

SMALL PLATES

Hawaiian Big Eye Tuna Poke* Sweet Onion, Ogo, Avocado, Tempura Nori Chips	34
Popcorn Shrimp Chili Mayo, Furikake, Green Onion	32
Wagyu Beef Potsticker Ponzu, Chive	29
Crispy Rice	
Wagyu* Marinated Wagyu Tartare	
Lobster Citrus Crème Fraîche, Dill, Thai Basil, Kaluga Caviar	
Tuna* Spicy Mayo, Sweet Soy, Crispy Garlic	
Roti Canai 🍷 Pratha, Curry Gravy, Chili Oil	
Wagyu Carpaccio Pizza* Pratha, Truffle Foie Aioli, Australian Wagyu, Herb Pistou, Fresh Black Truffle	
Miso Cod "Taco" Bibb Lettuce, Crispies, Orange	32
Black Pepper Beef Lollipop* Sweet Pepper, Pearl Onion, Black Pepper Glaze	30
Edamame Sea Salt, Sesame	9
Shishito Peppers Thai Chili Lime Vinaigrette, Bonito Threads	14

SOUP & SALADS

Crispy Brussels Sprouts Salad Brussels Sprouts, Kale, Carrots, Red Onions, Red Cabbage, Chilis, Vietnamese Vinaigrette, Chili Peanuts	22
Sea Salad Sea Beans, Assorted Wakame, Cucumber, Onion, Sesame Ponzu, Mizuna, Mixed Greens, Marinated Grape Tomatoes	19
Caesar-Chi Romaine, Kimchi, Tempura White Anchovies, Spicy Caesar Dressing, Katsuo-bushi Threads, Grana Padano Cheese Chicken 5	19
Kale 🍷 Walnuts, Cucumber, Crispy Yuba, Truffle Vinaigrette	19
Pulled Sesame Chicken Romaine, Red Cabbage, Kaiware Sprouts, Crispy Wontons	24
Miso Soup Scallion, Tofu, Seaweed	9

SIGNATURE COLD PLATES

Yellowtail Tiradito* Orange, Spicy Garlic Ponzu, Serrano	24
Salmon Tiradito* Mango Puree, Truffle Ponzu	22
Truffle Sashimi* Salmon, Tuna, Truffle Soy, Caviar, Scallion	35
Leche de Tigre* Hokkaido Scallops, Black Garlic Oil, XO Sauce, Radish, Plantain Chip, Pickled Shallots, Aji Amarillo Leche de Tigre	26

NIGIRI (2PCS) / SASHIMI (4PCS)

Otoro*	30/58	Hokkaido Scallop*	16/30
Chutoro*	20/38	Hotate	
Tuna*	16/30	Ebi*	10/18
Yellowtail*	14/26	Shrimp	
Salmon*	15/28	Shoyu Amaebi*	18/34
		Soy Sweet Shrimp	

CLASSIC ROLLS

California Roll Snow Crab, Avocado, Cucumber	20	Avocado Cucumber 🍷 Avocado, Cucumber	10
Spicy Tuna* Spicy Tuna, Sesame Seeds	15	Shrimp Tempura Shrimp Tempura, Cucumber, Avocado, Sesame Seeds	20

SIGNATURE ROLLS

Goma Crab Mamenori, Butter Ponzu, Kanikama	22	Stardust* Tuna, Salmon, Yellowtail, Avocado, Ikura, Ohba, Gold Poprocks	36
Fuhu Crunch* Soy Paper, Arare, Tempura Shrimp, Avocado, Poke, Yuzu Honey	30	Roulette* Yellowtail, Soy-Truffle Mayo, Avocado, Cucumber, Oshinko, Asparagus, Sambal	28
Truffle Niji* Tuna, Salmon, Yellowtail, Shrimp, Avocado, Cucumber, Furikake, Truffle Soy	30	** One piece contains ghost pepper sambal. Ghost pepper is extremely spicy.	
Karai Sake* Spicy Tuna, Salmon, Avocado, Cucumber, Chive, Truffle Mayo	26	Two Timing Tuna 🍷 Roasted Pepper, Negi Tempura, Caramelized Onion Ponzu	22
Shoyu Ebi* Chu-toro, Amaebi, Ikura, Oshinko, Ohba, Mango Puree	42		

