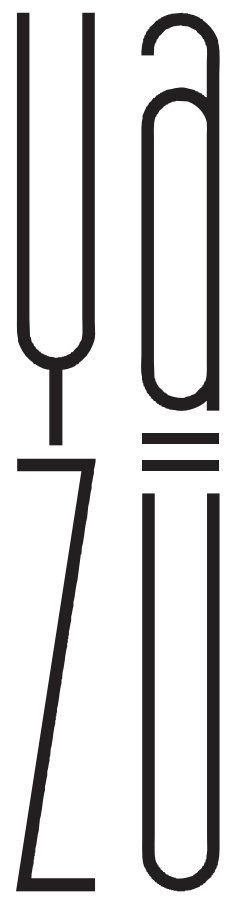




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Soups (スープ)

Tom Yum / Tom Kha (V) ... 395

Aromatic broth flavoured with fresh Thai herbs and vegetables
Add: Chicken (50)/Prawn (100)

Tibetan Thenthuk (V) ... 395

Traditional Tibetan soup with noodle shaped wonton sheets
Add: Chicken (50)/Prawn (100)

Miso Soup ... 445

Japanese soy beans soup with silken tofu and wakame seaweed

Soup Of Your Choice ... 325

Manchow, Hot & Sour, Clear Soup, Sweet Corn Soup
Ask the chef to curate a soup as per your preference.
Add: Chicken (50)/Prawn (100)

Salad (サラダ)

Som Tam Salad ... 475

Raw Thai Papaya salad
Add: Prawn (100)

Wafu Yasai Salad (V) ... 495

Mixed salad greens with avocado, carrots, cucumber, cherry tomatoes and edamame tossed in a homemade Yazu dressing
Add: Prawn/Smoked Salmon/Crab Stick/Tuna (100)

Spinach Gomae (V) ... 475

Blanched baby spinach with thinly sliced zucchini dressed with Japanese sesame dressing

Dim Sum / Asian Style Dumplings (アジア風餃子)



Vegetarian

4pcs 6pcs

Veg Crystal Dumpling

Water chestnut, carrot & celery

425 525

Truffle Edamame Dumpling

Creamy edamame filling with hints of white truffle

495 715

Truffle Mushroom Dumpling

Wild mushroom ragout with hints of white truffle oil

495 715

Cream Cheese And Truffle Dumpling

Truffle flavoured cream cheese and garlic

495 715

Poached Mushroom & Beetroot Dumpling

Shitake, button mushrooms, spicy beetroot & apple broth

495

Veg Pan Fried Gyoza (5pcs)

Combination of shitake and tofu

595

Non-Vegetarian

4pcs 6pcs

Sriracha Chicken

Chicken pieces spiced with fiery sriracha sauce, steamed

515 695

Chicken Shumai

Hong Kong street style open face chicken dumpling

515 695

Prawn XO

Spicy prawns with fermented shellfish sauce

515 795

Prawn & Chives Dumpling

Mix of prawn, carrot, crabstick, shitake & chives

555 795

Lobster Dumpling

Mixture of lobster, served with mild spicy crab sauce

555 995

Seafood Treasure Dumpling

Indian salmon, prawn, and crab stick with steamed thin crystal texture

695 895

Pan Fried Chicken Shanghai (5Pcs)

Shanghai style chicken pan fried dumpling served with spicy Shanghai sauce

695

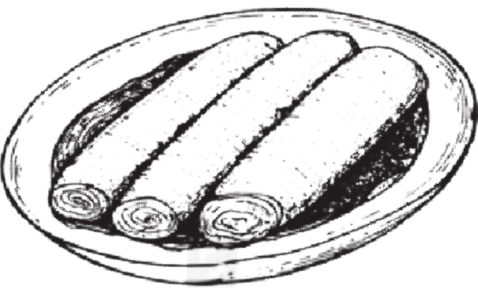
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Dim Sum Experience Basket 7 pcs

Our Chef’s recommendation to try our different varieties of each piece in 1 basket

Yazu Vegetarian Experience
Dim Sum Basket ...**815**

Yazu Non-Vegetarian Experience
Dim Sum Basket... **1095**



Cheung Fung

Cheung Fung is a traditional Cantonese dim sum dish made of delicate rice noodle rolls filled with meat/seafood or vegetables.

