

WABI SABI

THE OBEROI, BENGALURU

À LA CARTE

*Named after a beautiful way of experiencing the world,
Wabi Sabi is an invitation to explore the ever-evolving
culinary traditions of China and Japan.*

Chef Ablu Bhowmick · Chef Vishnu Subanna · Chef Randy Pielago Cultivo

THE OBEROI, BENGALURU · MG ROAD · BENGALURU

A KISMET MENU · THE OBEROI, BENGALURU

HOW TO READ THIS MENU

Every mark and figure below appears beside a dish only when the house prints it.

DIETARY MARKS

-  Vegetarian
-  Contains meat/seafood
-  Vegan
-  Signature dish

THE LINE BENEATH A DISH

Slammin' Salmon *(G)(SO)(F)(E)(A)*

365 kcal | 130 grams

salmon tartare, torched salmon, avocado, soy reduction

Codes in claret are allergens the kitchen's own icons name. Calorie and weight are the house's own figures, per portion, where printed. This is not a complete allergen declaration — tell your host before you order, not after.

THE ALLERGENS THIS MENU DECLARES

(G) Gluten

(PK) Pork

(S) Shellfish

(N) Nuts

(A) Alcohol

(D) Milk & milk products

(E) Egg

(F) Fish & fish products

(SU) Sulphite

(SO) Soyabeans & their products

OF THE KITCHEN

For your reference, we have used icons to identify specific ingredients in our menu. All food is cooked in refined sunflower oil, olive oil or butter. Should you be allergic to any ingredient, please bring it to the attention of the server.

OF THE TABLE

All our meat and fish used in Japanese preparations are imported, unless specified otherwise. Please speak to your server for details about our sustainability practices. We do not levy a service charge. All prices are exclusive of 18% Goods and Services Tax.

OF THE FIGURES

An average active adult requires 2,000 kcal energy per day, however calorie needs may vary. The calorific values in our menu are based on standard recipes and often vary based on customisation.

THE WABI SABI BENTO

Monday to Friday · 12:30 pm to 3:00 pm

VEGETARIAN

- Lotus stem pickle (N)(G)
35 kcal | 30 grams
sweet and sour lotus stem, Sichuan pepper corn
- Crunchy crunchy bang bang (SO)(N)(G)
3455 kcal | 115 grams
vegetable tempura, avocado
- Miso shiru (SO)
65 kcal | 180 grams
classic — wakame seaweed, tofu, shimeji
- Wabi Sabi lotus stem (SO)(N)
427 kcal | 80 grams
lotus roots, chestnuts, honey chili sauce
- Fujian fried rice, vegetables (G)(SO)
383 kcal | 220 grams
- Kintsugi (G)(D)
504 kcal | 130 grams
ginger yoghurt mousse

MEAT & SEAFOOD

- Lotus stem pickle (N)(G)
35 kcal | 30 grams
sweet and sour lotus stem, Sichuan pepper corn
- ▲ Slammin' salmon (G)(SO)(F)(E)
365 kcal | 130 grams
salmon tartare, torched salmon, avocado, soy reduction
- ▲ Miso shiru, seafood (SO)(F)(S)
88 kcal | 180 grams
crab meat, Indian ocean squid, shrimp

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THE WABI SABI BENTO

MEAT & SEAFOOD · CONTINUED

▲ Bang bang ji *(SO)(N)(G)(A)*
367 kcal | 150 grams
mala chicken, Sichuan oil, logan ma, sillin powder

