlic, sesame seeds, hatcho miso sauce

WAGYU SIRLOIN STEAK **GF** 467

Wagyu sirloin grade 7, spicy ponzu, black miso sauce

WAGYU RIBEYE STEAK **GF** 581

Wagyu ribeye grade 9, spicy ponzu, black miso sauce

CHU-TORO TATAKI **D** 105 ^{+Oscietra Caviar}

Balfego semi fatty tuna, puff crisps seaweed, rayu, soy

WAGYU CARPACCIO **N, D** 113 ^{+Truffle}

Wagyu sirloin, walnut puree wasabi seaweed, quinoa, chives

SALMON CARPACCIO 71 ^{+Truffle}

Orange, celery root sesame seeds, truffle ponzu

SPICY UMAMI CEVICHE 49

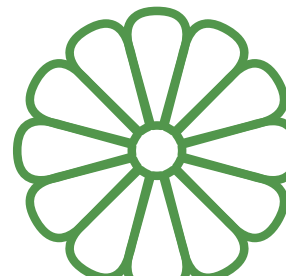
Salmon or Yellowtail
Chillies, cucumber, celery onion, sesame, lime

PERUVIAN SASHIMI **GF** 73

Yellowtail, green apple, wasabi chili, shiso chimichurri

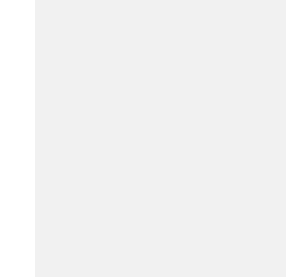
Ba:TE NAMA PLATTER 219 ^{+Oscietra Caviar}

Yellowtail tartare, hon maguro tartare spicy umami ceviche, chu-toro tataki salmon carpaccio, Peruvian sashimi



SASHIMI

COOKED



ROBATA GRILL

AUTHENTIC JAPANESE CHEF SELECTION

^{+Oscietra Caviar}

Sashimi 9pcs or Nigiri 6pcs 157

Sashimi 15pcs or Nigiri 10pcs 254

Ba:TE Bluefin Tuna Platter 22pcs 580

ABURI [Seared] NIGIRI SPECIAL

^{+Oscietra Caviar}

Salmon or Yellowtail 5pcs 87

Bluefin Tuna Akami 5pcs 127

Bluefin Tuna Chu-Toro or Orito 5pcs 148 / 179

Wagyu 5pcs 156

WAGYU 98 ^{+Truffle}

Asparagus, cucumber, kanpyo, quinoa, ginger soya, kizami wasabi

VOLCANO **D** 86

Shrimp tempura, red cabbage tobiko, crab meat spicy goma sauce

WHITE KIMCHI 78

Crab meat, tobiko, tamago, kanpyo spicy aioli, sesame

AVOCADO **V, D** 73 ^{+Truffle}

Cream cheese, onion, cucumber mushroom, sesame seeds

SPICY SALMON **D** 79

Cream cheese, kanpyo, cucumber chives, tobiko, chili aioli

MOROMI MISO 79 ^{+Truffle}

Assorted sashimi, barley, quinoa forest mushroom, kabayaki sauce

CHU-TORO 96 ^{+Oscietra Caviar}

Semi fatty tuna, shiso, kanpyo ginger chives, aji amarillo kizami wasabi

RAINBOW **D** 83

Assorted sashimi, shrimp tempura crab meat, spicy aioli, shichimi

Ba:TE MAKI PLATTER **D** '28pcs' 329 ^{+Oscietra Caviar}

Salmon carpaccio with truffle, spicy umami ceviche, Peruvian sashimi
^{+Chef's Selection MAKI & NIGIRI}

Ba:TE MAKI PLATTER **D** '39pcs' 489 ^{+Oscietra Caviar}

Chu-toro tataki, wagyu carpaccio with truffle
Peruvian sashimi with caviar
^{+Chef's Selection MAKI & NIGIRI}

YASAI [VEGGIE] TEMPURA **V, D** 53

Asparagus, eggplant, mushrooms, sweet potato sweet soya, ginger

ASPARAGUS **V** 45 ^{+Truffle}

Spicy mayo, sesame seeds

SWEET POTATO **V, D** 46 ^{+Truffle}

Truffle labneh, kabayaki sauce, chives

MASHED POTATO **V, D** 48

Mushrooms, edamame, sesame