Crispy Mushroom & Water Chestnut Cheung Fung ... 545

Mushroom and water chestnut wrapped in crispy roll, steamed with rice crepe

Steam VegCHeung Fung ... 525

Water chestnut, baby corn, celery, lightly seasoned & steamed with rice crepe

Crispy Prawn Cheung Fung ... 645

Crispy roll filled with spicy prawn mixture and steamed with rice crepe

Crispy Chicken Cheung Fung ... 625

Crispy roll filled with spicy chicken mixture and steamed with rice crepe



Bao’s

Bao's are a beloved Taiwanese street food that have taken the culinary world by storm, with their soft, pillowy steamed buns filled with delicious ingredients.

Pan Fried Mushroom Bao ... 495

Pan fried wild mushroom stuffed in homemade bao

Charcoal Aubergine Open Bao ... 495

Home-made open bao with activated charcoal filled with Aubergine fries, fresh iceberg & jalapenos topped with orange-togarashi mayo and spicy cheese sauce

Spicy Chicken Bao ... 525

Steaming hot soft bao stuffed with spicy chicken and scallions

Charcoal Lamb Teriyaki Open Bao ... 625

Homemade open face bao with activated charcoal stuffed with roasted lamb, fresh iceberg, jalapenos with teriyaki mayo and spicy cheese sauce



World of Sushi 寿司の世界

Our menu offers a wide variety of sushi options, including classic nigiri, flavourful maki rolls, and inventive specialty rolls, all expertly prepared by our skilled sushi chefs using only the freshest ingredients.

NIGIRI SUSHI



Nigiri sushi is a classic Japanese dish consisting of a small ball of vinegared rice topped with a slice of fresh, high-quality raw fish or seafood.

	2pcs	5pcs
Sake Nigiri	425	975
Thinly sliced pieces of Norwegian salmon laid over a bed of sweet & salty vinegared rice		
Maguro Nigiri	425	975
Thinly sliced pieces of Yellowfin tuna laid over a bed of sweet & salty vinegared rice		
Ebi Nigiri	375	905
Pieces of tiger prawns laid over a bed of sweet & salty vinegared rice		

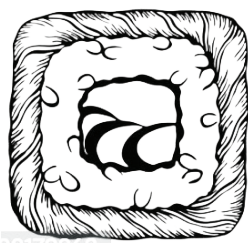
SASHIMI

Sashimi is a traditional Japanese dish that showcases the pure and delicate flavours of raw fish or seafood, expertly sliced, and served without rice.

	3pcs	5pcs
Sake (Norwegian Salmon)	495	795
Maguro (Yellow Fin Tuna)	495	795
Ebi (Blanched Prawns)	395	595
	6pcs	9pcs
Sashimi Moriawase Platter	825	1175
Make your own choice of preferences by selecting your favourite fish and make your own platter. (2 slices per fish)		

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MAKI SUSHI



Maki sushi is a popular Japanese dish consisting of sushi rice and various ingredients such as fish, vegetables, and egg, rolled together in a sheet of nori seaweed and sliced into bite-sized pieces.