▲ Fujian fried rice, chicken *(G)(SO)(E)*
810 kcal | 420 grams

◻ Kintsugi *(G)(D)*
504 kcal | 130 grams
ginger yoghurt mousse

◻ VEGETARIAN

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◻ VEGAN

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À LA CARTE

WABI SABI SIGNATURE SUSHI

8 PIECES

- Colours of summer (G)
408 kcal | 220 grams
cucumber, carrots, iceberg lettuce, asparagus, ginger pearls, crisp onion rings (5 pieces)
- The shroom redemption (N)(D)(G)
904 kcal | 240 grams
shiitake, shimeji, white mushrooms, smoked red chili, tempura, shichimi lava sauce (6 pieces)
- The rising sun (N)(G)(SO)
602 kcal | 267 grams
avocado, breaded oyster mushroom, verde crunch
- ▲ Summer sunshine (N)(G)(E)
301 kcal | 210 grams
tempura asparagus roll, yuzu kosho dressing, avocado, bubuarare, fresh summer truffles
- ▲ Crunchy crunchy bang bang (SO)(N)(G)(E)
685 kcal | 228 grams
vegetable tempura, avocado
- ▲ Rock & roll (N)(D)(G)(SO)(E)(S)
748 kcal | 262 grams
prawn tempura, avocado, soy reduction, charcoal tempura crunch
- ▲ Slammin' salmon (G)(SO)(F)(E)
728 kcal | 259 grams
salmon tartare, torched salmon, avocado, soy reduction
- ▲ Spicy tekka maki (G)(N)(SO)(F)(E)
730 kcal | 253 grams
tuna, ají panca, soy reduction, togarashi
- ▲ Blazing inferno (G)(SO)(E)(D)
741 kcal | 251 grams
Karnataka tenderloin carpaccio, cream cheese, truffle shiitake aioli, nikiri tare glaze

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À LA CARTE

NIKKEI SIGNATURES

- Quintessentially Peruvian (SO)(G)
187 kcal | 150 grams
charred asparagus, crispy purple potatoes, wafu sauce
- ▲ Three times the magic (S)(F)(E)
550 kcal | 289 grams
tuna, salmon, hamachi, jalapeño jam, truffle mayonnaise, wasabi mayonnaise, leche de tigre
- ▲ Salmon tataki (SO)(F)(G)(S)
313 kcal | 130 grams
jalapeño dressing and jam, flying fish roe, black quinoa, shrimp oil, microgreens
- ▲ Tenderloin and bone (N)(SO)(G)(D)(A)
440 kcal | 140 grams
tenderloin tataki, marrow glaze, goma dari sauce

WABI SABI CHILLED PLATES

- ▲ Avocado sashimi salad (G)(N)(E)
756 kcal | 195 grams
yuzu koshu mayo, rocket leaves, shaved truffles
- ▲ Japanese spinach and sesame salad (G)(N)(SO)(E)
765 kcal | 192 grams
green apple, shiitake, caramelized nuts, goma dressing
- Yin yang salad (G)(N) ✦
420 kcal | 160 grams
passionfruit sorbet, five spiced pecan nuts, white fungus, black fungus

NIGIRI

2 PIECES

- Beancurd skin (inari) (SO)(A)
142 kcal | 46 grams
- Avocado (abokado)
142 kcal | 46 grams

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À LA CARTE

NIGIRI • CONTINUED

- ▲ Cochin prawn (ebi) *(S)(N)*
187 kcal | 48 grams
- ▲ Saba (mackerel) *(F)*
154 kcal | 59 grams
- ▲ Tai (seabream) *(F)*
154 kcal | 59 grams
- ▲ Salmon (sake) *(F)*
154 kcal | 59 grams
- ▲ Bigeye tuna (maguro) *(F)*
164 kcal | 58 grams
- ▲ Yellowtail (hamachi) *(F)* ✦
169 kcal | 54 grams
- ▲ Freshwater eel (unagi) *(F)(A)*
164 kcal | 49 grams
- ▲ Tuna belly (otoro) *(F)*
164 kcal | 59 grams

SASHIMI

3 PIECES

- ▲ Cochin prawn (ebi) *(N)(S)*
106 kcal | 4 grams
- ▲ Scallop (hotate) *(F)(S)*
112 kcal | 48 grams
- ▲ Salmon (sake) *(F)*
133 kcal | 63 grams
- ▲ Saba (mackerel) *(F)*
133 kcal | 63 grams

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SASHIMI · CONTINUED

- ▲ Bigeye tuna (maguro) (F) ★
128 kcal | 66 grams
- ▲ Freshwater eel (unagi) (F)(A)(SO)
131 kcal | 62 grams
- ▲ Salmon roe (ikura) (N)(G)(F)
112 kcal | 90 grams
- ▲ Yellowtail (hamachi) (F)
111 kcal | 68 grams
- ▲ Tai (seabream) (F)
133 kcal | 63 grams
- ▲ Tuna belly (otoro) (F)
135 kcal | 69 grams

