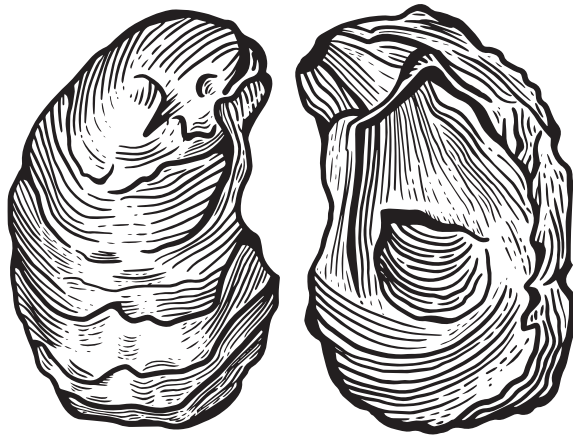


# Dinner Menu

17.30 - 22.00



## Oysters

Nuoc Cham dressing	SHLL	5
Yuzu tiger milk	SHLL	5
Watermelon ponzu	G / SHLL	5
Natural	SHLL	4

## Sushi

Uramaki Matsuri avocado - kimchi - tempeh		18
Uramaki Inoue Kombu seabream - soy jelly - kampyo - shiitake	G	20
Hosomaki Chiharu prawn - unaki - tamago - scallop	G	22
Special nigiri platter		36
Sashimi platter		S 24 / L 46

# Fish

Softshell bao bun lime mayo - daikon - pickles- coriander	G / CRST	9
Grilled octopus potato causa - avocado - kalamata - togarashi		16
Ceviche Nikkei swordfish - cucumber - tiger milk - sweet potato chips	G	16
Ha cheung fun XO soy	G / SHLL	14

# Veggie

Edamame gyoza bell pepper hoi sin - soy glaze - sesame - pickled chili	G/P/ VGN	12
Pointed cabbage rendang coconut - curry - ketjap manis	VGN	13
Indo tempeh Kentang snake beans - cabbage - carrot	VGN	11
Miso roasted onions fried curry leaves - vadouvan butter - tahini crème fraiche	L/ G	12
Thai mango salad vegan 'fish sauce' - chili - peanuts	P/VGN	13

## Meat

Karaat 'fall of the bone' ribs fried shallots - togarashi - coriander G	16
Korean honey garlic chicken G	15
Siu mai chicken scallop - XO G / SHLL	14
Oxtail crispy wontons G	14

## Specials

Peking duck bao buns - spring onion - cucumber - hoisin- peanuts G	S 45 / L 85
Korean Bbq Kalbi Bavette charly peppers - lettuce G	29

## Sides

Fries VGN	6
Loaded kimchi fries L / SHLL	8
Broccoli kaliao radicchio salad - black sesame VGN	8
Korean Rice VGN	4

## Dessert

Wild fruits - frozen jasmin mousse - honey L	10
Chocolate - cherry - lavender G/L	10
Coconut - mango - sticky rice - pineapple VGN	10
Mochi ice cream selection (3 pieces)	7

## After dinner

Lemongrass sgroppino	11
Espresso Martini	12
Jose Pariente Apasionado	7
Pedro Ximenez	6

# Glossary

- Kimchi - Traditional Korean dish, fermented cabbage  
Kombu - Japanese dried seaweed  
Kampyo - Japanese calabash  
Kyuri - Japanese cucumber  
Takuan - Pickled raddish  
Tamago - Japanese omelet  
Nuoc Cham - Vietnamese dressing with fish sauce, sjallots, chili and citrus  
Yuzu - Japanese citrus  
Tiger milk - Peruvian citrus based spicy marinade  
Ceviche - Raw, diced cubes of fish, marinated in tiger milk  
Ha Cheung fun - Shrimp rice noodle rolls  
XO - Stands for 'extra old', oily chili sauce, textured by shredded dried seafood  
Kalbi - sweet Korean marinade

## Allergies

G Gluten

SHLL Shell

CRST Crustaceans

VGN Vegan

P Peanuts

L Lactose



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