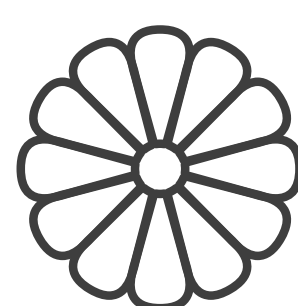


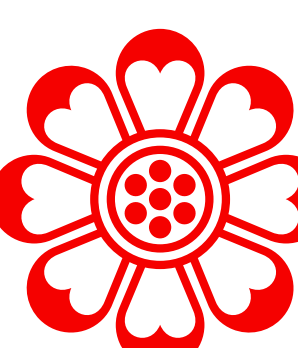
STARTERS

- 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



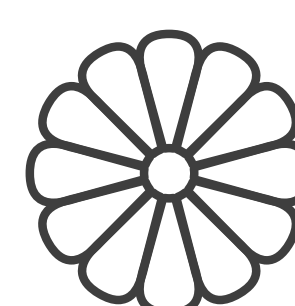
NOODLES

- 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



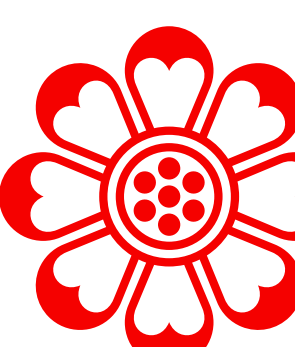
KOREAN STEAKS

- 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



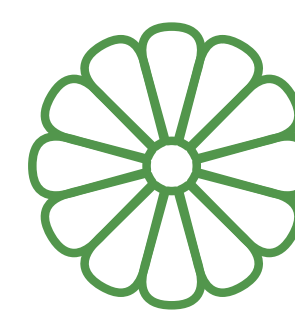
UMAMI PIZERS

- 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
- 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 CLAYPOT

- DAEGU D 189**  
Black cod, dashi, kanpyo kimchi, asparagus
- GALBI D 148**  
Short ribs, dashi, kimchi soy gravy, mushroom



KUSHIYAKI

- 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
- ASSORTED KUSHIYAKI GF 138**  
Tenderloin, forest mushroom, yellow chicken, lamb

+Truffle

- CHU-TORO TATAKI D 105**  
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  
Chilies, cucumber, celery onion, sesame, lime
- PERUVIAN SASHIMI GF 73**  
Yellowtail, green apple, wasabi chili, shiso chimichurri
- Ba:TE NAMA PLATTER D 219**  
Yellowtail tartare, hon maguro tartare spicy umami ceviche, chu-toro tataki salmon carpaccio, Peruvian sashimi

+Oscietra Caviar

+Truffle

+Truffle

+Oscietra Caviar

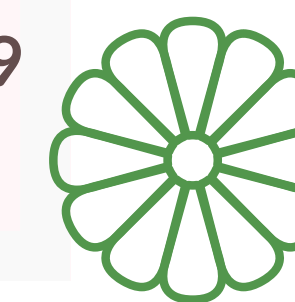
+Oscietra Caviar

+Oscietra Caviar



SASHIMI

- 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 O-Toro 5pcs 148 / 179  
Wagyu 5pcs 156



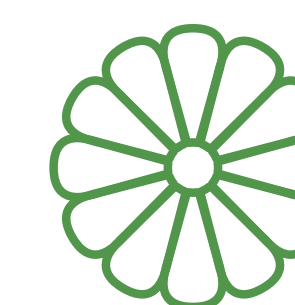
MAKI

COOKED

- WAGYU 98**  
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**  
Cream cheese, onion cucumber, mushroom sesame seeds
- SPICY SALMON D 79**  
Cream cheese, kanpyo cucumber, chives tobiko, chili aioli
- MOROMI MISO 79**  
Assorted sashimi, barley quinoa, forest mushroom kabayaki sauce
- CHU-TORO 96**  
Semi fatty tuna, shiso, kanpyo, ginger, chives aji amarillo, kizami wasabi
- RAINBOW D 83**  
Assorted sashimi, shrimp tempura, crab meat spicy aioli, shichimi

RAW

- Ba:TE MAKI PLATTER D '28pcs' 329 +Oscietra Caviar**  
Salmon carpaccio with truffle, spicy umami ceviche Peruvian sashimi  
+Chef's Selection MAKI & NIGIRI
- GRAND Ba:TE MAKI PLATTER D '39pcs' 489**  
Chu-toro tataki, wagyu carpaccio with truffle Peruvian sashimi with caviar  
+Chef's Selection MAKI & NIGIRI



ROBATA GRILL

- 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

\*All prices are inclusive of 5% VAT, If you have any allergies or dietary enquiries please speak to our staff prior to ordering.

V: Vegetarian, VG: Vegan, GF: Gluten Free, D: Dairy, N: Nuts