TRADITIONAL HOSOMAKI ROLLS

6 PIECES

- Beancurd skin (inari) (A)(SO)
317 kcal | 146 grams
- Avocado (abokado)
270 kcal | 149 grams
- ▲ Salmon (sake) (F)
291 kcal | 143 grams
- ▲ Bigeye tuna (maguro) (F)
305 kcal | 146 grams
- ▲ Freshwater eel (unagi) (F)(A)(SO)
320 kcal | 142 grams
- ▲ Tuna belly (otoro) (F)
320 kcal | 149 grams

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OMAKASE PLATTERS

- ▲ Sakura platter (E)(SO)(D)(N)(G)
1478 kcal | 466 grams
16 pieces — 4 types of vegetarian signature sushi (4 pieces each)
- ▲ Samurai platter (E)(N)(F)
636 kcal | 306 grams
18 pieces — 6 types of sashimi (3 pieces each)
- ▲ Ninja platter (S)(F)(E)(D)(SO)(A)(N)
945 kcal | 469 grams
16 pieces — 2 types of sashimi (2 pieces each), 4 types of nigiri (1 piece each), 2 types of signature maki (4 pieces each)

‘Omakase’ (meaning “I leave it to you”) is a Japanese tradition of letting the chef choose your order, giving him the creative freedom to curate a truly memorable dining experience.

WABI SABI SMALL PLATES

- Edamame beans (SO)
221 kcal | 170 grams
sea salt, truffle oil
- Golden bellies & truffle (SO)(N)(G)
552 kcal | 155 grams
black fungus, carrot, shiitake, bean sprouts, spiced plum sauce
- Crackling spinach
428 kcal | 100 grams
black currants, burnt garlic flakes
- Wabi Sabi lotus stem (SO)(N) ✦
459 kcal | 113 grams
lotus roots, chestnuts, honey chili sauce
- Tempura, assorted vegetable (SO)(A)(N)(G)
759 kcal | 151 grams
warm tentsuyu dip

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WABI SABI SMALL PLATES • CONTINUED

- ▲ Tempura, locally sourced prawn *(S)(SO)(A)(N)(G)*
816 kcal | 150 grams
warm tentsuyu dip
- ▲ Smoking tofu oysters *(D)(SO)(A)(N)(G)(E)* ✦
379 kcal | 160 grams
silken tofu cream, baked eggplant, seaweed dust, spiced panko crumble
- ▲ Prawn toast “inside out” *(S)(E)(SO)(N)(G)* ✦
820 kcal | 129 grams
caviar, yuzu mayo, ponzu
- ▲ Bonfire shrimps *(S)(E)(SO)(N)(G)*
891 kcal | 232 grams
crispy fried Cochin shrimps, fiery barbeque sauce
- ▲ Soft shell crab with fried garlic *(S)(E)(SO)(G)*
568 kcal | 230 grams
crisp breadcrumbs, black beans, chili
- ▲ Charred scallop *(S)(A)(SO)(G)*
636 kcal | 145 grams
plum coriander butter, grilled corn
- ▲ Wabi Sabi chili chicken *(S)(E)(SO)(N)(G)* ✦
559 kcal | 250 grams
dry red chilies, wok tossed peppers
- ▲ Bang bang ji *(SO)(N)(G)(A)*
612 kcal | 250 grams
mala chicken, Sichuan oil, logan ma, sillin powder
- ▲ Crispy chili lamb *(E)(SO)(N)(G)(S)(A)*
762 kcal | 260 grams
burnt chilies, spring onions, bell peppers

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À LA CARTE

DIM SUMS, BAOS & GYOZAS

- Green silk dumpling (SO)(G)(N)
360 kcal | 124 grams
edamame, silken tofu, black truffle essence
- Luhan crystal dumpling (N)
240 kcal | 135 grams
lotus roots, haricot beans, carrots, baby corn, asparagus, sesame
- Ruby and gold pillows (G)(D) ✦
870 kcal | 128 grams
cream cheese, pounded chilies, aromatic oil, scallions
- Route to roots (N)(SO)(G)(A)(D) ✦
228 kcal | 110 grams
yam bean, daikon, lotus stem, vegetarian XO sauce
- Mockmeat, spinach and corn (SO)(G)
340 kcal | 160 grams
warm chili ponzu
- Pan-seared gyoza, assorted mushroom (N)(SO)(G)(A)
380 kcal | 123 grams
golden garlic
- ▲ Pan-seared gyoza, pounded chicken (N)(SO)(G)(A)(D)
490 kcal | 127 grams
golden garlic
- ▲ Prawn and scallop (N)(S)(G)(D)
351 kcal | 140 grams
scallions, ginger and garlic bean sauce
- ▲ Azure crab dumpling (N)(S)(G)(D)
389 kcal | 120 grams
waterchestnuts, enoki, chives, crab meat

