

# STARTERS



## Edamame

265

Enjoy this delightful dish featuring steamed young soybeans, a classic Japanese appetizer. You have the option to savor them with a light sprinkling of salt for a simple, natural flavor, or with a spicy chili garlic sauce for a bold and zesty kick



## Yasai Tempura Moriawase

345

Savor a variety of lightly battered and crispy fried vegetables, served with a refreshing side of grated ginger and radish and accompanied by a savory tempura dipping sauce



## Teriyaki Paneer

365

Enjoy succulent grilled cottage cheese coated in rich teriyaki sauce, perfectly paired with tangy pickled carrots for a delightful blend of flavors and textures



## Jagaimo Katsu

335

Enjoy our creamy potato croquette, perfectly crispy outside and soft inside, served with flavorful katsu sauce, creamy Kewpie mayo, and tangy beni shoga (pickled ginger) for a delightful balance of flavors



## Thai Veg Spring Roll

345

Crispy spring rolls filled with a medley of mixed vegetables, deep-fried to perfection, and accompanied by a homemade sweet chili sauce



## Crispy Water Chestnut in Lemon Grass

345

Deep-fried water chestnuts tossed with Thai herbs, lemongrass and bird's eye chili for a flavourful and spicy bite



## Crispy Thai Basil

365

Battered and deep-fried vegetables enhanced with aromatic chili pepper, garlic, and fresh herbs for a spicy and flavourful experience



## Crispy Thai Basil Mushroom

345

Fresh mushrooms are lightly coated in a special batter, then fried to a delicate crisp, creating a delectable golden crust that encases the tender mushrooms within, to complement the crispy exterior our Thai basil sauce infuses the dish with a fragrant and spicy kick



# STARTERS

## **Crispy Thai Tofu** **345**

Tofu is sliced and coated in a light batter, fried to golden perfection, then tossed in our house made coriander sauce, this sauce not only provides a burst of herbal freshness but also complements the crispy tofu with its bright, tangy, and slightly spicy notes

## **Spicy Thai Basil Tofu With Veg** **365**

Experience the vibrant and aromatic flavours of Thailand with our Spicy Thai Basil Vegetables with Tofu, this vegetarian delight brings together an array of fresh vegetables and tofu, all wok-tossed in a bold and fragrant spicy basil sauce

## **Chicken Karaage** **395**

Juicy, Japanese-style fried chicken, paired with a signature Suku tartar sauce for a flavorful twist, delectable dish that offers a perfect balance of crispiness and savory goodness

## **Yakitori (Teriyaki Chicken)** **385**

Succulent grilled chicken skewers paired with leeks, glazed in a rich teriyaki sauce for a delightful, savory treat. Perfectly charred and flavorful, it's a classic taste of Japan on a stick

## **Chicken Katsu** **395**

Classic Japanese dish featuring tender chicken breast coated in a light, crispy breadcrumb crust, perfectly fried to golden perfection, served with a tangy tonkatsu sauce on the side, it offers a harmonious balance of savoury and crunchy flavours

## **Chicken Spring Roll** **395**

Crispy spring rolls filled with savoury chicken and fresh vegetables, served with a tangy homemade sweet chili sauce for dipping

## **Crispy Chicken Wings** **410**

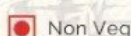
Juicy chicken wings, expertly battered and deep-fried, tossed in a sweet chili sauce with a fragrant touch of Thai herbs

## **Spicy Thai Basil Chicken** **385**

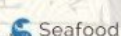
Indulge in a flavorful Thai classic with tender cubed chicken stir-fried to perfection, this dish features a blend of fiery chillies and aromatic garlic, complemented by the fragrant notes of fresh Thai basil



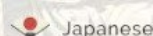
Veg



Non Veg



Seafood



Japanese



Thai



# MAIN COURSE

## Teriyaki Salmon

995

Succulent grilled Norwegian salmon fillet, flawlessly glazed with a rich teriyaki sauce accompanied by a creamy butternut squash puree served with grilled cherry tomatoes and vibrant edamame to elevate the experience, a drizzle of truffle-infused teriyaki sauce ties all the elements together, creating a harmonious and luxurious feast for your palate

