**Specialties**

* Cantonese Assorted Barbecue Plate  
  Roasted duck, barbecued pork, red spare ribs  
  28.88

* Cantonese Sea Bass  
  Crispy panko crusted or steamed ginger-scallion (360 calories) or steamed black bean  
  42.88

* Panang Curry  
  Thai coconut curry, Thai basil, bamboo shoots, onions, bell peppers, cilantro  
  Shrimp  
  Beef or Chicken  
  24.88  
  20.88

* Baked Miso Black Cod  
  Sweet miso glaze, choy sum (360 calories)  
  30.88

* Thai Spicy Basil Stir-fry  
  Onions, bell peppers, sweet basil, soy sauce  
  Shrimp  
  Beef or Chicken  
  27.88  
  24.88

* Crispy Orange Beef  
  Crispy flank steak, orange zest glaze  
  22.88

* Wonton Soup  
  Salted  
  10.88

* Tom Yum Goong Soup  
  Hot and sour, spicy prawns, mushrooms  
  14.88

* Wonton Soup*  
  Shrimp and pork wontons, chicken broth, carrots, scallions  
  13.88

* Ravi Panang  
  Panang chicken curry, Indian flat bread  
  13.88

* Vietnamese Soft Spring Roll  
  Shrimp, mint, cucumber, green onion, pickled radish & carrot, pineapple sweet chili  
  16.88

* Rock Shrimp Tempura  
  Sweet chili, aioli, chives  
  23.88

* Thai Style Chicken Wings  
  Crispy chicken wing with spicy sweet chili sauce  
  8.88

* Crispy Wontons  
  Shrimp, pork, curry, sweet chili sauce  
  6.88

* Thai Style Fillet Skewer  
  Fillet of beef, onion, bell pepper, cumin, coconut milk, sweet soy lime sauce  
  13.88

* Shu Mai  
  Pork and shrimp dumplings  
  10.88

* Har Gow  
  Steamed prawn dumplings  
  10.88

* Cha Siu Bao  
  Steamed barbecued pork buns  
  9.88

* Pork Pot Stickers  
  Pan fried, ground pork and cabbage dumplings  
  9.88

* Edamame Dumplings  
  Shitake mushrooms, water chestnut, cilantro, truffle oil  
  10.38

* Jade Dumpling  
  Spinach, shiitake mushrooms  
  9.88

**Ramen**

* Tonkotsu Ramen  
  Creamy pork broth, soy braised pork belly, sesame, bean sprout, roasted seaweed, Tokyo negi, soy egg  
  21.88

* Shoyu Ramen  
  Soy infused chicken broth, soy braised pork belly, sesame, bean sprout, roasted seaweed, Tokyo negi soy egg  
  21.88

* Vegetable Miso  
  Roasted mushroom, bean sprouts, chili butter  
  20.88

**Addition**

* Soy Egg  
  4.88

* Roasted Mushrooms  
  2.88

* Kimchi  
  4.88

* Chili Butter  
  4.88

**Rice/Noodles**

* Wazuzu Pineapple Fried Rice  
  Roast duck, Chinese sausage, shrimp, pineapple  
  26.88

* Cantonese-Style Fried Rice  
  Barbecued pork or chicken  
  Shrimp  
  Combination  
  21.88  
  24.88  
  28.88

* Chow Fun with Gravy  
  Fresh rice noodles, Thai basil, sweet soy sauce, egg, chillies, onions, tomatoes  
  Shrimp  
  Beef or Chicken  
  Combination  
  24.88  
  22.88  
  28.88

* Drunken Noodles  
  Fresh rice noodles, Thai basil, sweet soy sauce, egg, chillies, onions, tomatoes  
  Shrimp  
  Beef or Chicken  
  24.88  
  22.88

**Starters & Dim Sum**

* Sweet & Sour Gardein™ Chick’n  
  18.88

* Vegan Fried Rice  
  Wok tossed brown rice, fried tofu, shimeji, mushroom, edamame  
  20.88

* Vegetable Lo Mein  
  Egg noodles, bell peppers, bean sprouts, onions, bok choy, gai-lan  
  20.88

* Vegan Pad Thai  
  Rice stick noodles, tamarind, bean sprouts, fried tofu, peanuts  
  21.88

* Vegan Drunken Noodles  
  Fresh rice noodles, Thai basil, sweet soy sauce, chillies, onions  
  Tofu or Vegetable  
  Gardein™ Chick’n  
  21.88  
  24.88

**Salads**

* Thai Beef Salad  
  Flank steak, Bibb lettuce, green papaya, tomato, crushed peanuts, lime vinaigrette  
  19.88

* Tuna Poke  
  Tuna, seaweed salad, onion, poke sauce  
  23.88

* Japanese Seaweed Salad  
  Lightly marinated seaweed medley  
  7.88

**Vegan & Vegetarian Menu**

* Vegan Rainbow Roll  
  Asparagus, avocado, cucumber, vegan cilantro aioli, top with bell pepper, vegan eel sauce  
  14.88