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DIM SUMS, BAOS & GYOZAS · CONTINUED

- ▲ Yin yang truffle chicken *(N)(SO)(G)(D)* ✦
401 kcal | 130 grams
shiitake, black truffle fumet
- ▲ Duck taro puff *(S)(G)(D)(SO)(E)* ✦
520 kcal | 100 grams
roast duck, Sichuan pepper, hoisin butter
- Char siu open bao, pan roast tofu *(SO)(G)*
385 kcal | 200 grams
- ▲ Char siu open bao, slow roast Belgian pork belly *(S)(G)(PK)(SO)*
792 kcal | 200 grams

SOUPS

- Miso shiru, classic *(SO)*
65 kcal | 180 grams
wakame seaweed, tofu, shimeji
- ▲ Miso shiru, seafood *(SO)(F)(S)*
88 kcal | 180 grams
crab meat, Indian ocean squid, shrimp
- Tofu & three jades *(N)* ✦
107 kcal | 180 grams
sesame oil, spinach, kailan, chives
- Chef's signature palace dew
100 kcal | 180 grams
lions mane mushroom, morels, shimeji, wolfberries
- Sweet corn soup, vegetables
95 kcal | 190 grams
- ▲ Sweet corn soup, chicken and egg drop *(E)(D)*
110 kcal | 190 grams

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SOUPS • CONTINUED

▲ Traditional prawn hot and sour (SO)(N)(E)(S) ✦
160 kcal | 190 grams
black vinegar, tofu, bamboo shoot

▲ Silk chicken wonton (SO)(G)(N)
139 kcal | 185 grams
Sichuan broth

CHEF RANDY CULTIVO'S SIGNATURES

▲ A Filipino traveller's chicken (G)(SO)
480 kcal | 260 grams
long cooked chicken with soy and vinegar, wakame salad, tempura enoki

▲ Lechon & sisig (G)(E)(PK)
614 kcal | 250 grams
Chef Randy's unique take on sisig, crispy pork belly, yuzu

JAPANESE MAINS

▲ Chilean seabass with citrus shiso butter (G)(N)(F)(D)(A) ✦
592 kcal | 278 grams
Peruvian asparagus, cherry tomatoes, microgreens salad

▲ Barbequed New Zealand lamb chops (G)(N)(D)(SO)(A)
881 kcal | 274 grams
takuan, Valencia orange, creamy wasabi potatoes, Japanese barbeque sauce

▲ Tonkatsu tenderloin medallions (G)(N)(D)(SO)(A)
828 kcal | 321 grams
shiitake truffle cream, satsumaimo mash, wonton crisps, snow peas

RAMEN

■ Kakiage vegetable ramen (G)(SO)(D)
676 kcal | 450 grams
tempura vegetables, wood ear mushrooms, pok choy, roast nori, silken tofu, miyabi soy broth

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À LA CARTE

RAMEN • CONTINUED

- Shrooms ramen (N)(SO)(D)
518 kcal | 460 grams
enoki, wood ear mushrooms, roast nori, silken tofu, umami mushroom broth
- ▲ Pork miso ramen (F)(N)(SO)(E)(A)(PK)
1057 kcal | 510 grams
slow roast Belgian pork belly, kombu, wood ear mushrooms, pok choy, roast nori, spicy doubanjiang

ROAST & GRILLS

- Smoked enoki and asparagus (SO)(N)(G)(D) ✦
474 kcal | 200 grams
potato crunch, chili essence, lotus leaf
- ▲ Peking duck, half (N)(SO)(SU)(A)
1312 kcal | 1521 grams
duck rolls with scallions, cucumber, chef's signature sauce; duck meat stir fry, jasmine rice — please allow us 30 minutes for preparing duck
- ▲ Peking duck, full (N)(SO)(SU)(A)
2626 kcal | 3042 grams
duck rolls with scallions, cucumber, chef's signature sauce; duck meat stir fry, jasmine rice — please allow us 30 minutes for preparing duck
- ▲ Pork belly (SO)(N)(A)(S)(PK)
788 kcal | 220 grams
crispy pork belly cooked twice, mala spice sauce