## Pork Kakuni

695

Relish the harmonious blend of traditional Japanese flavours and contemporary culinary techniques in our pork kakuni, high-quality pork belly meticulously braised for hours is elegantly presented atop a bed of yuzu kosho mashed potatoes accompanying the dish is a vibrant cherry tomato salsa, the dish is garnished with delicate fried leeks

# DESSERTS

## Water Chestnut Rubies

210

Crunchy water chestnut pieces coated in red tapioca flour. These are typically served in sweetened coconut milk with crushed ice, offering a refreshing and colorful treat

## Coconut Panna Cotta

210

Italian-inspired dessert made with creamy coconut milk, sugar and agar-agar to create a smooth, set custard-like consistency. It's often chilled and served with mix berry coulis

## Mango Sticky Rice

285

Dessert that combines glutinous rice cooked in sweetened coconut milk with ripe mango slices, this dish is typically served warm or at room temperature and is topped with additional coconut sauce or sesame seeds for added flavor and texture



# STARTERS

## Northern Style Stir fried Chicken 385

A flavourful stir-fried chicken dish with bok choy, bamboo shoots, garlic, galangal, and kaffir lime leaves, finished with a hint of coconut cream for a rich, spicy kick

## Chicken Satay 410

Tender grilled chicken skewers marinated with aromatic Thai herbs, served with a creamy homemade peanut sauce for dipping delight

## Kafir Lime Leaf Chicken With Bamboo Shoot 410

Delight your taste buds with the exotic and aromatic flavours of our Kaffir Lime Leaf Chicken with Bamboo Shoots, this dish combines tender chicken pieces with crisp bamboo shoots, infused with the uniquely fragrant notes of kaffir lime leaves, creating a harmonious and refreshing meal

## Thai Basil Duck 395

Succulent stir-fried duck infused with vibrant bell peppers, Thai basil, and chili, balanced with the tang of tamarind and sweetness of jaggery for a delightful blend of flavours

## Wasabi Prawn 475

Experience the perfect crunch of tempura-battered prawns, tossed in a zesty wasabi aioli that adds a unique kick to every bite

## Ebi Tempura 485

Crispy tempura-battered shrimp, perfectly marinated, served with a tangy ginger daikon sauce. A delightful Japanese classic to elevate your dining experience

## Soft Shell Crab Tempura 495

Indulge in crispy fried soft shell crab coated in light tempura batter, complemented by a spicy wasabi mayo and tangy ponzu sauce for a flavorful kick

## Crispy Thai Prawn 485

Prawn coated in a light batter, fried to golden perfection, then tossed in our house made coriander sauce, this sauce not only provides a burst of herbal freshness but also complements the crispy prawn with its bright, tangy, and slightly spicy notes



# STARTERS

-  **Kani Jagaimo Katsu**  **385**  
Savor the delightful blend of creamy crab meat and potato in a crispy croquette, enhanced by flavorful katsu sauce, rich Kewpie mayo, and tart beni shoga (pickled ginger)
-  **Spicy Thai Prawns**  **485**  
Succulent prawns coated in a crispy batter, tossed in a rich smoked chili paste for a burst of bold, spicy flavours
-  **Thai Crispy Fish**  **395**  
Crispy fried fish slices paired with fragrant Thai basil and zesty young peppercorns, offering a delightful balance of flavours and crunch
-  **Crispy Calamari**  **415**  
Tender calamari, perfectly fried to a golden crisp and tossed with aromatic coriander root sauce and spicy green peppercorns for a flavorful twist
-  **Grilled Baby Octopus**  **395**  
Tender baby octopus marinated in Thai spices, grilled to perfection, served alongside a spicy zesty sauce and mixed vegetable pickle
-  **Yaki Ton**  **395**  
Miso-marinated Yaki Ton is a grilled pork dish where the meat is marinated in a blend of miso paste, imparting a savoury and slightly sweet flavour, the tender and flavourful pork is complemented by the tangy and crisp pickled carrots, which add a refreshing contrast
-  **Grilled Pork**  **425**  
Tender, smoky grilled pork belly paired with a zesty Thai spicy sour sauce, offering a perfect balance of savoury and tangy flavours
-  **Thai Basil Pork**  **435**  
A delightful stir-fry of pork cube, pungent Thai basil, and tender bamboo shoots, infused with aromatic garlic and chili, creating a perfect balance of spice and savoury flavours
-  **Street Hawker Pork Belly**  **425**  
Succulent grilled pork belly tossed in a rich smoked chili paste, delivering a burst of bold and savoury street-style flavours



