

Raw Bar

Hamachi Tiradito 90
Passion fruit leche de tigre, compressed green apple, crushed pink peppercorn

Usuzukuri 95
Salmon, tuna, yellowtail, yuzu and soy dressing, shaved summer truffles, green pepper

Beef Carpaccio 75 D E
Togarashi rub, wasabi crème, cured egg yolk, chili oil, sesame

Sake Aburi 80 E
Torched salmon nigiri, sustainable beluga caviar

California Roll 65 S E
Crab, tobiko, avocado, mayonnaise

Deep Fried Salmon Maki 80 G D
Teriyaki, kimchi mayo, mango, tobiko, cream cheese

Spicy Crab Tartare 105 S E
King crab, spicy mayo, yuzu truffle dressing, beluga caviar, pickled red radish

Dragon Maki 80 G S E
Prawn tempura, teriyaki sauce, Japanese mayonnaise, avocado

Sashimi Platter, Chef Selection S G

Sushi Platter, Chef Selection S G

12 pieces

185

145

18 pieces

245

210

GREENS

Mesclun Lettuce 55 V
Jalapeño, avocado, cucumber, seaweed

Snow Pea Salad 65 V S
Shaved snow peas, edamame, green apple, umami dressing, nori

Super Salad 75 V
Avocado, quinoa, peach, beetroot, apple cider dressing

OUR SIGNATURES

Noepe Lobster Roll 105 G D S E
Braised lobster meat, wasabi cocktail sauce, chives, charred corn

Wagyu Beef Sliders 85 D G E
Provolone, dijonaise, house pickle, potato bun

Sticky Smoked Short Ribs 95 G N
Gochujang glaze, sesame seeds, spring onion, edamame, grapefruit

Rib Eye Steak Sandwich 105 G E D
Ciabatta, rib eye, caramelized onions, house dried tomatoes

Surf & Turf Burger 125 S D G E
Canadian lobster, caramelized onion, mustard mayo, lettuce, provolone

Quinotto 85 V
Tomato sauce, arugula, candied datterino, charred baby corn

Sharing Bites

Fried Calamari 80 G S E
Confit lemon aioli, curry dust, lime

Grilled King Prawns 95 S D
Peach, mango, piquillo, coriander

Octopus 85 S D
Red bell pepper glaze, violet artichoke, charcoal crisp, rucola

Yellow Chicken Karrage 70 G E
Japanese style fried chicken, truffle mayonnaise

Fried Ravioli 80 D G E
Black truffle dressing, shitake and chicken

Horta 90 D
Cod, sea asparagus, shallot, garlic, puffed rice

Crispy Prawn Tempura 75 G D S N
Spicy mayo, wasabi peas, shichimi

SNACKS

Marinated Olives 30 V
Chickpeas Fritters 25 D V
Cassava Chips 25 V
Plantine Chips 25 V

Charcuterie Board 105 P G
Selection of pork cold cuts, mustard, pickles.

Cheese Platter 105 G N D
Four types of cheese, dried fruits and nuts, crackers, jam, honey