

# STARTERS

**Edamame [GF, VG] 26**  
*Maldon salt, sesame seeds powder*

**Spicy Edamame 29 🍢**  
*Chilli garlic sauce, sesame seeds powder*

**Wakame Salad 48**  
*Seaweed, cucumber, green apple, sesame seeds daikon, tosazu dressing, red & white cabbage*

**Sweet Corn Salad [V] 58**  
*Pomegranate, baby gem lettuce, avocado citrus dressing, sesame seeds*

**Rock Shrimp Tempura 59 🍢**  
*Chillies, wasabi aioli, black sesame seeds powder chives, homemade togarashi*

**Crispy Calamari 58 🍢**  
*Shichimi togarashi, chillies, crispy quinoa oriander, spicy aioli*

**Truffle Crème Sweet Potato 38** \*Add Truffle +18  
*Truffle labneh, crispy shallot, sesame seeds kabayaki sauce*

# APPETIZERS

**Chicken Karaage [D] 58 🍢** \*Add Truffle +18  
*Ginger soya, chillies, spicy mayo homemade shichimimancheago cheese, lime*

**Osaka Beef Gyoza 68 🍢** \*Add Truffle +18  
*Chilli teriyaki, cashew nut, manchego cheese garlic chip, red pepper*

**Agedashi Tofu 58 🍢**  
*Tofu, Glutinous rice flour, chilli, katsuobushi*

**Tacos / 4pcs** \*Add Caviar +24  
• **Salmon or Tuna or Yellowtail [GF, D] 49**  
*Avocado puree, mustard cream cheese, chives*

• **Bluefin Tuna 69**  
*Tuna mayo, quinoa, pickled beetroot avocado puree, corn tortilla, crispy nori*

• **Wagyu 79**  
*Wagyu sirloin, kimchi, chilli aioli, corn tortilla crispy nori, kimchi salad, kaluga caviar*

# JAKO FRESH [Japanese-Korean Creation]

**Spicy Ceviche 48 🍢**  
[Salmon or Tuna or Yellowtail]  
*Spicy tiger, spring onion, daikon, red & white cabbages crispy shallots*

**Korean Spicy Ceviche 78 🍢**  
*Assorted Sashimi, cucumber, cabbage, daikon sesame seeds, tobiko, chives*

**Tuna Pizza [D] 67 🍢** \*Add Truffle +18  
*Yellowfin tuna, spicy mayo, kabayaki sauce gem lettuce, manchego cheese, corn tortilla*

**Salmon Carpaccio 61** \*Add Caviar +24  
*Sesame seeds, red onion, orange, truffle ponzu truffle oil, celery root*

**Hamachi Tiraditto 65 🍢** \*Add Caviar +24  
*Yellowtail, green apple, wasabi, chilli, mint, sesame oil*

**Wagyu Tataki 138 🍢** \*Add Caviar +24  
*Wagyu beef sirloin, radish, enoki mushroom homemade chilli oil, sesame aioli*



# MAKI & ABURI NIGIRI

**California Roll 49 / 8pcs 🍢**  
*Tobiko, cucumber, avocado, crab stick, spicy aioli*

**Volcano Maki 58 / 6pcs**  
*Shrimp tempura, baby gem lettuce, crab stick spicy goma sauce, tobiko, kabayaki sauce*

**Bulgogi Volcano Maki 68 / 6pcs**  
*Beef, shrimp tempura, baby gem lettuce, crab stick spicy goma sauce, tobiko, kabayaki sauce*

**Rainbow Maki 58 / 8pcs 🍢**  
*Assorted sashimi, spicy aioli, shrimp tempura shichimi togarashi, crab stick*

**Spicy Salmon Maki [D] 55 / 8pcs 🍢**  
*Chilli aioli, tobiko, chives, cucumber, cream cheese, kampyo*

**Moromi Miso Maki 55 / 8pcs**  
*Barley miso, sashimi, cucumber kabayaki sauce, quinoa, portobello mushroom*

**Avocado Maki [V] 49 / 8pcs**  
*Avocado, mushroom, quinoa, cucumber, soy glaze, sesame seeds*

**Aburi Nigiri** \*Add Caviar +24

**Salmon or Yellowtail 74 / 5pcs**  
*Crispy quinoa, pickled ginger, sesame seeds, kabayaki sauce*

**Bluefin Tuna Chu-toro 128 / 5pcs**  
*Crispy quinoa, gari shoga, roasted sesame seeds, kabayaki sauce*

**Bluefin Tuna O-toro 148 / 5pcs**  
*Crispy quinoa, gari shoga, roasted sesame seeds, kabayaki sauce*

**Wagyu 138 / 5pcs**  
*Wagyu beef, fresh black truffle, chives, leeks*

# ROBATA

**Miso Black Cod 152** \*Add Truffle +18  
*Barley miso, asparagus, spring onion, sweetcorn puree chillies, quinoa*

**Angry Chicken [D, N] 96 🍢**  
*Potatoes, chillies, coriander, cashew nut crumbs angry sauce, black sesame seeds*

**Angus Beef Tenderloin 248** \*Add Truffle +18  
*Angus tenderloin 200g, spicy teriyaki sauce homemade chilli oil, spring onion*  
• Half 100g 138