# SOUP



## Miso Soup

A comforting broth blending savory miso with tofu, spring onions, and wakame seaweed, enriched with a choice of vegetable or traditional dashi base

**Veg - 220 / Chicken - 250 /**

**Prawns - 250 / Fish - 250 /**

**Clam - 250**



## Tom Yum Soup

A vibrant and tangy Thai soup infused with a medley of fresh vegetables and aromatic herbs, delivering a perfect balance of spice and sourness

**Veg - 225 / Chicken - 250 /**

**Prawns - 345 / Seafood - 350**



## Tom Kha Soup

A creamy and aromatic Thai soup featuring the rich blend of coconut milk, galangal, lemon grass, kaffir lime leaves and fresh vegetables, offering a delightful harmony of spice and sourness

**Veg - 295 / Chicken - 310 /**

**Prawns - 370 / Seafood - 370**



## Salmon Head Tom Yum Soup

flavourful soup that marries the richness of salmon with the spicy, tangy goodness of Tom Yum Seafood

**345**

# SALAD



## Yuba Salad

A vibrant medley of fresh garden greens, crispy lotus root, and delicate yuba, enhanced with almond flakes, red radish, and orange segments, drizzled with zesty yuzu and sweet Kuromitsu sauces

**415**



## Beetroot And Citrus Salad With Honey Mustard Dressing

Refreshing blend of earthy roasted beets and vibrant citrus segments, offering a delightful contrast of flavours, dressed with a zesty yuzu honey mustard dressing, this salad balances sweetness and tanginess beautifully

**415**



# SALAD

## **Raw Mango Salad** **325**

A vibrant and zesty salad featuring crisp raw mango, onions, and chili, perfectly balanced with authentic Thai herbs for a refreshing and spicy kick

## **Green Papaya Salad** **335**

A refreshing and tangy blend of shredded unripe papaya, infused with a kick of spice and traditional Thai flavours for a vibrant taste experience

## **Grilled Chicken Salad** **425**

Tender, marinated chicken grilled to perfection and served atop a bed of fresh mixed greens. It is complemented by crisp vegetables such as cucumbers, carrots, cherry tomatoes and dressed with a tangy sesame dressing

## **Grilled Seafood With Thai Mango Salad** **455**

Selection of succulent shrimp, calamari, perfectly grilled to enhance their natural flavours. Accompanied by a vibrant mango salad featuring crisp greens mango slices, and a zesty lime dressing, this dish offers a refreshing taste of Thailand

## **Suku Way Chirashi Sushi** **575**

Delightful moulded sushi featuring grilled eel, shrimp tempura, and tamagoyaki on seasoned rice, topped with creamy avocado, vibrant tobiko, and a quail egg for a rich flavour experience

## **Tuna Tataki** **495**

Succulent seared yellowfin tuna from the Indian Ocean, marinated in a refreshing yuzu honey dressing, and elegantly sliced, topped with a vibrant tropical fruit salsa and a rich truffle ponzu sauce for a sophisticated taste adventure

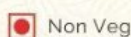
## **Tuna Ceviche** **475**

Fresh Indian Ocean yellowfin tuna elegantly tossed with cilantro, shallots, fresh lime juice then paired with creamy avocado, ripe mango, tobiko, enhanced with a tangy mango gel and zesty wasabi aioli

