

kakuteru hand shaken cocktails

lychee sakerinha	sake, cachaça, lychee infusion
apple and tea sakerinha	sake, cachaça, apple, green tea
exotic fruit sakerinha	sake, cachaça, passion fruit, basil
coconut chai sakerinha	sake, cachaça, chai infused, coconut
berries mix sakerinha	sake, cachaça, berry mix
ginger lime sakerinha	sake, cachaça, ginger, citrus juice

rei zensai cold starters

✓ kaiso salad	kaiso seaweed, radish, asian greens, edamame, smoked ponzu
* sashimi moriawase	salmon, tuna, hamachi and snapper
/ maguro tataki	szechuan seared torched tuna, truffle ponzu, mixed greens
* gyū tataki	seared beef, soy, scallion jam, sesame cracker, cured cauliflower

on zensai hot starters

yakitori	grilled chicken skewer, sweet ginger soy glaze
🌿 / harumaki	vegetable spring roll, spicy garlic sauce
char sui bao	shredded duck, onion jam, cucumber
yakibuta	chinese braised pork belly
/ thai crab cake	coconut crusted, lemon-chili sauce
kashmiri lamb kebab	lamb patty, Indian spices, mint yogurt
🌿 / 🌿 / 🌿 hotate	crispy scallop, spicy peanut mayo, rice cracker, cilantro oil
toriniku to negi iri tenshin	chicken dumpling, sesame soy sauce
🌿 agedashi tofu	deep fried tofu, mushroom dashi sauce

wan soups

🌿 tom yum goong	thai style, spicy-sour seafood soup
🌿 miso	soy bean soup, scallion, wakame, tofu

* 🌿 nigiris and sashimi

maguro	tuna
sake	salmon
ebi	shrimp
tako	octopus
hotategai	scallop

maki rolls

* / angry bird	saku tuna, spicy kimchi aioli, cucumber
🌿 california	kanikama stick, cucumber, avocado mayo, tobikko
* 🌿 hot salmon	salmon, cucumber, mango emulsion
* crunchy maguro & salmon gunkan	pocket sushi with salmon, tuna tartar, masago
aburi sake	torched salmon, asparagus, truffle teriyaki glaze
spider	crispy kanikama, lettuce, cucumber, karashi mustard aioli
🌿 🌿 oshinko	asparagus, cucumber, pok choy, plantain
dragon	ebi, unagi sauce, pickled cucumber, tempura flakes
rainbow	tempura ebi, kanikama, salmon, tuna

OSUSUME main course

chicken teriyaki	grilled chicken, teriyaki glaze, sautéed vegetables
☞ miso sake	stir salmon, miso butter sauce, purple cabbage relish
kamoniku	sous vide duck breast, chinese five spice sauce, sautéed greens, cilantro oil
/ ☞ yakizakana	grilled trout, spicy coconut sauce
grilled beef	teres major, wasabi-garlic sauce, mushroom teriyaki
☞ murgh makhani	tomato based indian chicken curry, cashew nuts
/ ☞ kaeng phet	thai red spicy seafood curry, vegetables
butaniku	stir fried pork, chinese black bean sauce
/ beef chile sauce	wok fried beef, chili garlic sauce
cantonese yakisoba	stir fried egg noodle, cantonese sauce, asian greens, bean sprouts
tokio ramen	pork belly, ramen, scallions, hari nori, poached egg, shiitake
tempura moriawase	shrimp or vegetables
✓ shangai tofu	stir fried, chinese black bean sauce

* Our food is prepared under strict hygienic conditions and norms, however, consuming raw or undercooked products is at your own risk.

☞ This food contains nuts or seeds that can cause allergies.

✓ Vegetarian ✓ Vegan / Hot

☞ Gluten free

Palace Resorts is proud to offer menu items with gluten free ingredients. However, our kitchens are not gluten free environment, so we can not assure you that our restaurant environment or any menu item will be 100% free of gluten. If you are celiac please contact the restaurant manager.