CHINESE MAINS • VEGETARIAN

- Braised silken tofu and asparagus (N)(SO)
610 kcal | 380 grams
garlic, crushed Sichuan peppercorns, served in a clay pot
- Cantonese style tofu (N)(SO)(A)
608 kcal | 320 grams
chili bean sauce

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CHINESE MAINS • VEGETARIAN • CONTINUED

- Claypot vegetables and waterchestnuts *(N)(SO)*
450 kcal | 350 grams
chef's signature spices, tomato, potato and hoisin
- Steamed Chinese cabbage *(N)(SO)* ✦
475 kcal | 350 grams
shimeji, black fungus, enoki, light garlic sauce
- Cantonese eggplant and green onions *(N)(A)(SO)(D)*
337 kcal | 306 grams
toasted black pepper sauce
- Stir fried haricot beans *(N)(SO)(A)*
240 kcal | 315 grams
Shaoxing wine, dry chilies, garlic sauce
- Chinese greens in white garlic sauce *(A)(N)*
267 kcal | 285 grams
pickled lantern chilies
- Butternut squash roast *(N)(SO)(D)* ✦
350 kcal | 265 grams
sweet and spicy green onion, red chilies, almond, truffle burrata

CHINESE MAINS • SEAFOOD

- ▲ Stir fried Royapuram lobster *(S)(N)(SO)(E)(A)*
632 kcal | 311 grams
ginger, chili soy sauce
- ▲ Cochin prawns in black pepper sauce *(S)(N)(SO)(D)(A)*
330 kcal | 320 grams
spicy
- ▲ Singapore chili prawns *(S)(N)(SO)(E)*
545 kcal | 383 grams
fresh chilies, pineapple, egg drop, homemade chili sauce — spicy

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CHINESE MAINS • SEAFOOD • CONTINUED

- ▲ Wenchang Alaskan king crab leg (N)(SO)(S)(D) ✦
405 kcal | 300 grams
steamed broccoli, pickled chilies, curried butter — spicy
- ▲ Butter poached five spice seabass (F)(D)
1813 kcal | 270 grams
crushed red chilies, lemon
- ▲ Steamed black cod in aromatic soy (N)(SO)(F)
500 kcal | 230 grams
baby leeks, scallions

POULTRY AND MEAT

- ▲ Cantonese style braised chicken (N)(SO)(A) ✦
520 kcal | 360 grams
hot pot sauce, braised kailan
- ▲ Shanghai chicken (N)(SO)
438 kcal | 350 grams
shiitake, palm hearts, spring onions, Chinese black vinegar
- ▲ Kung pao chicken with fried cashewnuts (N)(SO)(A)
560 kcal | 350 grams
stir fry chicken, cashew nuts, ginger, chilies
- ▲ Braised Suffolk pork spare ribs (A)(N)(SO)(PK)
627 kcal | 415 grams
spiced barbeque plum sauce
- ▲ Grilled New Zealand lamb chop (A)(N)(SO)(D) ✦
620 kcal | 370 grams
black pepper, whole garlic, red chilies
- ▲ Australian grassfed lamb shank (S)(A)(N)(SO)
942 kcal | 390 grams
long cooked, chef's signature homemade spices, shiitake, mantou bun

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POULTRY AND MEAT • CONTINUED

- ▲ Wok tossed tenderloin (A)(N)(SO)(E)
610 kcal | 403 grams
red chillies, scallions