# SUKU SPECIAL



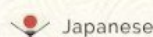
Veg



Non Veg



Seafood



Japanese



Thai



# SUKU SPECIAL



## Sake Negi Tartar (Salmon)



595

Delicate Norwegian salmon combined with creamy avocado, spring onion and sesame, draped in smooth mayo and served on crispy sago chips, garnished with an edible flower



## Crispy Rice



Select your favorite seafood—spicy tuna, salmon, or crab stick—served atop crunchy rice, finished with tobiko and a dash of Ito togarashi for a delightful kick

**Tuna - 415 / Salmon - 455 /**

**Crabstick - 395**

# NIGIRI SUSHI & SASHIMI

(Sashimi 3pcs /  
Nigiri 2pcs)


## Nigiri Sushi

(A hand-formed mound of rice topped with a slice of seafood or other ingredients)

## Sashimi

(refers specifically to thinly sliced raw fish or seafood or any other ingredients, served without rice)



**Tomato Cream Cheese Nigiri**  **250**




**Spicy Tofu Nigiri**  **285**



**Avocado Nigiri**  **210**



**Takuwan Nigiri (Pickled Radish)**  **210**



**Unagi (Eel)**  **375**




**Sake (Salmon)**  **345**




**Maguro (Tuna)**  **325**



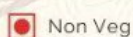
**Kani Kama (Crab Stick)**  **275**



**Tamagoyaki (Japanese Omelet)**  **240**



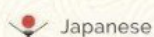
Veg



Non Veg



Seafood



Japanese



Thai



# MAKI SUSHI

(ROLLED SUSHI)  
(4 pcs / 8pcs)



## Creamy Ocean Roll

365 / 595

Cream cheese, avocado, takwan, and pickled carrot It's wrapped in nori with rice on the outside and topped with pickled hiyashi/chuka wakame, enjoy it with traditional sides of gari (pickled ginger), wasabi, and soy sauce



## Veg Katsu Roll

335 / 565

Crispy, deep-fried bread roll stuffed with a delectable mix of vegetables and creamy avocado, enjoy it with your choice of creamy tartar sauce or sweet katsu sauce



## Geisha Red Lips

325 / 545

A vibrant roll featuring asparagus katsu and avocado, wrapped in nori and seasoned sushi rice, enveloped in spicy beetroot, crispy butternut chips, garnished with pomegranate served with choice of spicy chilli mayo or sweet chilli sauce



## Asparagus and Cream Cheese Maki

335 / 565

Refreshing maki roll with blanched asparagus and creamy cheese, enveloped in seasoned sushi rice and nori, sprinkled with sesame seeds, accompanied by soy sauce, gari, and wasabi



## Yasai Moriawase Tempura Maki

325 / 545

Crispy mix vegetable tempura wrapped in seasoned sushi rice and nori, enhanced with our homemade sweet chili sauce



## Yasai Futo Maki

315 / 515

A colorful roll with steamed asparagus, carrot, takwan, and avocado, wrapped in seasoned sushi rice and nori. Served with soy sauce, gari, and wasabi



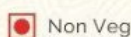
## Avocado Maki

295 / 495

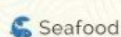
Simple and delicious rolls of creamy avocado wrapped in seasoned sushi rice and nori. Served with soy sauce, gari, and wasabi



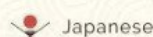
Veg



Non Veg



Seafood



Japanese



Thai



# MAKI SUSHI

(ROLLED SUSHI)  
(4 pcs / 8pcs)



## Crunchy Avocado



335 / 565

Featuring a delightful mix of diced avocado, spring onion, and Japanese mayo, all rolled with crispy tempura flakes and a hint of sesame oil, a perfect fusion of creamy and crunchy textures accents this flavorful sushi roll



## Veg Dynamite Roll



335 / 565

Enjoy a bold sushi roll featuring crispy veg katsu and creamy avocado, it's topped with a fiery Naga chili mayo, cilantro, and a sprinkle of dried chili julienne for an extra kick served with a refreshing scoop of mango ice cream



## Asparagus Tempura Maki



325 / 545

Crispy asparagus with sushi rice and seaweed, offering a satisfying crunch. Each roll is a balance of fresh, earthy flavours and light tempura texture. Ideal for those who enjoy a vegetarian twist on classic sushi