* Vegan Eel Roll  
  Tempura asparagus, shiso leaf, tofu, vegan eel sauce  
  14.88

* Cucumber Salad  
  English cucumbers, wasake seaweed, sweetened vinegar dressing  
  9.88

* Jade Dumpling  
  Spinach, shiitake mushrooms  
  9.88

* Vegetable Egg Roll  
  Crispy vegetable eggroll with spicy sweet & sour sauce  
  6.88

**Specialties**

* Sweet & Sour Gardein™ Chick’n  
  18.88

* Vegan Fried Rice  
  Wok tossed brown rice, fried tofu, shimeji, mushroom, edamame  
  20.88

* Vegetable Lo Mein  
  Egg noodles, bell peppers, bean sprouts, onions, bok choy, gai-lan  
  20.88

* Vegan Pad Thai  
  Rice stick noodles, tamarind, bean sprouts, fried tofu, peanuts  
  21.88

* Vegan Drunken Noodles  
  Fresh rice noodles, Thai basil, sweet soy sauce, chillies, onions  
  Tofu or Vegetable  
  Gardein™ Chick’n  
  21.88  
  24.88

* Shoyu Ramen  
  21.88

* Sweet & Sour Gardein™ Chick’n  
  18.88

* Vegan Fried Rice  
  20.88

* Vegetable Lo Mein  
  20.88

* Vegan Pad Thai  
  21.88

* Vegan Drunken Noodles  
  26.88

* Cantonese-Style Fried Rice  
  21.88

* Cantonese Chicken Lo Mein  
  21.88

* Thai Beef Salad  
  19.88

* Tuna Poke  
  23.88

* Japanese Seaweed Salad  
  7.88

* Shoyu Ramen  
  21.88

* Tuna Poke  
  23.88

* Japanese Seaweed Salad  
  7.88

* **Spicy**
**Beverages**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>La Fleur</td>
<td>£5.50</td>
</tr>
<tr>
<td>Laurent-Perrier Brut Champagne, Lillet Rosé, Aperol, Giffard Pink Grapefruit Liqueur, lemon, strawberry caviar</td>
<td>£9.50</td>
</tr>
<tr>
<td>Thai Silk</td>
<td>£7.00</td>
</tr>
<tr>
<td>Momokawa Coconut-Lemongrass Nigori Sake, Domaine De Canton Ginger Liqueur, Thai basil, lemon and lime juice</td>
<td>£5.00</td>
</tr>
<tr>
<td>Tropical Lemonade</td>
<td>£7.00</td>
</tr>
<tr>
<td>Bacardi Pineapple Fusion and Cruzan Guava rums, muddled pineapple, fresh sweet and sour, rock candy syrup</td>
<td>£9.00</td>
</tr>
<tr>
<td>Pear Blossom</td>
<td>£7.00</td>
</tr>
<tr>
<td>Stolichnaya Gluten Free Vodka, Asian Pear Shrub, fresh lime juice, club soda</td>
<td>£9.00</td>
</tr>
<tr>
<td>Pagoda</td>
<td>£7.00</td>
</tr>
<tr>
<td>Grey Goose Vodka, Martini Riserva Aperitif, lemon, guava, strawberry-pancake infusion</td>
<td>£9.00</td>
</tr>
<tr>
<td>Golden Goose</td>
<td>£7.00</td>
</tr>
<tr>
<td>Grey Goose Le Citron Vodka, Domaine De Contest Ginger Liqueur, lime, pineapple, Chinese five spice infused honey</td>
<td>£9.00</td>
</tr>
<tr>
<td>FUS (small/large)</td>
<td>£5.50</td>
</tr>
<tr>
<td>FIJI</td>
<td>£5.50</td>
</tr>
<tr>
<td>S.Pellegrino (small/large)</td>
<td>£5.50</td>
</tr>
<tr>
<td>Thai Iced Tea</td>
<td>£5.00</td>
</tr>
<tr>
<td>Thai Iced Coffee</td>
<td>£5.00</td>
</tr>
<tr>
<td>Iced Tea</td>
<td>£5.00</td>
</tr>
<tr>
<td>Juice</td>
<td>£7.00</td>
</tr>
<tr>
<td>Apple, Cranberry, Tomato, Lemonade</td>
<td>£7.00</td>
</tr>
<tr>
<td>Fresh Squeezed Watermelon</td>
<td>£7.00</td>
</tr>
<tr>
<td>Grapefruit, Orange, Pineapple</td>
<td>£7.00</td>
</tr>
<tr>
<td>Mango Nectar</td>
<td>£7.00</td>
</tr>
<tr>
<td>Guava Nectar</td>
<td>£7.00</td>
</tr>
<tr>
<td>Sparkling Lemonade</td>
<td>£9.00</td>
</tr>
<tr>
<td>Blue Lychee Cooler</td>
<td>£9.00</td>
</tr>
<tr>
<td>Muddled blueberries and exotic lemonade mix</td>
<td>£9.00</td>
</tr>
</tbody>
</table>