MAIN PLATES

Crispy Roast Duck Half/Whole Duck served with Cucumber, Leeks, Hoisin, Plum Sauce, Sesame, Mantou Buns	HALF 70 / FULL 130
Hanoi Seabass Marinated Chilean Seabass, Nouc Cham, Rice Vermicelli, Dill, Scallion, Chili Peanuts	58
Spicy Octopus Chili Glaze, Corn Korokke, Sweet Potato Puree	32
Mala Spiced Chicken Roasted Half Chicken, Sichuan Peppercorn Marinade, Duck Fat "Risotto", Served with Sweet Soy, Shrimp Sambal & Ginger Scallion	41
Seared Salmon* Atlantic Salmon, Spicy Miso, Truffle Egg Sauce, Pea Shoot Salad with Black Garlic Vinaigrette	39
Kurobuta Pork Chop* Wasabi Potato Puree	52
Sticky Lamb Chops* Colorado Lamb, Maitake, Umami Glaze	68

Sizzling New York Striploin* 16oz, Wasabi Demi-Glaze 60
Rib-Cap & Frites* 8oz Koji Marinated Ribeye Cap, Shishito Chimichurri, Kennebec Fries 65
45 Day Dry-Aged Tomahawk* 34oz, Tiger Cry Sauce, Lettuce Cups, Rice Vermicelli 240
Australian Wagyu* 6oz Filet Mignon, Filipino Salt, Peppers 105
Bone-In Ribeye* 24oz, Brown Butter, Black Harlic Molasses, Miso Powder 120

NOODLES, RICE & VEGETABLES

Fuhu Mee Singapore style Hokkien, Egg Noodle, Rice Vermicelli, Shrimp, Chicken, Calamari, Crispy Pork Belly, Lobster Sauce, served with Shrimp Sambal	41
Crying Tiger Rice Chicken, Shrimp, Spicy Sweet Soy, Quick Pickles, Marinated Tomatoes, Fried Egg, Fried Shallots	32
King Crab & Truffle Fried Rice Egg, Green Onion, Black Truffle Pate	45
Lo Mein* Onions, Bean Sprouts, Carrots, Sesame Oil, Mushroom Soy Chicken 5, Shrimp 6, Beef 8, Black Truffle 10/2 grams, Crab 12	20
Signature Fried Rice* Egg, Scallion Chicken 5, Shrimp 6, Beef 8, Black Truffle 10/2 grams, Crab 12	18
Broccolini 🍷 Confit Garlic, Citrus Sesame Sauce	16
Baby Bok Choy Crispy Garlic, Shrimp Essence	18
Green Beans & Garlic Oyster Sauce	17



TIGER TREATS

Ube Flan Meringue Ube Flan, Soft Baked Meringue, Coconut Honey Tuille, Toasted Coconut, Ube Puree	16
Fried Matcha Cheesecake Potstickers Fried Matcha Cheesecake, Fresh Fruits, Strawberry and Coconut Cream Sauce	14
Chocolate Kunafa Bites Dark Chocolate, Pistachio butter, and Kataifi	20
Sticky Banana Cake Banana Cake, Caramel Rum, Candied Walnuts, Creme Fraiche Gelato	14
Gelato Chocolate Strawberry Vanilla	6
Sorbet Pineapple Soju Pear	6

COFFEE REGULAR | DECAF

Cappuccino
Latte Espresso
Americano Macchiato



HOT TEA ASSORTMENTS BY TEA FORTÉ

Decaf Breakfast

TEA TYPE: BLACK TEA

Blended to hold up to milk and sweetener, Decaf Breakfast is a delicious solution for anyone looking to reduce caffeine intake.

Chamomile Citron

TEA TYPE: HERBAL TEA

Long respected for its calming and restorative properties, chamomile infusions make a wonderful nightcap.

Moroccan Mint

TEA TYPE: GREEN TEA

Mint herb tea is a quick and easy way to introduce mint and its healing powers into the body, helping to calm and help one rest.

Jasmine

TEA TYPE: GREEN TEA

Pairing superbly with salty and spicy foods, Jasmine Green compliments without overpowering.