## Veg Katsu Roll With Veg Chilli Mayo



335 / 565

Crispy panko-coated vegetable katsu wrapped in sushi rice and nori, delivering a delightful crunch in every bite, paired with a drizzle of spicy mayo, it offers a perfect balance of savory and tangy flavors



## Veg Philadelphia Roll With Pickled Carrot



365 / 595

Tangy pickled carrots with creamy avocado and smooth cream cheese, wrapped in sushi rice and nori. This vegetarian roll offers a unique twist on the classic Philadelphia roll by using pickled veggies for an added zest.



## Garden City Roll



305 / 510

Roll filled with an array of fresh, seasonal vegetables for a refreshing taste. Wrapped in sushi rice and nori, it offers a delightful combination of crunch and colour, perfect for veggie enthusiasts. This roll captures the essence of a lush, garden-fresh experience with every bite



Veg



Non Veg



Seafood



Japanese



Thai



# MAKI SUSHI

(ROLLED SUSHI)  
(4 pcs / 8pcs)



## Veg California Maki

325 / 545

Delightful blend of avocado, cucumber, and crisp vegetables wrapped in sushi rice and seaweed. It's refreshing flavours and creamy texture make it a satisfying vegetarian alternative to the classic California roll



## Veg Rainbow Roll

365 / 595

Colourful vegetarian sushi roll featuring an assortment of fresh vegetables like avocado, cucumber, and bell peppers. Wrapped in sushi rice and nori, the roll is topped with thin slices of assorted veggies, creating a vibrant rainbow effect



## Salmon Avocado Maki

385 / 675

Sushi roll that combines the rich, buttery flavour of salmon with the creamy texture of avocado, all wrapped in vinegared rice and a sheet of nori (seaweed)



## Crunchy Salmon Maki

385 / 675

Savor the raw Norwegian salmon with creamy avocado, kewpie mayo, scallions, and crunchy tempura flakes, finished with sesame seeds, this is our guest favorite choice among our sushi rolls



## Salmon Aburi Maki

395 / 695

Creamy avocado, crisp cucumber, and velvety cream cheese form the core of this maki roll, enveloped in fresh salmon slices, lightly torched for a smoky aroma, it's topped with spicy mayo and vibrant tobiko, adding a burst of flavours and texture



## Philadelphia Roll

385 / 675

Indulge in the delicious combination of Scottish smoked salmon and creamy cheese paired with fresh cucumber and vibrant tobiko (fish roe)



## Tuna & Avocado Maki

365 / 675

Fresh raw yellowfin tuna and creamy avocado rolled in seasoned sushi rice and nori served with soy sauce, gari, and wasabi



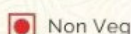
## Spicy Tuna Maki

365 / 675

Savoury tuna paired with creamy avocado and crisp spring onions, all wrapped in sushi rice and nori. This roll is elevated by a spicy chili mayo, tempura flakes and a touch of sesame oil, providing a robust, nutty finish



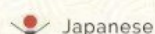
Veg



Non Veg



Seafood



Japanese



Thai



# MAKI SUSHI

(ROLLED SUSHI)  
(4 pcs / 8pcs)



## Green Apple Tuna Maki



385 / 675

Experience a refreshing twist on sushi with julienned green apple wrapped in a nori sheet with rice on the outside, layered with slices of yellow fin tuna, topped with spicy chili mayo and crunchy tempura flakes for an exciting combination of flavors and textures



## Spider Roll



385 / 675

Experience a delightful crunch with our Spider Roll, featuring crispy soft shell crab tempura, complemented by fresh lettuce and a touch of spicy mayo for an added kick



## California Maki



385 / 675

Savor the classic flavors of our California Maki, where delicate crab meat is paired with creamy avocado and crisp cucumber, each roll is topped with vibrant tobiko (fish roe) and a drizzle of spicy mayo to enhance the taste and add a mild kick



