

BRUNCH MENU

KOYO

EDAMAME V

Salt & spicy

NIGIRI SELECTION

AVOCADO V

TUNA

SALMON

SEA BASS

MAKIS

VEGETARIAN KALE V

Carrot, cucumber, avocado, togarashi

BLACK SESAME TANUKI

Tuna, mango, avocado, cucumber, spicy mayo

CALIFORNIA

Kani, avocado, tobiko

SNACKS

TOFU SALAD V

Red cabbage, capsicum, broccoli, negi, seaweed

SALMON TIRADITO

Nori cracker, sudachi sauce, white sesame

ROCK SHRIMP TEMPURA N

Peanut sauce, chive

YAKI WINGS

Kewpie mayo, katsuobushi, yaki sauce

BAO SLIDERS

Black prawn, yuzu kosho, mayo

MAIN Choice of

YASAI RAISUBORU V

Tamagoyaki, mushroom, carrot, cucumber, spinach, seaweed

TOFU KATSUDON V

Spring onion, togarashi, gohan

PRAWN UDON NOODLES N

Mixed vegetable, ikura, peanut, yakisoba sauce

BLACK COD

Miso marinade, gohan

RAMEN

Chicken or beef, noodle, tatsoi, egg, sesame

STRIPLOIN ROBATA

Tare sauce, steamed bokchoy

SHARING DESSERTS

NUTELLA DORAYAKI V N

Strawberry ice cream

MATCHA TIRAMISU V

Strawberry

MELON V

Sesame

BEVERAGES

WINES

Red / White / Rosé

SPARKLING

Sparkling / Sparkling Rosé

SPIRITS

Vodka / gin / pink gin / whiskey / rum

BEERS

Heineken

SOFT

Voss still / Voss sparkling / Coke / Coke zero
Sprite / Sprite light / Soda water / Tonic water

JUICE

Apple / orange / cranberry / pineapple

COCKTAILS

MIKADO

Vodka, Aperol, passion fruit,
pineapple juice

HITACHI

Gin, soda water, lychee, ginger syrup

ODAKA

Rum, watermelon purée, mint