

STARTERS

Edamame	
• Classic Edamame, Maldon Salt (GF) (V) (VG)	160
• Spicy Edamame, Togarashi (GF) (V) (VG) (SE)	170
• Gourmand Edamame, Truffle (GF) (V) (VG)	175
Salmon Tartare (D) (S) (R) (GF) (SE) (SF)	185
charcoal sago crackers, achevicado, ikura	
Truffle Potatoes Cromesquis (D) (V)	180
aged white cheddar, truffle mayo	
Rock Shrimps Tacos (D) (SF)	175
red cabbage pickles, spicy mayo, tobiko	
Beetroot Tartare (V) (S) (SE) (VG)	180
ginger ponzu, beetroot hummus, shiso granite	
Kizami Oyster (SF) (R) (GF)	360
sakoshi bay oysters, kizami wasabi, jalapenos, avruga caviar	
Crispy Potatoes Mille-Feuilles	
• Truffle Beef Tartare (D) (R) (GF)	190
• Spicy Tuna Tartare (SF) (R) (GF) (D) (E)	190
Pop Chicken Karaage (SE) (S) (E)	190
fried corn-fed chicken marinated 24h, spicy gochujang	
Smoked Burrata (D) (V) (TN) (A)	250
chili tomato jam, balsamic reduction, basil oil, pine nut	
AKASA Poke Bowl (SF) (SE) (S) (R) (GF)	310
Tuna Salmon Avocado	
mango, edamame, marinated red cabbage, wakame, red onion, sesame dressing	

ROBATA - Served by 2 pieces

Tiger Prawn (S) (SF)	230
tamarind, lime, coconut jalapenos sambal	
Organic Chicken (TN) (S) (SE)	210
Asian aromatic peanut sauce, peanut cracker, kaffir lime	
Wagyu Beef (S)	230
sweet onion, onion chips	
Oyster Mushroom (VG) (V) (GF)	180
confit garlic, tomato, parsley	

MAIN COURSES

Thai Wagyu Beef Tartare (R) (TN) (E) (S) (GF) (SF)	360
marinated yolk, infused sago, kemangi, rice cracker	
Ribeye Grain Fed 200 Days (200g) (D) (S)	650
chimichurri sauce, sweet potato fries	
Tuna Steak (SE) (S) (GF)	420
Asian marination, bean salsa, fennel	
Truffle Soba Noodles (D) (V)	380
parmesan cheese, truffle, basil	
Nam Prik Pao Scallop (S) (SF)	490
spicy glazed scallop, pak choi, kaffir, lime	
Crab Rice (E) (S) (SF)	390
Papua crab meat, green shiso pesto, aji amarillo, egg	
Char Siu Organic Chicken (D) (S) (SE)	420
slow-grilled chicken, daikon pickles, hainan foam	
Firewood Broccoli,	
Tamarind Soy Cream (V) (S) (VG) (SE)	390
roasted shiitake, pumpkin seed pesto, grilled sucrine	

SIDES

Baby Spinach Salad (D) (GF) (V)	110
parmesan cheese, miso, truffle yuzu	
Garlic Sesame Green Beans (S) (SE) (SF)	100
Nasi Lemak	80
jasmine rice, pandan, ginger, lemongrass, coconut	

FROM THE SWEETNESS

Pineapple Crème Brûlée (V) (GF) (D)	170
pineapple custard, coconut sugar, coconut sorbet	
Chocolate Lava (D) (E) (V)	200
matcha ice cream	
(15 minutes of preparation)	
Coffee or Tea Gourmand (E) (V) (TN) (D)	210
Chefs selection of 4 mini desserts to accompany your hot beverage	
(please ask your waiter for coffee or tea selection)	
Mochi Ice Cream (V) (E) (D)	75/Piece
black sesame, matcha green tea, yuzu	
Sorbet (V) (GF) (VG)	60/Scoop
mango, coconut, pineapple lemongrass	