## Geisha Red Lips Roll



385 / 675

Indulge in a delightful fusion of tastes with raw yellow fin tuna, creamy avocado, and tangy pomegranate, combined with spicy beetroot and chili mayo for a flavor-packed experience, finished with crispy tempura flakes



## Ebi Tempura Maki



385 / 675

Savor our delightful Ebi Tempura Maki roll, featuring crispy prawn tempura paired with fresh cucumber, all wrapped with seasoned sushi rice and nori finished with a hint of spicy mayo



## Spicy Futo Maki



395 / 685

Spicy Futo Maki, showcasing a delectable prawn tempura center wrapped with creamy avocado and crisp cucumber, each roll is topped with a kick of chili mayo, crunchy tempura flakes, and a sprinkle of tobiko for added texture and flavor



## Rainbow Roll

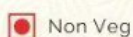


385 / 685

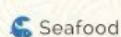
This exquisite roll features a delicious core of crabstick, creamy avocado, and smooth mayo. It's then artfully layered with fresh slices of tuna, salmon, avocado and mango on top. Finished with a touch of spicy tobiko sauce on side



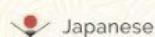
Veg



Non Veg



Seafood



Japanese



Thai



# MAKI SUSHI

(ROLLED SUSHI)  
(4 pcs / 8pcs)



## Dynamite Roll (Extremely Spicy)



395 / 695

This roll combines crispy prawn katsu with fresh spring onion and creamy avocado, all wrapped together to perfection. It's topped with a bold Naga chilli mayo, bringing intense heat to each bite, and garnished with fragrant cilantro and dried chilli julienne for an extra kick



## Dragon Roll



410 / 710

Experience a fusion of flavours with eel, prawn tempura, cream cheese, and cucumber wrapped inside, delivering a delightful crunch and creamy texture, topped with luscious avocado slices, a drizzle of spicy mayo, and vibrant tobiko, this roll is as striking as it is flavourful



## Volcano Roll



395 / 695

Roll known for its explosive flavour and presentation It includes a base of sushi rolls filled with crab, avocado, cucumber then topped with a warm, spicy mix of seafood, drizzle of spicy mayo giving it a distinctive, fiery appearance reminiscent of a volcano



## Chicken Katsu Roll



370 / 650

This delightful roll features tender, deep-fried breaded chicken paired with fresh, crisp cabbage, topped with creamy tartar sauce, this roll offers a delicious blend of textures and tastes that is sure to please



## Chicken Dynamite Roll



375 / 675

Enjoy a bold sushi roll featuring crispy chicken katsu and creamy avocado, combined with fresh spring onion. It's topped with a fiery Naga chili mayo, cilantro, and a sprinkle of dried chili julienne for an extra kick served with a refreshing scoop of mango ice cream



## Tori Maki



370/650

Savor our delicious roll filled with tender marinated grilled chicken, complemented by crisp leeks and lettuce for a satisfying crunch, each piece is artfully topped with a zesty house-made ginger sauce that enhances the flavours with its aromatic touch



Veg



Non Veg



Seafood



Japanese



Thai



# THAI CURRIES

## Thai Green Curry

A harmonious blend of aromatic herbs and creamy coconut milk, our curry features assorted vegetables simmered with authentic Thai green curry paste, delivering a rich and fragrant taste. Each serving comes accompanied with a bowl of steamed rice

**Veg - 395 / Chicken - 440 /  
Prawns - 515 / Seafood - 515**

## Thai Red Curry

Savor the bold and aromatic flavors of our Thai Red Curry, featuring assorted vegetables simmered in Thai herbs and creamy coconut milk, served with a bowl of steamed rice

**Veg - 395 / Chicken - 440 /  
Prawns - 515 / Seafood - 515**

## Thai Pork Curry With Kangkung 445

Dish that combines tender pork pieces with a rich, aromatic curry sauce and the fresh, slightly crunchy kangkung (water spinach) served with bowl of steam rice

## Massaman Curry

Enjoy our rich, aromatic Massaman Curry with assorted vegetables cooked in creamy coconut milk and a unique blend of Thai five spices, served with a bowl of steamed rice