**Sushi**

<table>
<thead>
<tr>
<th>Sushi</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Smoked Salmon</td>
<td>£10.00</td>
</tr>
<tr>
<td>Flying Fish Roe / Masago</td>
<td>£9.00</td>
</tr>
<tr>
<td>freshwater Eel / Unagi</td>
<td>£11.00</td>
</tr>
<tr>
<td>Snow Crab / Kani</td>
<td>£15.00</td>
</tr>
<tr>
<td>Salmon / Sake</td>
<td>£11.00</td>
</tr>
<tr>
<td>Salmon Roe / Ikura</td>
<td>£13.00</td>
</tr>
<tr>
<td>Scallop / Hotate</td>
<td>£9.00</td>
</tr>
<tr>
<td>Sea Urchin / Uni</td>
<td>£18.00</td>
</tr>
<tr>
<td>Shrimp / Ebi</td>
<td>£10.00</td>
</tr>
<tr>
<td>Snapper / Tai</td>
<td>£12.00</td>
</tr>
<tr>
<td>Sweet Shrimp / Ama Ebi</td>
<td>£16.00</td>
</tr>
<tr>
<td>‘Tuna / Maguro’</td>
<td>£15.00</td>
</tr>
<tr>
<td>‘Yellowtail / Hamachi’</td>
<td>£13.00</td>
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</tbody>
</table>

**Vegetables**

<table>
<thead>
<tr>
<th>Vegetable</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Choy Sum</td>
<td>£16.88</td>
</tr>
<tr>
<td>Gal Lan</td>
<td>£16.88</td>
</tr>
<tr>
<td>Baby Bok Choy</td>
<td>£16.88</td>
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</table>

**Sushi Special Menu**

<table>
<thead>
<tr>
<th>Sushi Roll</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baked King Crab Hand Roll*</td>
<td>£19.00</td>
</tr>
<tr>
<td>Hamachi Chili Sashimi*</td>
<td>£26.00</td>
</tr>
<tr>
<td>Rainbow Roll*</td>
<td>£29.00</td>
</tr>
<tr>
<td>Spicy Salmon Roll*</td>
<td>£26.00</td>
</tr>
<tr>
<td>Wazuzu Roll*</td>
<td>£22.00</td>
</tr>
<tr>
<td>Lobster Tempura Roll*</td>
<td>£33.00</td>
</tr>
<tr>
<td>Crunch Roll*</td>
<td>£22.00</td>
</tr>
<tr>
<td>Red Dragon Roll*</td>
<td>£31.00</td>
</tr>
</tbody>
</table>

**Allergen Menu is available upon request.**

* Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs, may increase your risk of food borne illness.

** This product has not been pasteurized, and therefore may contain harmful bacteria that can cause serious illness in children, the elderly, and persons with weakened immune systems.

† Contains nuts. Menu items and prices are subject to change.

Gardein™ is a plant based protein made from soy, wheat and pea proteins, vegetables, and ancient grains (quinoa, amaranth, millet, and kamut®). Gardein™ is easy to digest and free of cholesterol, trans or saturated fat. Gardein™ is also animal and dairy free. Gardein™ is a registered trademark of Garden Protein International, Inc.

* Consuming raw or undercooked meat, poultry, seafood, shellstock, or eggs, may increase your risk of food borne illness.

** This product has not been pasteurized, and therefore may contain harmful bacteria that can cause serious illness in children, the elderly, and persons with weakened immune systems.

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Desserts

Ice Kachang  9.88  
Shaved ice, red beans, coconut ice cream, tropical fruit and condensed milk

Thai Crêpe  10.88  
Fried roti, condensed milk, coconut ice cream

Mochi Ice Cream  13.88  
Green tea, coconut, mango, red bean

Wazuzu White Chocolate Pear  12.88  
Sake poached pears, ginger pear mousse, pomegranate gelee, berry sake coulis

Chocolate Brownie Sundae*  10.88  
Dark chocolate brownie, chocolate ice cream

Fruit Plate  12.88  
Pineapple, papaya, and lychee

Housemade Ice Cream or Sorbet  9.88  
Choices of 3 flavors: coconut, coffee, chocolate ice cream or raspberry-lychee swirled sorbet

*Contains nuts.
Dessert Cocktail Menu

Chocolate Martini
Stoli Vanil Vodka, Godiva Milk Chocolate Liqueur, dark crème de cacao
16

Espresso Martini
Stoli Vanil Vodka, Kahlúa, dark creme de cacao, rock candy syrup, brewed espresso
17