Vegetarian

4pcs

8pcs

California Roll [Classic]

395

795

Classic vegetarian roll with inari, avocado, cucumber, cream cheese

Crispy Avocado & Cucumber Roll

395

795

Avocado & Cucumber with Tanuki, cream cheese, spicy mayo

Black/White Rice Crispy Asparagus roll

445

945

Black rice topped with mushroom tartare, asparagus

YAZU Dragon Roll

475

945

Vegetarian roll with inari, avocado, topped with creamy mascarpone cheese (Aburi style)

Mexican Roll [Signature]

445

875

Black rice, avocado topped with guacamole

Spicy Furikake Roll

445

875

Uramaki sushi coated with crispy furikake and rolled inside with avocado, iceberg lettuce and cream cheese

Yakuza Roll [Signature] (5pcs)

795

Uramaki roll with black rice, enoki tempura, spicy mayonnaise topped with bell pepper tartare and truffle oil

12pcs

20pcs

Yazu Experience Platter (Veg)

1395

2090

A culmination of our best vegetarian sushi selection.

Non-Vegetarian

4pcs

8pcs

California Roll [Classic]

575

1125

Crab stick, avocado, cucumber, cream cheese and tobiko "flying fish roe"

Prawn Tempura Roll [Classic]

575

1125

Prawn tempura, avocado, cucumber with salmon tartare and togarashi sauce

Philadelphia Roll [Classic]

650

1250

Norwegian salmon with avocado & cream cheese

Salmon Tataki Roll

750

1350

Cream cheese truffle, avocado, salmon tataki, teriyaki sauce and jalapeno

Tuna Overload Roll

650

1250

Marinated yellowfin tuna with in house spicy sauce

Sake Kunsei Roll

650

1250

Norwegian smoked salmon with cream cheese and cucumber

Alaska Roll

650

1250

Uramaki style sushi, avocado, norwegian salmon, cream cheese & crab stick.

12pcs

20pcs

Yazu Experience Platter Non- Veg

1795

3575

A culmination of our best non-vegetarian sushi selection



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Poke bowls (ポケボウル)

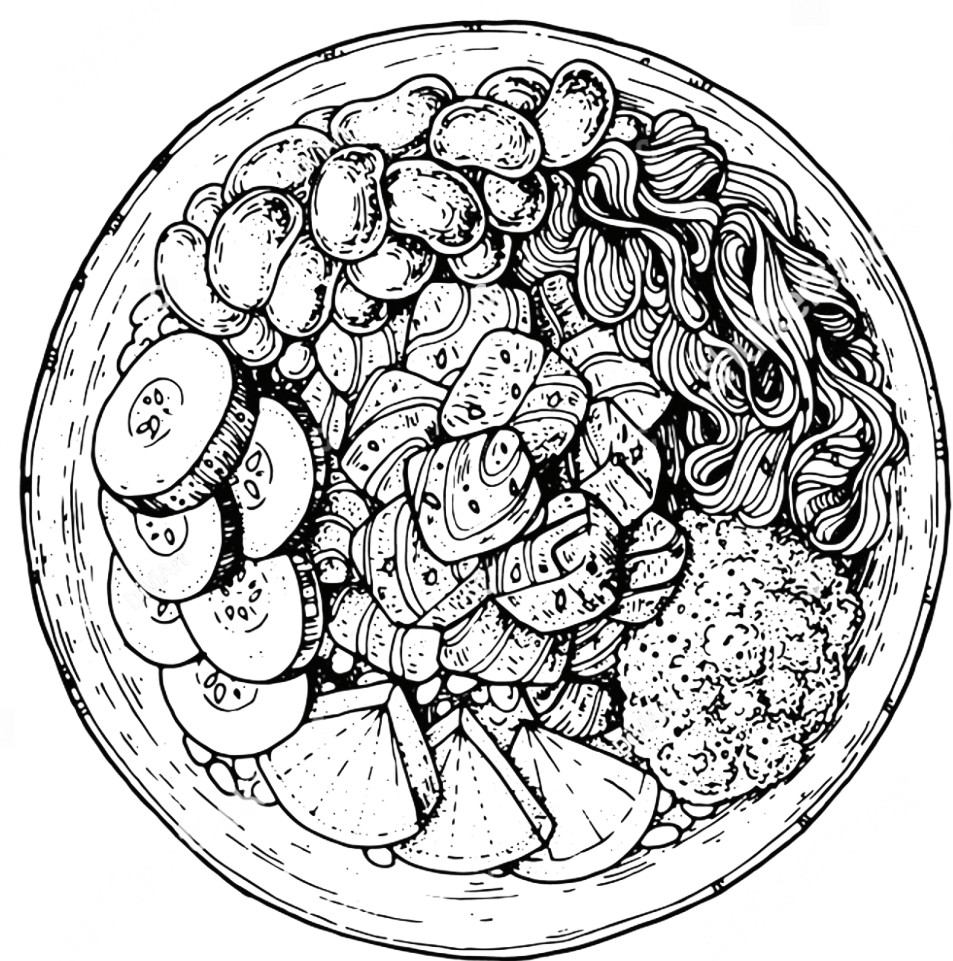
A poke bowl is a traditional Hawaiian dish consisting of a base of rice or greens, topped with marinated raw fish and a variety of colourful & nutritious toppings. It is a healthy and customizable meal that can be enjoyed as a main course or snack.