**Veg - 420 / Chicken - 480 /  
Prawns - 535 / Seafood - 535**

## Thai Penang Curry

Savor our delectable Penang Curry, featuring assorted vegetables simmered in creamy coconut milk and homemade Penang curry paste with a hint of peanut, served with a bowl of steamed rice

**Veg - 440 / Chicken - 460  
Prawns - 540 / Seafood - 540**

## Chiang Mai Curry

Enjoy a delightful Chiang Mai Curry with assorted vegetables in creamy coconut milk and a fragrant spicy paste, enriched by tender bamboo shoots, served with steamed rice

**Veg - 430 / Chicken - 485 /  
Prawns - 550 / Seafood - 550**





# THAI CURRIES



## Jungle Curry

Northern style spicy curry with assorted vegetables or choice of your meat immersed in a rich, spicy broth infused with fresh basil, kaffir lime leaves, galangal, lemongrass, chili, complemented by bamboo shoots, green beans and eggplant, this dish promises an explosion of textures and tastes

**Veg - 350 / Chicken - 410 /**

**Duck - 425 / Pork - 435**

# RICE



## Suku Basil Bowl

The Suku Basil Bowl presents fragrant basil-infused fried rice crowned with flavourful Thai basil minced chicken. This satisfying dish is finished with a perfectly cooked sunny-side-up egg for a touch of richness

**Chicken - 420 / Pork - 440**



## Thai Fried Rice (Tom Yum)

Savor the bold flavours of our Thai Fried Rice, a harmonious blend of spicy tom yum paste and fresh vegetables. This vibrant dish delivers a perfect balance of heat and zest

**Veg - 345 / Chicken - 385**

**Seafood - 450 / Pork - 430**



## Thai Fried Rice (Green Curry Paste)

Experience a bold twist with our Thai Fried Rice, infused with aromatic green curry paste, offering a harmonious blend of savoury and spicy flavours, this dish combines fragrant rice with a medley of fresh vegetables and herbs for a vibrant taste sensation

**Veg - 345 / Chicken - 385 /**

**Seafood - 450 / Pork - 430**



## Thai Fried Rice (Chilli Bean Sauce)

Delight in our Thai Fried Rice in Chili Bean Sauce, offering a harmonious blend of spicy, savory flavors and rich, umami depth, a perfect balance of heat and taste for an unforgettable culinary experience

**Veg - 345 / Chicken - 385**

**Seafood - 450 / Pork - 430**



Veg



Non Veg



Seafood



Japanese



Thai



# RICE



## Oyakodon

515

Delightful and comforting bowl of flavors, featuring tender chicken simmered in a savory dashi broth, with shallots, spring onion, completed with a silky nati egg, this dish is artfully served over a bed of fluffy Japanese steamed rice served with a delightful seaweed tempura and beni shōga (pickled ginger)



## Pork Belly Fried Rice

430

Indulge in our Pork Belly Fried Rice, featuring tender pork belly cubes and savoury shiitake mushrooms. This dish offers a rich, umami-filled experience with every bite



## Chicken Katsu Curry Don

525

A satisfying dish featuring juicy, deep-fried breaded chicken served over a bed of Japanese steamed rice, this classic Japanese meal is complemented by a flavorful curry sauce and garnished with beni shōga (pickled ginger) and takuwan (pickled radish)



## Veg Katsu Curry Don

475

A delightful dish featuring crispy, deep-fried breaded vegetables served atop a bowl of Japanese steamed rice, this comforting meal is enhanced with rich Japanese curry and accented with the tangy flavors of beni shōga (pickled ginger) and takuwan (pickled radish)

## Steam Rice

110

## Jasmine Rice

195

## Japanese Sticky Rice

250

# NOODLES



## Pad Thai

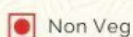
Savor our traditional Pad Thai, a delightful dish of flat rice noodles perfectly tossed in a sweet and sour tamarind sauce, enhanced with crunchy bean sprouts and topped with crushed peanuts, this dish is a harmonious blend of flavors and textures