RICE & NOODLES

- Wok tossed rice with golden garlic, vegetables
540 kcal | 350 grams
- ▲ Wok tossed rice with golden garlic, prawn (S)(E)
610 kcal | 365 grams
- ▲ Wok tossed rice with golden garlic, chicken (E)
610 kcal | 365 grams
- Fujian fried rice, vegetables (N)(SO)
714 kcal | 410 grams
- ▲ Fujian fried rice, chicken & seafood (N)(SO)(S)(E)
810 kcal | 420 grams
- Truffle fried rice ✦
575 kcal | 350 grams
trio of mushrooms, truffle paste, enoki crunch
- ▲ Stir fried prawns and egg fried rice (N)(SO)(S)(F)(E)
610 kcal | 360 grams
chili sambal, toasted sesame seeds — spicy
- Stir-fried Hakka noodles with onions and bell peppers, vegetables (N)(SO)
502 kcal | 340 grams
- ▲ Stir-fried Hakka noodles with onions and bell peppers, prawn (N)(SO)(S)(E)
682 kcal | 420 grams
- ▲ Stir-fried Hakka noodles with onions and bell peppers, chicken (N)(SO)(E)
653 kcal | 415 grams

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À LA CARTE

RICE & NOODLES • CONTINUED

- ◻ Pan-seared noodles, vegetables *(N)(SO)*
611 kcal | 674 grams
- ▴ Pan-seared noodles, prawn *(N)(SO)(S)*
810 kcal | 680 grams
- ▴ Pan-seared noodles, chicken *(N)(SO)(S)*
785 kcal | 680 grams
- ◻ Chengdu style dan dan noodles, tofu *(N)(SO)*
640 kcal | 420 grams
udon noodle, fried garlic, scallions
- ▴ Chengdu style dan dan noodles, chicken *(N)(SO)(S)* ✦
810 kcal | 420 grams
udon noodle, fried garlic, scallions
- ▴ Hokkien mee *(PK)(N)(SO)(E)(S)* ✦
840 kcal | 330 grams
Fujian style smoked pork sausage, noodle, 62° poached egg

DESSERTS

- ◻ Kintsugi *(N)(D)* ✦
504 kcal | 130 grams
ginger yoghurt mousse, mango shiso sorbet
- ◻ Into the dark *(N)(D)*
588 kcal | 130 grams
Valrohna Guanaja chocolate mousse, raspberry crisp, burrata ice cream, wasabi
- ◻ Strawberry fields forever
396 kcal | 145 grams
panacotta 'strawberries', basil and berry lime jelly, velvet cream
- ◻ Dark chocolate wild mushroom *(N)(D)*
478 kcal | 170 grams
candied ginger, passion fruit gel

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À LA CARTE

DESSERTS • CONTINUED

- ▲ Wabi Sabi caviar box *(N)(E)(D) ♦*
478 kcal | 200 grams
banana cremeux, Valrhona inspiration chocolate, crunchy pearls
- ▲ Nokcha and pistachio *(N)(E)(D) ♦*
504 kcal | 130 grams
petit gateaux, matcha tea ganache, pistachio buttercream
- ▲ Cherry & blossom *(N)(D)(E)(A)*
504 kcal | 130 grams
cherry mousse, cherry and sparkling wine ice cream
- ▲ Soft-centered chocolate pudding *(N)(D)(E)*
723 kcal | 185 grams
homemade Kerala vanilla bean ice cream — please allow us 20 minutes for preparing pudding
- Wabi Sabi sorbets, mango shiso
97 kcal | 90 grams
- Wabi Sabi sorbets, raspberry and chili
77 kcal | 90 grams
- Wabi Sabi sorbets, passionfruit and ginger
180 kcal | 90 grams
- Ice creams, vanilla and light soy *(N)(SO)*
225 kcal | 105 grams
- Ice creams, Wabi Sabi truffle *(D)*
298 kcal | 100 grams
- Ice creams, caramel and cashew *(D)(N)*
278 kcal | 100 grams

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DATSUZOKU

Freedom from the mundane

APPETISERS

- ▲ Signature sushi platter *(G)(N)(SO)(F)(D)(A)(S)(E)*
1478 kcal | 482 grams
two types of nigri (2 pcs each), two types of signature rolls (4 pcs each)
- ▲ Signature sashimi platter *(F)(A)(S)*
434 kcal | 306 grams
four types of signature sashimi (3 pcs each)
- Wabi Sabi lotus stem *(N)(SO)(G)*
459 kcal | 113 grams
lotus root, chestnuts, honey chili sauce
- Pan-seared mushroom gyoza *(N)(G)(A)(SO)(D)*
380 kcal | 123 grams
assorted mushrooms, golden garlic