Avocado Poke Bowl (V) ... 565

Fresh hass avocado, cucumber, edamame with crispy onion, wonton sheets served on a bed of sushi rice drizzled with sesame oil and teriyaki sauce

Spicy Salmon / Smoked Salmon / Ahi Tuna Poke Bowl ... 750

Fresh norwegian / smoked salmon / ahi tuna, cucumber, edamame, shichimi togarashi with crispy onion, wonton sheets served on a bed of sushi rice drizzled with sesame oil teriyaki sauce and sriracha



Yazu Small bites

Vegetarian

Steamed / Spicy Edamame ... 495

Fresh edamame pods steamed, tossed in spicy Japanese sauce

Thai Crispy Spring Roll ... 395

Thai blend mixture of rice noodles with fresh vegetables wrapped in spring roll sheet and deep fried

Spicy Mock Meat ... 495

Mock meat chunks tossed in home-made black pepper sauce

Smokey Devil Cottage Cheese ... 495

Cottage cheese spheres and onion drizzled with fresh Thai chillies sauce

Spicy Lotus Root ... 595

Thai lotus root slices tossed in our signature sweet and spicy sauce

Yasai Tempura ... 495

Tempura fried vegetable with homemade spicy mayonnaise

Turnip Cake ... 515

Burnt chilli, golden fried garlic, scallions

Yazu Crispy Cottage Cheese ... 500

Oats crusted cottage cheese, tossed in curry leaves & fresh bird's eye chilli

Baby Potatoes with Honey Chilly Sauce ... 495

Boiled baby potatoes finishing with honey chilli sauce and sesame seeds

Non – Vegetarian

Salmon Teriyaki ... 955

Fresh norwegian salmon steak served with teriyaki sauce finished on the teppan

River Sole Fish ... 665

Choose your flavours from black pepper sauce/ chilli mustard sauce/ black bean sauce/ sweet & sour sauce

Sichuan Batter Garlic Prawn ... 795

Batter fried prawn tossed with signature sichuan sauce

Classic Prawn Tempura ... 745

Prawns fried in light tempura batter and served with shichimi togarashi

Spicy Chicken Teriyaki ... 715

Spicy chicken in teriyaki sauce (chicken) finished on the teppan

Yazu Style Chicken ... 699

Crispy chicken chunks salted cashews tossed in chef's signature sweet and spicy sauce

Stirred Fried Chicken ... 699

Exotic vegetables stir fried with chicken breast and tossed in garlic sauce

Yazu Special Spicy Lamb ... 875

Chef's signature, stir fried double cooked lamb with celery and chillies

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Yazu Large Bites

Vegetarian

Vegetables In Preserved Mountain Chilli Sauce ... 595

Assorted veggies served in bullet chilli sauce

Mock Duck & Tofu Clay Pot ... 605

Mock meat, silken tofu, aubergine, and shitake mushroom in chilli soy sauce flavoured with fresh basil

