

BRUNCH

Refined

FREE FLOWING STARTERS & A CHOICE OF 1 MAIN COURSE & 1 DESSERT

SOUPS

MISO SOUP

Seaweed, Tofu, Negi

SPICY MISO SOUP

Prawn, Black Mussel, Seaweed

HOT

AB TACOS

Wagyu Bulgogi, Roasted Tomato Ponzu

EGGPLANT MISO (V)

Sweet Miso Sauce, Mozzarella

ROCK SHRIMP

Kochujang Mayo, Chives

CRISPY CALAMARI

Jalapeño Mae Ploy, Togarashi, Lime

CORN OF THE COB (V)

Baby Corn, Black Garlic Butter, Parmesan

BEYOND AB TACOS (VEGAN)

Beyond Bulgogi, Roasted Tomato Ponzu

CHICKEN CHORIZO GYOZA

Chipotle Miso, Salsa Verde

CRISPY TOFU (VEGAN)

Korean Chili Glaze, Spring Onion

LAMB CHOPS

Smoked Jalapeño Anticucho

SALADS

HOUSE SALAD (VEGAN)

Mixed Mesclun, Balsamic Ginger Dressing

CREAMY SPINACH SALAD

Spinach, Roasted Sesame Dressing, Rayu
(Vegan upon request)

CUCUMBER SUNOMONO (VEGAN)

Toasted Sesame Seeds, Amazu

EDEMAME

Maldon Sea Salt or Kimchi Butter

COLD

TUNA PIZZA

Umami Aioli, Micro Shiso, White Truffle Oil

OCTOPUS CRUDO

Onion Salsa, Olive Oil

CRISPY ASPARAGUS (VEGAN)

Grilled Asparagus, Garlic Ryu, Crispy Onion,
Shiitake Mushroom

SALMON TATAKI

Mustard Su-Miso Sauce, Pickled Wasabi

WHITEFISH CARPACCIO

Crispy Shallots, Nanbanzu Sauce

CRISPY RICE

Cajun Tuna, Nori Paste, Spicy Ponzu Aioli

ERINGI PIZZA (VEGAN)

Thinly Sliced Trumpet Mushroom, Umami Aioli, Micro
Shiso, White Truffle Oil

ROLLS

CALIFORNIA

Crab, Avocado, Cucumber

SPICY TUNA

Cucumber, Scallions, Togarashi

UNAGI

Grilled Fresh Water Eel,
Cucumber, Sesame Seeds

SIGNATURE ROLLS

VEGAN RAINBOW ROLL (VEGAN)

Marinated Tomato, Grilled Nasu, Smoked Mango, Grilled Asparagus, Kombucha Ponzu

PROTEIN ROLL

Tuna, Salmon, Yellowtail, Crab, Shiso, Asparagus, Soy Paper

SPIDER ROLL (VEGAN)

Enoki Tempura, Avocado, Sweet Soy, Chipotle Aioli

PERFECT STORM

Shrimp Tempura, Spicy Tuna, Salmon Belly Aburi, Chipotle Mayo

HOT MESS

Crab Tempura, Sashimi Poke, Spicy Ponzu Aioli

MAINS

CHOICE OF ONE

TOFU TOBANYAKI (VEGAN)

Seasonal Vegetables, Chojang

BLACK COD (200G)

AB Yuja Sake Foam, Shishito

TRUFFLE RICE CLAYPOT (VEGAN)(V)

Truffle Jus, Braised Truffle & Mushroom Parmesan

JOSPER GRILLED SALMON

Garlic Spinach, Spicy Teriyaki, Nori Rice Cracker

FILET TOBANYAKI

Black Market Angus, Mixed Mushroom, Umami Sauce

SPATCHCOCK CHICKEN

Chipotle Miso, Crispy Shallot

DESSERT

CHOICE OF ONE

BUTTER MOCHI

Salted Caramel Popcorn & Macadamia, Coconut Sorbet

YUZU CITRUS

Sable Crumble, Strawberry Gelato

SPICE SOUQ (VEGAN)

Spiced Cake, Cashew Cream, Candied Cumquat, Strawberry Sorbet

ASSORTED ICE CREAM