**Veg - 410 / Chicken - 425 /**

**Seafood - 495**



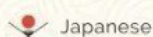
Veg



Non Veg



Seafood



Japanese



Thai



# NOODLES

## Drunken Noodles

Experience the bold flavors of our Drunken Noodles, featuring flat rice noodles expertly tossed with fresh bok choy and an aromatic blend of Thai herbs, this vibrant dish delivers a deliciously spicy and savory combination

**Veg - 410 / Chicken - 425 / Seafood - 495**

## Thai Basil Noodles

Savor the taste of our Thai Basil Noodles, where perfectly cooked noodles are tossed with a colorful mix of fresh vegetables, infused with a zesty and spicy Thai basil sauce, this dish offers a delightful balance of flavors, combining savory soy with the aromatic touch of Thai basil

**Veg - 395 / Chicken - 415 /**

**Duck - 435 / Seafood - 485 / Pork - 430**

## Khao Soi

Indulge in the rich flavors of Northern Thailand with our Khao Soi, a creamy coconut curry noodle soup featuring tender chicken, this aromatic dish combines savory spices and fresh herbs, offering a comforting and satisfying culinary experience

**Veg - 425 / Chicken - 495 /**

**Seafood - 525**

# RAMEN

## Spicy Grilled Veg Ramen **475**

Springy ramen noodles served in a creamy, spicy miso broth with grilled seasonal exotic vegetables in chili bean sauce, topped with bean sprouts, bok choy and spring onions

## Suku Way Veg Katsu Ramen **475**

A delightful dish featuring crispy, deep-fried breaded mix vegetables served atop a bowl of a rich slow-cooked vegetable broth infused with the savory umami of miso and the nutty notes of sesame served with tender bok choy and garnished with crispy nori for a delightful crunch.

## Suku Way Chicken **510** **Katsu Ramen**

A satisfying dish featuring juicy, deep-fried breaded chicken served over a rich chicken broth is carefully simmered to infuse deep flavors, enhanced by the savory umami of miso and the subtle nuttiness of sesame served with bok choy, half-boiled nati egg and crispy nori for a satisfying crunch



# RAMEN

# MAIN COURSE



## Prawn Tempura Ramen 🌊

595

Experience the delightful harmony of flavors in our prawn tempura ramen, featuring a savory miso broth. Each bowl is enriched with crispy prawn tempura, blanched bok choy, crunchy mung bean sprouts, and fresh spring onions, topped off with a perfectly soft-boiled egg



## Pork Tantanmen Ramen 🇯🇵

550

Springy ramen noodles submerged in a creamy, spicy, and nutty broth made with sesame paste, chili oil accompanied by spicy slices of pork belly, cooked with a blend of aromatics like garlic, ginger, and onions, topped with blanched bean sprout, spring onion and half boiled egg



## Agedashi Tofu 🌱

410

Savor our Age Dashi Tofu, featuring lightly fried tofu in a flavorful veg dashi broth with shimeji mushrooms and crispy lotus root, this vegetarian dish combines textures and umami-rich flavors for a delightful Japanese culinary experience



## Teriyaki Vegetables with Tofu 🌱

425

Featuring a medley of wok-fried exotic veggies and tofu tossed in a savory teriyaki sauce, garnished with roasted sesame seeds, a flavorful and satisfying vegetarian dish



## Steam Basa Fish 🌊

545

Thai-Style Steamed Vietnamese Basa fish, where tender Basa is wrapped in banana leaves and gently steamed to preserve its delicate flavours. Infused with aromatic Thai herbs and spices, this dish offers a harmonious blend of traditional Thai flavours, served with bowl of jasmine rice



## Grilled Basa Fish 🌊

650

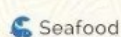
Thai-inspired dish, grilled Vietnamese Basa fish is marinated to perfection in an exclusive mix of traditional Thai herbs and spices, including lemongrass, kaffir lime leaves, galangal, and fresh cilantro, elegantly served on a bed of rich curry sauce and garnished with a zesty mango salad



Veg



Non Veg



Seafood



Japanese



Thai