Preserved Cottage cheese in black bean sauce ... 625

Braised cottage cheese in fermented black bean sauce

Exotic Vegetables in Pumpkin Sauce ... 595

Exotic vegetables served with emulsified pumpkin sauce

Mah Poh Tofu ... 625

Silken tofu & vegetables in chilli bean sauce

Cantonese Asian Greens ... 575

Assorted vegetables tossed with mild garlic sauce

Non – Vegetarian

Chicken Lao Gan Ma...625

Braised chicken and sautéed mushrooms in our signature black bean sauce

Chicken in Hot Garlic Sauce...625

Chicken cooked in our speciality home-made sauce

Gai Pad Krapow...655

Minced chicken with spicy Thai basil flavour

Lamb in Black Pepper Sauce...715

Slow cooked lamb and veggies dressed in our home-made black pepper sauce

Fish in Chilli Basil Sauce...715

Indian salmon wok tossed with Thai style chilli basil sauce

Curry (カレー)

Add: Chicken (50) /Prawns (100)

Thai Green Curry (V)... 595

Traditional Thai style curry made with aromatic Thai herbs and spices

Thai Red Curry (V)... 575

Traditional Thai style curry made with aromatic Thai herbs and spices

Japanese Katsu Curry (V)... 625

Sumptuous and “Umami” flavour curry served with Japanese rice

Singaporean Style Curry (V)... 625

Spicy & sweet with asian spices flavoured curry

Donburi / Hot Pot

(Chicken/Prawn/Pork/Lamb/Exotic Vegetables & Tofu in selected sauce served on top of Japanese sticky rice, egg, chopped spring onion and sprinkled with furikake)

Choose your flavour: Teriyaki sauce/ Black bean sauce/ Chilli plum sauce

Exotic Vegetables & Tofu...675

Wild Mushroom...695

Chicken...725

Prawn...745

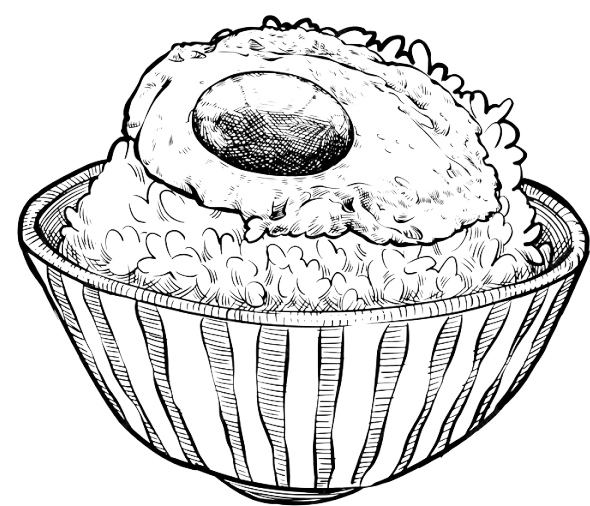
Lamb...725



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Rice & Noodles

(ライスヌードル)



RICE

Add: Chicken (50) /Prawns (70)

Steamed Jasmine Rice (V)...375

Burnt Garlic Fried Rice (V)...550

Spicy Kimchi Fried Rice (V)...545

Khao Pad Bai Kaprow Rice (V)...545

Chak Hao Rice (V)...545

Signature Truffle Edamame Rice (V)...545



NOODLES

Add: Chicken (50) /Prawns (70)

