



Appetizers

Miso Soup  1 700

Yellow Miso Broth, Shimeji Mushrooms,
Tofu, Spinach, Lime Juice

Hot and Sour Soup   1 900

Spicy Chicken Broth, Carrots, Eggs, Tofu,
Shimeji Mushrooms, Shiitake Mushrooms
Diced Chicken Breast

Tofu Tempura  2 000

Deep Fried Marinated Five Spices Tofu,
Roasted Sesame Seeds,
House-made Teriyaki Sauce

Pork Gyoza 2 100

Pan Seared Pork Dumplings, Cabbage,
Ginger, Garlic, Sesame Seeds

Shrimp Tempura 2 500

Deep Fried Moorea Shrimp,
House-made Tempura Sauce

Chicken Satay   2 500

Marinated Chicken Breast Skewers,
House-made Peanut Sauce

Beef Tataki  2 800

Red Curry Marinated Beef Tenderloin,
Bell Peppers, Cilantro, Roasted Sesame Seeds

Flavors of Asia

Stir Fried Rice    3 800

- Add Chicken or Shrimp - 1 500

Jasmine Rice, Bok Choy, Carrots,
Red Onions, Fried Shallots, Tomatoes,
Sambal Paste, Eggs

Stir Fried Noodle   3 800

- Add Chicken or Shrimp - 1 500

Udon, Bok Choy, Carrots, Cabbage,
Shiitake Mushrooms, Shimeji Mushrooms,
Red Onions, Sambal Paste, Eggs

Crispy Lemon Chicken  4 200

- Served with Jasmine Rice -

Deep Fried Marinated Chicken Thigh,
Lemon Honey Sauce

Sweet and Sour Prawn   4 500

- Served with Jasmine Rice -

Crispy Tiger Prawn, Bell Peppers,
Red Onions, Snow Peas,
House-made Sweet and Sour Sauce

Catch of the Day 4 800

Pan Seared Local White Fish,
Teriyaki Glaze, Snow Peas, Bok Choy,
Shiitake Mushrooms, Shimeji Mushrooms

Wagyu Beef Teriyaki 5 500

Grilled Wagyu Rib Eye, Teriyaki Glaze,
Snow Peas, Bok Choy, Shiitake Mushrooms
Shimeji Mushrooms

 Vegetarian  Gluten-free  Spicy

All prices are inclusive of a 4% service charge and applicable local taxes

Sides

Gohan 1 000

Japanese Steamed Rice

Wakame  1 200

Japanese Seaweed Salad

Stir Fried Vegetable   1 400

Market Vegetable, Sesame Seeds,
Cilantro



Sushi Rolls - Uramaki

Dragon Roll 3 800

Crispy Moorea Shrimp, Wasabi Mayonnaise,
Grilled Eel, Sesame Seeds, Eel Sauce

Spicy Volcano Roll 3 800

Spicy Salmon Tartare, Avocado, Cucumber,
Torched Salmon, Teriyaki Glaze, Trout Roe

Rainbow Roll 3 600

Spicy Tuna Tartare, Cucumber, Sea Scallops,
Salmon, Swordfish

Lady in Red 3 200

Red Tuna, Crab Meat, Wasabi Mayonnaise,
Cucumber, Avocado, Sesame Seeds

Viking Roll 3 600

Red Tuna, Avocado, Cucumber,
Green Asparagus, Flying Fish Roe

Alligator Roll 3 200

Crab Meat, Spicy Mayonnaise, Avocado,
Cucumber, Chili Powder, Fish Roe

Crispy Shitake Roll 3 400

Marinated Shiitake Mushrooms, Salad,
Cucumber, Avocado, Daikon, Sesame Seeds,
Crispy Onion



Sushi Rolls - Maki

Spicy Tuna Maki 2 900

Spicy Red Tuna Tartare, Cucumber

Futomaki 2 900

Pickled Radish, Pickled Eggplant,
Pickled Seaweed, Japanese Omelet,
Crispy Chopped Vegetable Tempura

Sashimis or Nigiris

Choice of any 6 pieces 2 900

Yellow Fin Tuna
Salmon
Marlin
Japanese Omelet

Albacore Tuna
Sea Scallops
Octopus
Ahi Tuna Tataki

✓ Vegetarian ⊗ Gluten-free 🌶 Spicy

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AFTER DINNER

HOUSE-MADE INFUSED RHUM 1 200

- Strawberry
- Vanilla
- Ginger and Lime
- Coconut Milk

COCKTAILS

PROFESSOR'S COFFEE

2 300

University of Pacific, 1962. Few Scientist try to understand the complexity of Maker's Mark Bourbon and after too many testing, they decide to mix it with some red vermouth, vanilla syrup, coffee liquor and a shot of espresso, EUREKA!!!

LEMON DROP

2 300

A bottle of Limoncello was lost in the middle of Russia, she asks for help until the Vodka rescued her. Unfortunately, they arrived in Asia where the Lemongrass and the Mandarin were aware of this intrusion so they decide to drop the Lemon.

PASSIONISTA

2 300

During the Bora Bora Fashion Week, The famous tailor Mr. Havana Club, take the risk to create a dress mixing Passion Fruit and Coconut Milk, Princess Vanilla from Taha'a wear the dress and it was the beginning of the Passionista.

SMOKY CORNER

2 300

Don Bacardi 8, well known in the Mafia Industry, was with his gang, fighting with the Amaretto family, the VSOP Cognac Center caught them closely helped with the Vanilla and all the traffic got arrested

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and applicable local taxes



DESSERTS



MATCHA TART 1900

Matcha Cream, Raspberry Confit, Raspberry Sorbet

Recommended Digestive: Chilled Green Chartreuse Liqueur 1 800

CHOCOLATE GINGER 1900

Ginger Cream, Almond Crumble, Vanilla Ice Cream, Lemon Jelly

Recommended Digestive: Professor's Coffee Cocktail 2 300

SORBET TRIO ☒ 1800

Strawberry and Szechuan Pepper Sorbet, Mango Yuzu Sorbet
and Lychee Sorbet

Recommended Digestive: Dictador Rhum 12 years 1 800

GREEN TEA CRÈME BRULÉE ☒ 2100

Green Tea Cream, Caramelized Brown Sugar

Recommended Digestive: Nigori Mikanshu Liqueur 2 100

Gluten Free ☒

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