SOUP

- Miso shiru *(SO)*
65 kcal | 180 grams
wakame seaweed, tofu, shimeji

SORBET

- Mango shiso sorbet
97 kcal | 90 grams

MAINS

CHOOSE ANY ONE

- Steamed Chinese cabbage *(G)(N)(SO)*
475 kcal | 350 grams
shimeji, black fungus, enoki, light garlic sauce
- Cantonese style tofu *(G)(N)(SO)(A)*
608 kcal | 320 grams
chili bean sauce

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DATSUZOKU

MAINS • CONTINUED

- 

Claypot vegetables and waterchestnuts *(G)(N)(SO)*
450 kcal | 350 grams
chef's signature spices, tomato, potato and hoisin
- 

Chilean seabass with citrus shiso butter *(G)(SO)(N)(D)(F)(A)*
592 kcal | 278 grams
Peruvian asparagus, charred cherry tomatoes, microgreen salad
- 

A Filipino traveller's chicken *(G)(SO)*
480 kcal | 260 grams
long cooked chicken with soy and vinegar, wakame salad, tempura enoki
- 

Barbequed lamb chops *(G)(SO)(N)(D)(A)*
881 kcal | 274 grams
takuan, Valencia orange, creamy wasabi potatoes, Japanese barbeque sauce
- 

Stir-fried Hakka noodles with onions and bell peppers *(G)(SO)*
502 kcal | 340 grams
- 

Wok tossed rice with golden garlic
540 kcal | 350 grams

DESSERT

- 

Dark chocolate wild mushroom *(N)(D)*
478 kcal | 170 grams
candied ginger, passion fruit gel
- 

Nokcha and pistachio *(G)(N)(D)(E)*
504 kcal | 130 grams
petit gateaux, matcha tea ganache, pistachio buttercream

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SHIZEN

Natural, without pretense

APPETISERS

- Wabi Sabi lotus stem (G)(N)
459 kcal | 113 grams
lotus root, chestnuts, honey chili sauce
- ▲ Prawn toast “inside out” (G)(N)(SO)(E)(S)
820 kcal | 129 grams
caviar, yuzu mayo, ponzu
- ▲ Bang bang ji (G)(N)(SO)(A)
612 kcal | 250 grams
mala chicken, Sichuan oil, logan ma, silin powder

SIGNATURE SUSHI

- ▲ Crunchy crunchy bang bang (G)(N)(E)
685 kcal | 228 grams
vegetable tempura, avocado
- ▲ Slammin’ salmon (G)(SO)(F)(E)
728 kcal | 259 grams
salmon tartare, gunkan, torched salmon, avocado, spicy unagi sauce

SOUP

- Miso shiru (SO)
65 kcal | 180 grams
wakame seaweed, tofu, shimeji

MAINS

- Cantonese style tofu (G)(N)(SO)(A)
608 kcal | 320 grams
chili bean sauce

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SHIZEN

MAINS • CONTINUED

- ◻ Chinese greens in white garlic sauce *(N)*
267 kcal | 285 grams
pickled lantern chilies

- ▴ Cochin prawn in black pepper sauce *(G)(SO)(D)(A)(S)*
330 kcal | 320 grams

- ▴ Kung pao chicken with fried cashewnuts *(G)(N)(SO)(A)*
560 kcal | 350 grams
stir fry chicken, cashew nuts, ginger, dry red chilies

- ▴ Grilled New Zealand lamb chop *(A)(G)(N)(SO)(D)*
620 kcal | 370 grams
black pepper, whole garlic, red chilies

- ◻ Stir-fried Hakka noodles with onions and bell peppers *(G)(SO)*
502 kcal | 340 grams

- ◻ Wok tossed rice with golden garlic
540 kcal | 350 grams

DESSERT

- ▴ Nokcha and pistachio *(G)(N)(D)(E)*
504 kcal | 130 grams
petit gateaux, matcha tea ganache, pistachio buttercream

- ◻ Wabi Sabi signature ice cream, caramel and cashew *(N)(D)*
278 kcal | 100 grams

- ◻ Wabi Sabi signature ice cream, vanilla and light soy *(G)(SO)*
225 kcal | 110 grams