Hakka Noodles (V)... 445

Yaki Udon Noodles (V)... 445

Truffle Udon Noodles (V)... 495

Phad Thai Noodles (V)... 445

Spicy Korean Ramyun Noodles(V)... 445

Crispy Hunan style Noodles(V)...465

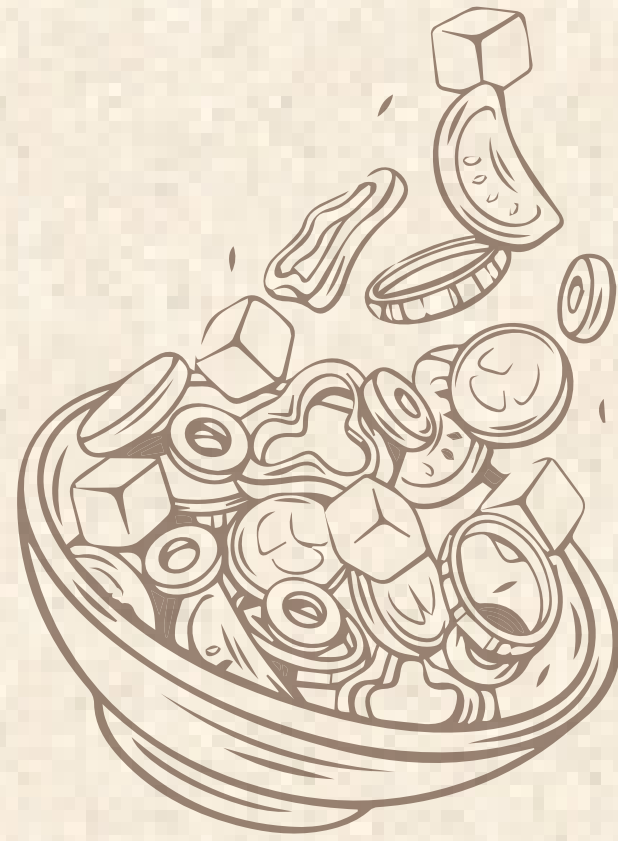
Hunan style vegetables with white garlic
sauce served over a bed of crispy noodles



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Salads



Sharing

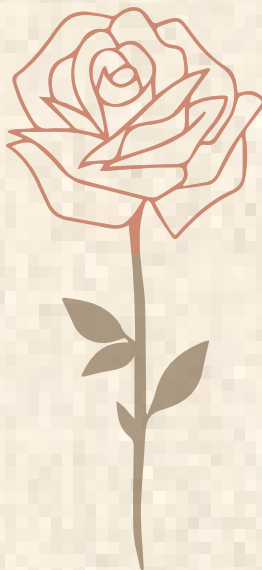
Mediterranean Mezze Platter **775/-**
Jerusalem hummus, muhammara, tzatziki, baba ganoush, pita, pickled veggies & falafel

Hand Muddled Guacamole **745/-**
Nachos chips, cheese sauce, sour cream, & pico de gallo

Chimichurri Burrata **545/-**
Creamy burrata served on a bed of balsamic onion, charred cherry tomato, baby spinach & rocket leaf with balsamic glaze & seed cracker

Jardiniere **495/-**
Mesclun salad, baby carrot, Avocado, crumble feta, dry cranberry, pickled onion, nut praline & maple chili dressing

Whipped Feta & Watermelon **475/-**
Masculan mix, millets, cherry tomato, kalamata, whipped feta & balsamic glaze



Small Plates

VEGETARIAN

Juliette Pull Apart Garlic Bread **425/-**
Soft roll, double reduce bechamel, mozzarella, cheddar & garlic butter

Grilled Cottage Cheese Medallion **465/-**
Chimichurri cottage cheese, raw mango salsa & red pepper coulis

Firecracker Roasted Cauliflower & Broccoli **475/-**
Spicy garlic, peanut butter, crispy lentils & green apple Tzatziki

Spicy Batata Harra **465/-**
Crispy potato, garlic, dried chili, Herbs and sour cream

Mushroom Souvlaki **495/-**
Smoked Button mushroom, sumac labneh, Acili Ezme, schug sauce

Avocado on Toast **645/-**
crispy seed cracker, sesame, feta crumble and chili orange drizzle