**Halla Mountain Galbi [N] 238**  
*Beef short ribs 400g, mushroom, cabbage, onion cashew nut crumbs, red chillies, chives*  
• Half 200g [8pcs] 129

**Wagyu Sirloin 368** \*Add Truffle +18  
*Wagyu beef sirloin 320g, roseval potatoes, aji amarillo ponzu, aka miso sauce*

**Wagyu Ribeye 423** \*Add Truffle +18  
*Wagyu beef ribeye 380g, roseval potatoes, aji amarillo ponzu, aka miso sauce*



# WAWA PLATTERS

**Chisai Sashimi Platter 89** \*Add Caviar +24  
*Yellowtail, salmon, bluefin tuna akami*

**Naka Sashimi Platter 148** \*Add Caviar +24  
*Yellowtail, salmon, bluefin tuna akami, scallop, unagi*

**Dai-Manzoku Platter 298 🍢**  
*Spicy tuna ceviche, hamachi tiradito, salmon carpaccio california roll, volcano maki, rainbow maki, aburi nigiri wakame salad*

**Bluefin Tuna Platter 376** \*Add Caviar +24  
*Bluefin tuna akami, chu-toro, o-toro sashimi, aburi nigiri, maki*

# KOREAN HOT POT [JJIGAE]

**Kimchi Jjigae 88 🍢**  
*Beef brisket, kimchi, tofu, enoki mushroom, spring onion +steamed rice*

**Doenjang [Korean Miso] Jjigae 86 🍢**  
*Beef brisket, mushroom, zucchini, potatoes, tofu chillies, spring onion +steamed rice*

**Gochujang [Korean Chilli Paste] Jjigae 86 🍢**  
*Beef brisket, tofu, zucchini, Korean chilli paste, mushroom +steamed rice*

# NOODLES & RICE

**Bulgogi Ramen 78 🍢**  
[Miso or Shoyu or Gochujang]  
*Bulgogi(beef), bamboo shoot, bok choy, enoki mushroom, leeks, onsen tamago home-made chilli oil*

**Spicy Cold Ramen 83 🍢**  
*Assorted sashimi, cucumber, cabbage, daikon, sesame seeds, tobiko, chives*

**Yakisoba Noodles 73**  
[Seafood or Beef]  
*Cabbage, pickled ginger, bean sprouts, bok choy, onions, mushroom*

**Wok Fried Mala Noodles [D] 78 🍢🍢**  
*Glass noodles, beef, prawn, calamari, dried red chillies, spring onion, fish tofu crab balls, pickled ginger*

**Mala Hot Pot Noodles [D] 78 🍢🍢**  
*Spring onion, beef, calamari, sesame seeds, coriander, shrimps, fish tofu glass noodles, crab balls*

**Wok Fried Bulgogi Noodles 79**  
*Beef, mushroom, cabbage, glass noodles, cured egg yolk, corn puree*

**Unagi Don 79**  
*Steamed rice, pickled ginger, spring onion, white sesame, wasabi*

**Bulgogi Don 79**  
*Beef, steamed rice, spring onion, egg yolk, sesame seeds*

# SIDES

**Steamed Rice [VG, GF] 19**  
*Japanese rice, sesame seeds*

**Miso Soup 24**  
*Tofu, crispy nori, spring onion, shichimi, togarashi, mushroom*

**Grilled Asparagus [V] 38**  
*Teriyaki sauce, quinoa, shichimi togarashi*

**Crispy Potato [V] 38 🍢**  
*Roseval potatoes, spicy mayo*

**Kimchi 28 🍢**  
*Korean cabbage, chilli powder, sesame seeds*

**Stir Fried Kimchi 35 🍢**  
*Kimchi, mushroom, sesame oil, onion, garlic*

**Korean Pickle [V] 28 🍢**  
*Cucumber, chilli, onion*

# DESSERT

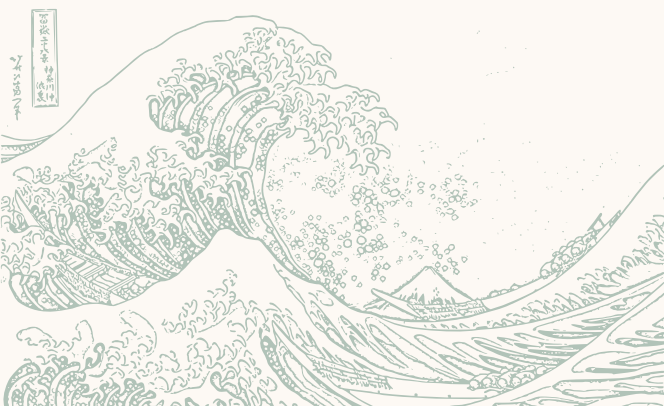
**Mochi Ice cream [D] 48**  
*Strawberry cheesecake, black sesame, mango*

**Ice cream [1 scoop] [D] 18**  
*Matcha green tea, vanilla, chocolate, yuzu sorbet [for vegan]*

**Yuzu Cheesecake [D] 58**  
*Raspberry puree, yuzu, mixed berries, corn powder*

**Matcha Cheesecake [D] 65**  
*Green tea, coconut puree, mixed berries, corn powder, green tea ice cream*

*\*All prices are inclusive of 10% of Service charges, 7% of Municipality fees, and 5% of 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*



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