



Asian Atelier

M E N U

Starters

SALMON YAKITORI

Teriyaki marinated salmon cubes with wakame salad and sesame dressing

YELLOWTAIL SASHIMI WITH JALAPEÑO

Yellowtail sashimi, jalapeño, citrus soy.

SPICY BEEF TENDERLOIN WITH SESAME & SWEET SOY

Seared beef tenderloin, spicy sesame dressing, sweet soy.

CRISPY RICE WITH SPICY TUNA

Crispy sushi rice, spicy tuna, chives.

PRAWN & BLACK COD GYOZA

Pan-fried dumplings, prawn and black cod filling, ponzu.

ROCK SHRIMP AND ZUCCHINI TEMPURA WITH CHILI & LIME

Tempura prawns and zucchini, chili salt, lime.

CLASSIC EDAMAME

Sushi & Rolls

SPICY TUNA ROLL, SOFT SHELL CRAB ROLL, SALMON & AVOCADO ROLL, YELLOWTAIL & JALAPEÑO ROLL,
SHRIMP TEMPURA ROLL

Main Courses

MISO MARINATED BLACK COD WITH ASPARAGUS

Black cod, white miso marinade and sauteed butter asparagus

ROBATA GRILLED WAGYU RIBEYE WITH BROCCOLINI AND ROASTED POTATOES

Wagyu ribeye, truffle ponzu, garlic broccolini and baby potatoes

Mushroom rice, spinach/seaweed salad

Dessert

LAVA CAKE WITH MATCHA VANILLA ICE CREAM

Matcha tea vanilla ice cream, sesame crumble.