NON-VEGETARIAN

Shish Taouk Chicken **595/-**
Overnight marinated chicken morsels, grilled to perfection

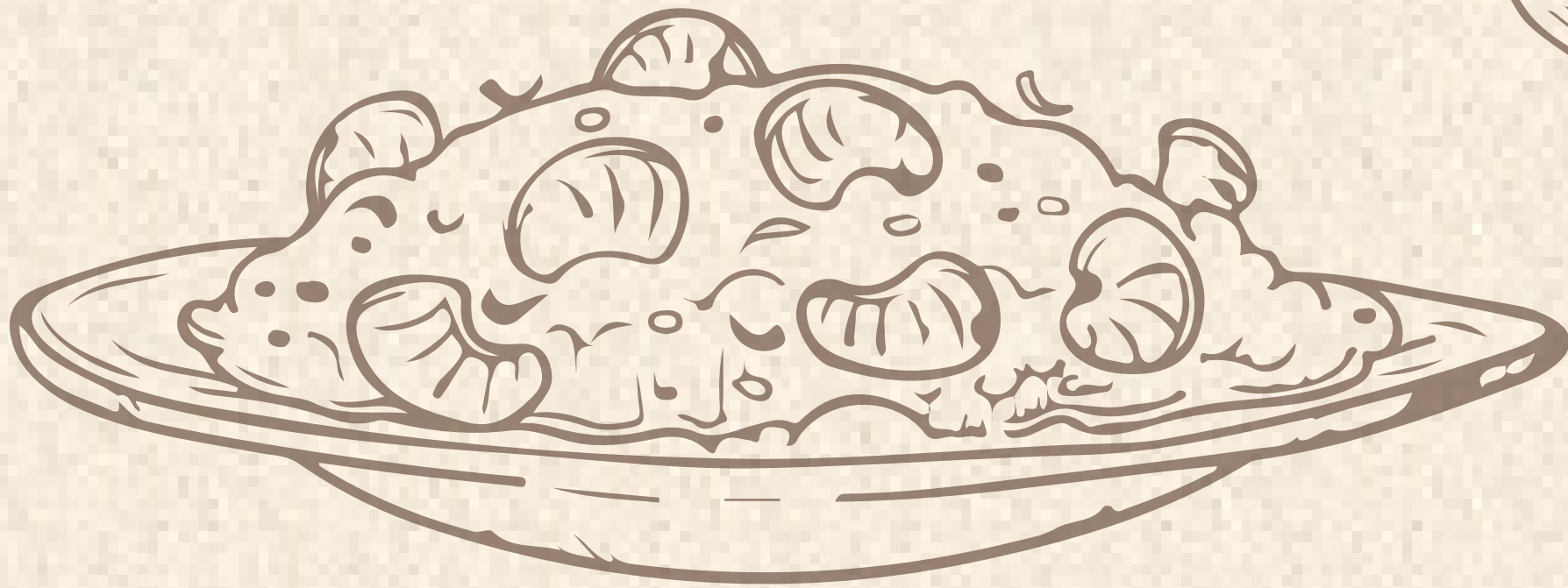
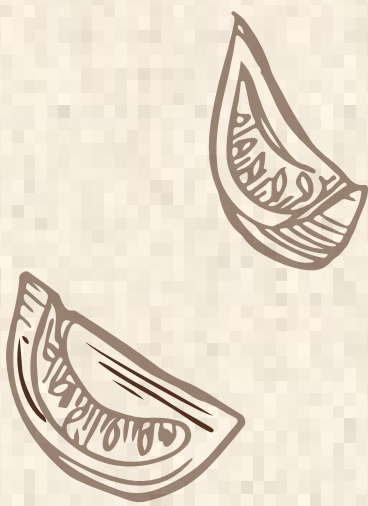
Za'atar Spiced Chicken Skewers **595/-**
Zaatar & mix herbs spiced chicken served with pickled veggies