- ◻ Wabi Sabi signature ice cream, Wabi Sabi truffle *(D)*
298 kcal | 110 grams

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YUGEN

Subtle grace

APPETISERS

- Wabi Sabi lotus stem (G)(N)
459 kcal | 113 grams
lotus root, chestnuts, honey chili sauce
- Pan-seared mushroom gyoza (G)(N)(SO)(A)(D)
380 kcal | 123 grams
assorted mushrooms, golden garlic
- ▲ Wabi Sabi chili chicken (G)(SO)(N)(S)
559 kcal | 250 grams
dry red chilies, wok tossed peppers

SOUP

- Miso shiru (SO)
65 kcal | 180 grams
wakame seaweed, tofu, shimeji

MAINS

- Cantonese style tofu (G)(N)(SO)(A)
608 kcal | 320 grams
chili bean sauce
- Claypot vegetables and waterchestnuts (G)(N)(SO)
450 kcal | 350 grams
chef's signature spices, tomato, potato and hoisin
- Chinese greens in white garlic sauce (N)
267 kcal | 285 grams
pickled lantern chilies
- ▲ Kung pao chicken with fried cashewnuts (G)(N)(SO)(A)
560 kcal | 350 grams
stir fry chicken, cashew nuts, ginger, dry red chilies

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YUGEN

MAINS • CONTINUED

- ▲ Wok tossed tenderloin *(G)(N)(SO)(A)(E)*
610 kcal | 403 grams
red chilies, scallions
- Stir-fried Hakka noodles with onions and bell peppers *(G)(SO)*
502 kcal | 340 grams
- Wok tossed rice with golden garlic
540 kcal | 350 grams

DESSERT

- ▲ Nokcha and pistachio *(G)(N)(D)(E)*
504 kcal | 130 grams
petit gateaux, matcha tea ganache, pistachio buttercream
- Wabi Sabi signature ice cream, caramel and cashew *(N)(D)*
278 kcal | 100 grams
- Wabi Sabi signature ice cream, vanilla and light soy *(G)(SO)*
225 kcal | 110 grams
- Wabi Sabi signature ice cream, Wabi Sabi truffle *(D)*
298 kcal | 110 grams

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BAR

CONTEMPORARY COCKTAILS

Green Leaf

yuzu, shisho cordial, lemon, gin, saline

Enlai

yuzu puree, elderflower, gin, ginger ale

Fusu

gari, cucumber, ginger beer, vodka

Han

pomelo, peach cordial, bourbon whiskey

Jian

pineapple, jalapeño, egg white, white rum

Guang

hibiscus cordial, lime, gold tequila

Tachi

plum, gin, sparkling wine

COCKTAILS WITHOUT ALCOHOL

Emerald Elixir

cucumber, green apple, lime, mint

Bi Colour Tourmaline

watermelon, lychee, kaffir lime

Heliodor's Radiance

pineapple chunks, basil, lime cordial, kombucha

Sunstone Simmers

ripe mango, tamarind, coconut water, black salt, curry leaf, lime, mint

Peach Aquamarine

peach tea, passionfruti swirl, blue curacao, lime



VEGETARIAN



NON-VEGETARIAN



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BAR

COCKTAILS WITHOUT ALCOHOL · CONTINUED

Ruby Rage

red guava, grenadine, chili, himalayan salt, ginger ale

Mereline Mint Julep

muddled lime, mint

Zultanite's Ginger

ginger, lime cordial

Our standard measure of alcohol in cocktails is 60 ml. Taxes as applicable. We levy no service charge.

CLASSIC COCKTAILS

Penicillin

whisky, ginger, honey

Mojito

white rum, lime cordial, mint

Bucks Fizz

sparkling wine, orange juice

Sangria

red wine, brandy, fresh fruit

Negroni

gin, sweet vermouth, Campari

Tom Collins

gin, lime

Cosmopolitan

vodka, orange curacao, cranberry

Caprioska

vodka, lime, sugar



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BAR

CLASSIC COCKTAILS • CONTINUED

Daiquiri

white rum, lime

Mai Tai

white and dark rum, orgeat syrup, pineapple

Planters Punch

dark rum, orange, pineapple

Manhattan

whisky, sweet vermouth

HIGH BALL COCKTAILS

Gentle Whisper

hibiscus infused whiskey, ginger, soda

Street Car Named Desire

whisky, passion fruit, lime, soda

Shuwa

whisky, melon, lime, soda

Envy

whisky, green tea, lime, mint, soda

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