Burnt Butter Garlic Prawns **695/-**
Brown butter, mix herbs, white wine & sour dough

Lamb Adana Kebab **775/-**
Minced lamb kebab, fresh herbs, labneh, Yamini sahawiq & zaatar kuboos

Mediterranean River Sole Kebab **645/-**
(Ras el Hanout rubbed Snapper, grilled to perfection, accompanied with Mint tahini, paprika tzatziki

Moroccan Grilled Tiger Prawns **875/-**
(Charred prawns, crispy lentils, Tzatziki & Yemeni Sahawiq, spicy harissa sauce



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Large Plates



VEGETARIAN

Mexican Rice Bowl 695/-

Spicy tomato rice, pico de gallo, guacamole, charred zucchini corn, refried beans & sour cream

Mediterranean Pilaf Bowl 595/695/875/-

(Veg/Chicken/Lamb)
Pita bowl, Bulgur Pilaf, beetroot hummus, labneh, baba ganoush, falafel, batata harra & pickled veggies

Chipotle Tofu Tahini Bowl (Vegan) 715/-

Roasted sweet potato, Chipotle Tofu, Beetroot Hummus, Avocado, wilted kale, Quinoa & couscous with tahini vinaigrette

Trio of Mushroom Medley Risotto 675/-

Arborio cooked in aqua de parmigiana, flavored with truffle butter, truffle paste & topped with crispy enoki

Sundried Tomato Pesto Risotto 675/-

Arugula, Olives, Parmigiano Reggiano & crispy garlic

Homemade Potato Gnocchi 575/-

Truffle cream, Sauteed mushroom, shimeji & parmesan shaving

Spinach & Mascarpone Ravioli 625/-

Almond slivers, burnt butter garlic, parmesan crisp, house salad

Piquant Paprika Penne 545/-

Creamy paprika, cherry tomato, asparagus, parmigiana

NON -VEGETARIAN

Peri Peri Grilled Chicken 675/-

Grilled chicken spicy Marinade, garlic mash, sauteed veggies & peppercorn jus

Garlic Crusted Indian Seabass 795/-

Beetroot risotto, sauteed bok choy, raw mango salsa, arugula & Caper beurre blanc

Pan Seared Norwegian Salmon 995/-

Salmon cooked to perfection, roasted pumpkin puree, orange glazed fennel, sauteed greens red pepper coulis

Pulled Lamb Tagliatelle 775/-

Merlot poached Lamb, fresh Basil, cherry tomatoes & Reggiano

Spaghetti Chicken Meatball 595/-

Arrabiata sauce, Fresh Basil, chili and Parmigiano

Peruvian Chicken Bowl 745/-

Puy lentil & black Rice ragout, Avocado, baked root veggies & green apple jalapeno chutney

Flatbreads



Springtime Primavera & Feta 395/-

Asparagus, peppers, broccoli, zucchini, sundried tomato, jalapeno, bocconcini, cheddar

Mushroom Duxelle & Fresh Burrata 475/-

Field mushrooms, mushroom puree, brie, rocket leaves, truffle oil

Fresh Harvest 395/-

Home-made tomato sauce , mozzarella cheese, sundried Tomato, Caper, Arugula, Chili Jam

Smoky Barbeque Chicken 445/-

Grilled chicken tossed in homemade barbecue sauce, mozzarella, fresh basil

Tunisian chicken Tikka 445/-

Spicy Chicken, Fresh Onion, Mozzarella, Cheddar

Dessert

Pull Me Up Tiramisu ... 475

Salted Caramel Tart ... 475

Coconut Panna Cotta ... 475

Hot chocolate Souffle ... 475

Signature Dome Cheesecake ... 475

Chocolate Dutch truffle ... 475

Chef Mess ... 995



Home Made Ice Cream

(Serves with 2 Scoops)

Vanilla ice cream...200

Belgian Chocolate ice cream...200

